

IL FORNO

CIABATTA (V) 1 0

freshly baked w/ aged balsamic & unfiltered olive oil

OLIVE MISTE (V) 1 2

mixed marinated olives w/ freshly baked ciabatta

ANTIPASTI (small plates designed to share)

OSTRICHE (G) each 3 . 5

freshly shucked south coast oysters served natural w/ apple & verjuice dressing

CARPACCIO (G) 2 2

thinly sliced grain fed beef fillet w/ horseradish, aged parmesan, baby capers, lemon & wild rocket

BRUSCHETTE (V) 1 5

w/ persian feta, vine ripened tomatoes, fresh basil, aged balsamic & local olive oil

ARANCINI (V) 2 3

mozzarella filled w/ house made tomato sugo

CALAMARI FRITTI (G) 2 1

salt & pepper squid w/ rocket, lemon & aioli

ZUCCHINE AL FORMAGGI (V) 2 2

crisp zucchini flowers w/ goats cheese, lemon zest & honey

POLENTA FRITTA (V) 1 5

parmesan crusted polenta chips w/ smoked tomato chutney & garlic aioli

POLPETTE 1 8

house made veal & pork meatballs w/ tomato sugo, basil & aged grana padano

ANTIPASTI MISTI (MINIMUM 2P) PP 1 7

a selection of our most popular hot & cold antipasti w/ baked ciabatta

INSALATE

INSALATA BURRATA (V) 2 5

burrata, heirloom tomatoes, young basil, olives & crostini

INSALATA CAESAR DI POLLO 2 5

traditional caesar salad w/ grilled chicken, baby cos, white anchovies, pialligo bacon, croutons & 63 degree egg

FOCACCIA (V) 1 2

freshly baked focaccia w/ roasted garlic & rosemary

freshly baked focaccia w/ olive tapenade & persian feta

RISOTTI

RISOTTO AI GAMBERI (G) 3 4

qld prawn & squid risotto w/ prawn bisque, chilli, lime & fresh herbs

RISOTTO AL POLLO (G) 2 8

chicken risotto w/ pancetta, wild mushrooms, garlic & herbs

RISOTTO CON ASPARAGI E ZAFFERANO (G) 2 9

saffron risotto w/ cherry tomato, sugar snap peas & local asparagus

PASTE

PENNE BELLUCI'S 2 9

w/ pancetta, onion, chilli, napolitana sauce & a touch of cream

SPAGHETTI ALLA MARINARA 3 4

w/ prawns, squid, clams, mussels & chilli tomato sugo

PAPPARDELLE CON TROTA E VONGOLE 3 5

smoked ocean trout & diamond shell clams w/ garlic, herbs & local olive oil

FETTUCCINE ALLA CARBONARA 2 9

w/ mushrooms, pialligo bacon, onion, parmesan & 63 degree egg

GNOCCHI AL RAGU 3 0

house made ricotta gnocchi w/ braised veal & tomato ragu

ROTOLO (V) 3 2

hand made rolled pasta w/ caramelised pumpkin, toasted pine nuts, yarra valley persian fetta & sage burnt butter

CANNELLONI AL FORNO (V) 3 0

spinach & ricotta filled pasta tubes w/ tomato sugo, fior di latte & aged grana padano

PENNE CACCIATORE 2 8

w/ chicken, pancetta, mushrooms, semi dried tomatoes, fresh capsicum & pesto

SECONDI

COTOLETTA ALLA MILANESE 3 5

parmesan crumbed veal outlet w/ broccolini, asparagus, fresh lemon & hand cut chips

POLLO ARROSTO 3 5

chicken breast w/ soft parmesan polenta, king brown mushrooms & pan jus

FILETTO DI MANZO (G) 3 9

grain fed beef fillet w/ spinach puree, portobello mushrooms, baby carrots & chianti jus

STINCHI D'AGNELLO (G) 3 8

slow cooked lamb shanks w/ olive oil skordalia, lamb jus & orange gremolata

SALTIMBOCCA DI MAIALE (G) 3 6

pork tenderloin wrapped in sage & prosciutto w/ onion puree & purple carrots

PESCE DEL GIORNO

market fresh fish of the day - see blackboard

CONTORNI

PATATINE FRITTE (V)(G) 1 1

hand cut chips w/ rosemary & aioli

INSALATA DI RUCOLA (V)(G) 1 2

rocket, parmesan, pear & aged balsamic

VERDI (V)(G) 1 2

steamed broccolini & sugar snap peas w/ local olive oil

INSALATA PERE E NOCCIOLE (V)(G) 1 2

witlof, baby cos, pear, vino cotto & hazelnuts

(V) vegetarian, (G) gluten free

corkage 5pp, cakeage 3pp, credit card surcharge 1%, sunday & public holiday surcharge 10%

PIZZE

MARGHERITA (V) 2 5

buffalo mozzarella, fresh basil & EVOO

BELLUCI'S SPECIAL 2 5

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

SALSICCIA 2 5

italian sausage, caramelised onion, tomato, basil, buffalo mozzarella, chilli oil

VEDURE (V) 2 5

fior di latte, zucchini, eggplant, field mushrooms, onion, roast peppers

DIAVOLA 2 5

fior di latte, sopressa salami, peperonata, shaved baby fennel, olives, parmesan

GAMBERI 2 5

fior di latte, prawns, roasted garlic, smashed tomatoes, zucchini, fresh mint

PROSCIUTTO 2 5

fior di latte, "san daniele" prosciutto, basil, mascarpone

TARTUFO (V) 2 5

fior di latte, portobello mushrooms, smoked mozzarella, rosemary, truffle oil

DOLCI

TIRAMISU 1 6

traditional tuscan trifle of sabaglione, mascarpone, coffee & liqueur

CRÈME BRULEE 1 6

baked vanilla brulee w/ jaffa biscotti

TORTA AL CIOCCOLATO (G) 1 6

bittersweet chocolate tort w/ lavender anglaise, strawberry crisps & buttermilk gelati

PANNA COTTA (G) 1 6

yogurt panna cotta w/ peach, pistachio & respberry sorbet

GELATI/SORBET (G) 1 6

trio of house made gelati & sorbets

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