

IL FORNO

CIABATTA (V) freshly baked w/ aged balsamic & unfiltered olive oil	9
FOCACCIA (V) freshly baked focaccia w/ roasted garlic & rosemary	10
freshly baked focaccia w/ olive tapenade & Persian feta	10

ANTIPASTI

BRUSCHETTE (V) w/ persian feta, vine ripened tomatoes, fresh basil, aged balsamic & local olive oil	13
OLIVE MISTE (V)(G) mixed marinated olives w/ freshly baked ciabatta	11
INSALATA CAPRESE (V)(G) buffalo mozzarella, vine ripened tomatoes, fresh basil, EVOO	19
CALAMARI FRITTI (G) salt & pepper squid w/ rocket, lemon & aioli	20
ARANCINI (V) mozzarella & pea filled w/ house made pesto	6 each
POLENTA FRITTA (V) parmesan crusted polenta chips w/ smoked tomato chutney & garlic aioli	13

RISOTTI

RISOTTO AI GAMBERI (G) qld prawn & squid risotto w/ house made sugo, chilli & fresh herbs	33
RISOTTO AL POLLO (G) chicken risotto w/ pancetta, wild mushrooms, garlic & peas	27
RISOTTO AI FUNGHI (G)(V) wild mushroom risotto w/ thyme, baby spinach & aged parmesan	27

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

PENNE BELLUCI'S w/ pancetta, onion, chilli, napolitana sauce & a touch of cream	27
SPAGHETTI ALLA MARINARA w/ prawns, squid, clams & mussels w/ chilli tomato sugo	33
FETTUCCINE ALLA CARBONARA w/ mushrooms, pialligo bacon, onion, parmesan & 63 degree egg	27
GNOCCHI AL RAGU house made ricotta gnocchi w/ beef cheek ragu, baby beetroots, leek & confit garlic	29
ROTOLO (V) (no GF option) hand made rolled pasta w/ caramelised pumpkin, toasted pinenuts, persian feta & sage burnt butter	28
PENNE CACCIATORE w/chicken, pancetta, mushrooms, semi dried tomatoes & pesto	26
SPAGHETTI BOLOGNESE traditonal pork & veal ragu, fresh basil & parmesan	27

TAKEAWAY Ph 6239 7424

corner Franklin & Furneaux St., Manuka
open lunch wed-fri & sun 12-2pm, mon- sun dinner 5pm - 9pm
delivery : min. order \$40, \$5 delivery fee, only 6km radius
free delivery for orders over \$60

IL SECONDO

SPATCHCOCK (G) on request crisp lemon chilli spatchcock w/ panzanella salad	30
STINCO D'AGNELLO (G) braised lamb shanks in a rich tomato & red wine sauce w/ potato mash	30
PESCE DEL GIORNO (G) fresh fish of the day - changes weekly please call 6239 7424	32

CONTORNI

PATATINE FRITTE (V)(G) hand cut chips w/ rosemary & aioli	9
VERDI (V)(G) steamed broccolini w/ local olive oil	10
INSALATA DI RUCOLA (V)(G) rocket, parmesan, pear & aged balsamic	10
INSALATA GRECA (V)(G) tomato, cucumber, olives, red onion, feta & olive oil	12
PIZZE all pizzas/one size	23

MARGHERITA (V)

buffalo mozzarella, fresh basil & EVOO

BELLUCI'S SPECIAL

fior di latte, smoked chicken, pancetta, red onion,
avocado, caesar dressing

VERDURE (V)

fior di latte, zucchini, field mushrooms, onion,
roast peppers, semi dried tomatoes

DIAVOLA

fior di latte, sopressa salami, capsicum, chilli & olives

GAMBERI

fior di latte, prawns, roasted garlic, chilli,
cotechino sausage, basil

TROPICALE

fior di latte, smoked ham, pineapple

FUNGHI (V)

fior di latte, zucchini, portabello mushrooms,
smoked mozzarella, rosemary, truffle oil

PROSCIUTTO

fior di latte, san daniele prosciutto, rocket, parmesan

SALSICCIA

fior di latte, italian sausage, n'djua, spanish onion, tomato

DOLCI

TIRAMISU

traditional tuscan trifle of zabaglione, mascarpone,
coffee & liqueur

GELATI/SORBET

trio of house made gelati & sorbets

CRÈME BRULEE

baked vanilla brulee

PANNA COTTA (G)

yoghurt panna cotta w/ saffron infused berries,
crumbled pistachio & raspberry sorbet

FAMILY PACK 1 (2-3 people)

roasted garlic & rosemary focaccia
calamari fritti
your choice any 2 pasta/risotto (+\$4 per seafood dish)
your choice 1 pizza
insalata di rucola

FAMILY PACK 2 (4-5 people)

roasted garlic & rosemary focaccia
calamari fritti
olive miste
your choice any 2 pasta/risotto (+\$4 per seafood dish)
your choice 1 pizza
your choice 1 main meal (il secondo) (+\$2 for fish)
insalata di rucola & patatine fritt