

IL FORNO

CIABATTA (V)

freshly baked w/ aged balsamic & unfiltered olive oil

8

FOCACCIA (V)

freshly baked focaccia w/ roasted garlic & rosemary

1 0

freshly baked focaccia w/ olive tapenade & persian feta

1 0

BRUSCHETTE (V)

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

1 3

INSALATE

INSALATA BURRATA (V)

burrata, heirloom tomatoes, young basil, olives & crostini

2 3

INSALATA CAESAR DI POLLO

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

2 3

RISOTTI

RISOTTO AI GAMBERI (G)

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

3 2

RISOTTO AL POLLO (G)

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

2 6

RISOTTO CON ASPARAGI E ZAFFERANO (G)

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

2 5

PASTE

PENNE BELLUCI'S

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

2 7

SPAGHETTI ALLA MARINARA

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

3 2

PAPPARDELLE CON TROTA E VONGOLE

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

3 3

FETTUCCINE ALLA CARBONARA

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

2 7

GNOCCHI AL RAGU

house made ricotta gnocchi w/ braised veal & tomato ragu

3 0

ROTOLO (V)

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

3 0

CANNELLONI AL FORNO (V)

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

2 8

PENNE CACCIATORE

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

2 6

CONTORNI

PATATINE FRITTE (V)(G)

hand cut chips w/ rosemary & aioli

9

INSALATA DI RUCOLA (V)(G)

rocket, parmesan, pear & aged balsamic

1 0

VERDI (V)(G)

steamed broccolini & sugar snap peas w/ local olive oil

1 0

INSALATA CON PERE E NOCCIOLE (V)(G)

witlof, baby cos, pear, vino cotto & hazelnuts

1 0

PIZZE

2 3

all pizzas/one size

MARGHERITA (V)

buffalo mozzarella, fresh basil & EVOO

BELLUCI'S SPECIAL

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

SALSICCIA

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

VEDURE (V)

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

DIAVOLA

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

GAMBERI

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

PROSCIUTTO

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

TARTUFO (V)

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

DOLCI

TIRAMISU

traditional tuscan trifle of zabaglione, mascarpone, coffee & liqueur

1 4

GELATI/SORBETTI

trio of house made gelati & sorbets

1 4

(V) vegetarian, (G) gluten free

TAKEAWAY – 6239 7424

Belluci's
ITALIAN