

IL FORNO

CIABATTA (V) freshly baked w/ aged balsamic & unfiltered olive oil	10	FOCACCIA (V) freshly baked focaccia w/ roasted garlic & rosemary	12
OLIVE MISTE (V) mixed marinated olives w/ freshly baked ciabatta	12	freshly baked focaccia w/ olive tapenade & persian feta	

ANTIPASTI

(small plates designed to share)

OSTRICHE (G) freshly shucked south coast oysters served natural w/ apple & verjuice dressing	each 4	INSALATE	
CARPACCIO (G) thinly sliced grain fed beef fillet w/ horseradish, aged parmesan, baby capers, lemon & wild rocket	23	INSALATA BURRATA (V) burrata, heirloom tomatoes, young basil, olives & crostini	25
BRUSCHETTE (V) w/ persian feta, vine ripened tomatoes, fresh basil, aged balsamic & local olive oil	14	INSALATA CAESAR DI POLLO traditional caesar salad w/ grilled chicken, baby cos, white anchovies, piialigo bacon, croutons & 63 degree egg	25
ARANCINI (V) mozzarella & pea filled w/ house made pesto	19	RISOTTI	
CALAMARI FRITTI (G) salt & pepper squid w/ rocket, lemon & aioli	22	RISOTTO AI GAMBERI (G) qld prawn & squid risotto w/ prawn bisque, chilli, lime & fresh herbs	35
ZUCCHINE FORMAGGI (V) crisp zucchini flowers filled w/ gorgonzola & ricotta drizzled w/ honey	23	RISOTTO AL POLLO (G) chicken risotto w/ pancetta, wild mushrooms, garlic & peas	28
POLENTA FRITTA (V) parmesan crusted polenta chips w/ smoked tomato chutney & garlic aioli	15	RISOTTO AL CAVOLFIORRE (G)(V) roasted cauliflower risotto w/ lemon, thyme, baby spinach & aged grana padano	29
PANCETTA DI MAIALE (G) crisp skin pork belly w/ cauliflower puree, pickled pear, fennel & walnuts	20		
GAMBERI ALLA DIAVOLA north qld prawns w/ chilli, garlic, cherry tomatoes, house made sugo & grilled ciabatta	25		
ANTIPASTI MISTI (MINIMUM 2P) a selection of our most popular hot & cold antipasti w/ baked ciabatta	PP 17		

(V) vegetarian, (G) gluten free

corkage 5pp, cakeage 2pp,
credit card surcharge 1%,
sunday & public holiday surcharge 10%

LOOKING FOR THE PERFECT GIFT?

Belluci's
gift vouchers
now available

PASTE

PENNE BELLUCI'S w/ pancetta, onion, chilli, napolitana sauce & a touch of cream	29
SPAGHETTI ALLA MARINARA w/ prawns, squid, clams, mussels & chilli tomato sugo	35
LINGUINE AL NERO DI SEPPIA CON TROTA E VONGOLE squid ink linguine w/ smoked ocean trout, diamond shell clams, confit cherry tomatoes, garlic, herbs & olive oil	35
FETTUCCINE ALLA CARBONARA w/ mushrooms, piialigo bacon, onion, parmesan & 63 degree egg	29
GNOCCHI AL RAGU house made ricotta gnocchi w/ braised beef cheek ragu, baby beetroots, leek & confit garlic	30
ROTOLO (V) hand made rolled pasta w/ caramelised pumpkin, toasted pine nuts, 'yarra valley' persian fetta & sage burnt butter	32
PAPPARDELLE DI SPINACI (V) house made spinach pappardelle w/ zucchini, asparagus, semi dried tomatoes, peas, broccolini, baby spinach, garlic, white wine & a touch of cream	30
PENNE CACCIATORE w/ chicken, pancetta, mushrooms, semi dried tomatoes, fresh capsicum & pesto	28

CONTORNI

PATATINE FRITTE (V)(G) hand cut chips w/ rosemary & aioli	11
INSALATA DI RUCOLA (V)(G) rocket, parmesan, pear & aged balsamic	12
VERDI (V)(G) steamed broccolini & asparagus w/ local olive oil	12
INSALATA GRECA (V)(G) greek salad w/ tomato cucumber, olives, feta, red onion & EVOO	12

SECONDI

COTOLETTA DI MAIALE parmesan, herb crumbed pork cutlet w/ smoked tomato chutney, shaved parmesan, fresh lemon & italian slaw	35
POLLO AL PORTO (G) chicken breast w/ toasted cashews, semi dried tomatoes, mushrooms, grilled north qld prawn, cream & port reduction	35
FILETTO DI MANZO (G) grain fed beef fillet w/ spinach puree, portobello mushrooms, baby carrots & chianti jus	39
GROPPA D'AGNELLO (G) lamb rump w/ pea puree, baby beetroots, turnips, & red wine reduction	38
SALTIMBOCCA DI VITELLO rolled veal backstrap wrapped in sage & prosciutto w/ roast pumpkin & potato gnoccho, asparagus & pan jus	36
PESCE DEL GIORNO market fresh fish of the day – see blackboard	

PIZZE

MARGHERITA (V) buffalo mozzarella, fresh basil, EVOO	25
BELLUCI'S SPECIAL fior di latte, smoked chicken, pancetta, red onion, avocado, caesar dressing	25
SALSICCIA italian sausage, n'duja, caramelised onion, tomato, basil, buffalo mozzarella	25
VERDURE (V) fior di latte, zucchini, field mushrooms, onion, roast peppers, semi dried tomatoes	25
DIAVOLA fior di latte, sopressa salami, capsicum, chilli, olives	25
GAMBERI fior di latte, prawns, roasted garlic, chilli, cotechino sausage, basil	25
COPPA E FUNGHI fior di latte, coppa, mushrooms, thyme, truffle oil	25
SPINACI E RICOTTA (V) fior di latte, buffalo milk ricotta, baby spinach, parmesan, tomatoes	25