

## IL FORNO

**CIABATTA (V)** 10  
freshly baked w/ aged balsamic & unfiltered olive oil

**OLIVE MISTE (V)** 12  
mixed marinated olives w/ freshly baked ciabatta

## ANTIPASTI (small plates designed to share)

**CARPACCIO (G) on request** 23  
thinly sliced grain fed beef fillet w/ aged parmesan, baby capers, lemon, truffle oil & crostini

**BRUSCHETTE (V)** 14  
w/ persian feta, vine ripened tomatoes, fresh basil, aged balsamic & local olive oil

**ARANCINI (V)** 19  
mozzarella & pea filled w/ house made pesto

**CALAMARI FRITTI (G)** 22  
salt & pepper squid w/ rocket, lemon & aioli

**POLENTA FRITTA (V)** 15  
parmesan crusted polenta chips w/ smoked tomato chutney & garlic aioli

**INSALATA CAPRESE (G)(V)** 22  
buffalo mozzarella, vine ripened tomatoes, fresh basil, EVOO

**GAMBERI ALL'AGLIO** 25  
pan tossed prawns w/ garlic, parsley, roasted capsicum, EVOO & grilled ciabatta

**FOCACCIA (V)** 12  
freshly baked focaccia w/ roasted garlic & rosemary

freshly baked focaccia w/ olive tapenade & persian feta

## RISOTTI

**RISOTTO AI GAMBERI (G)** 35  
qld prawn & squid risotto w/ house made sugo, chilli & fresh herbs

**RISOTTO AL POLLO (G)** 28  
chicken risotto w/ pancetta, wild mushrooms, garlic & peas

**RISOTTO AI FUNGHI (G)(V)** 29  
wild mushroom risotto w/ thyme, baby spinach & aged grana padano

LOOKING FOR THE  
PERFECT GIFT?

Belluci's  
gift vouchers  
now available

(V) vegetarian, (G) gluten free

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

## PASTE (add an extra \$2 for gluten free pasta)

**PENNE BELLUCI'S** 29  
w/ pancetta, onion, chilli, napolitana sauce & a touch of cream

**SPAGHETTI ALLA MARINARA** 35  
w/ qld prawns, squid, clams, mussels & chilli tomato sugo

**GNOCCHI AL RAGU** 30  
house made ricotta gnocchi w/ braised beef cheek ragu, baby beetroots, leek & confit garlic

**FETTUCCINE ALLA CARBONARA** 29  
w/ mushrooms, piailigo bacon, onion, parmesan & 63 degree egg

**ROTOLO (V)** 30  
hand made rolled pasta w/ caramelised pumpkin, toasted pinenuts, persian feta & sage burnt butter

**SPAGHETTI BOLOGNESE** 29  
traditional pork & veal ragu, fresh basil & parmesan

**PENNE CACCIATORE** 28  
w/ chicken, pancetta, mushrooms, semi dried tomatoes, fresh capsicum & pesto

## CONTORNI

**PATATINE FRITTE (V)(G)** 11  
hand cut chips w/ rosemary & aioli

**VERDI (V)(G)** 12  
steamed broccolini w/ local olive oil

**INSALATA DI RUCOLA (V)(G)** 12  
rocket, parmesan, pear & aged balsamic

**INSALATA GRECA (V)(G)** 12  
greek salad w/ tomato cucumber, olives, feta, red onion & EVOO

## SECONDI

**SPATCHCOCK (G) on request** 35  
crisp lemon chilli spatchcock w/ panzanella salad

**FILETTO DI MANZO (G)** 42  
grain fed beef fillet w/ spinach puree, portobello mushrooms, baby carrots & chianti jus

**STINCO D'AGNELLO (G)** 36  
braised lamb shanks in a rich tomato red wine sauce w/ potato mash

**PESCE DEL GIORNO**  
market fresh fish of the day – see blackboard

## PIZZE

**MARGHERITA (V)** 25  
buffalo mozzarella, fresh basil, EVOO

**BELLUCI'S SPECIAL** 25  
fior di latte, smoked chicken, pancetta, red onion, avocado, caesar dressing

**CAPRICCIOSA** 25  
fior di latte, smoked ham, artichokes, olives, mushrooms

**VERDURE (V)** 25  
fior di latte, zucchini, field mushrooms, onion, roast peppers, semi dried tomatoes

**DIAVOLA** 25  
fior di latte, sopressa salami, capsicum, chilli, olives

**GAMBERI** 25  
fior di latte, prawns, roasted garlic, chilli, cotechino sausage, basil

**FUNGHI (V)** 25  
fior di latte, portabello mushrooms, smoked mozzarella, rosemary, truffle oil

**PROSCIUTTO** 25  
fior di latte, san daniele prosciutto, rocket, parmesan

**SALSICCIA** 25  
buffalo mozzarella, italian sausage, n'djua, spanish onion, tomato