

IL FORNO

CIABATTA (V)	12	FOCACCIA (V)	14
freshly baked w/ aged balsamic & unfiltered olive oil		freshly baked focaccia w/ roasted garlic & rosemary	
OLIVE MISTE (V)	14	freshly baked focaccia w/ olive tapenade & persian feta	
mixed marinated olives w/ freshly baked ciabatta			

ANTIPASTI

(small plates designed to share)

CARPACCIO (G/O)	20	RISOTTO GAMBERI (G)	38
thinly sliced raw grain fed beef fillet w/ aged parmesan, baby capers, lemon, rocket, truffle oil & crostini		prawn risotto w/ south coast mussels, garlic, chilli, asparagus & baby spinach	
BRUSCHETTE (V) (V/O)	16	RISOTTO AL POLLO (G)	30
w/ vine ripened tomatoes, ricotta salata, aged balsamic & basil		chicken risotto w/ pancetta, mushroom ragu, confit garlic & fresh basil	
CALAMARI FRITTI (G)	25		
salt & pepper squid w/ rocket, onion, lemon & aioli			
GNOCCO FRITTO	20		
crisp fritters w/ 'san danielle' prosciutto & n'duja			
FIOR DI ZUCCHINE (V)	25		
crisp zucchini flowers w/ four cheeses, honey vinaigrette & black sesame			
ARANCINI (V)	21		
beetroot & basil arancini w/ gorgonzola dolce aioli			
GAMBERI ALL'AGLIO (G)	25		
north qld prawns w/ garlic, parsley, grilled zucchini & garlic chips			
TROTA STAGIONATOAL GINAPESANTE (G)	26		
gin cured ocean trout w/ celeriac, cauliflower puree, shallots & baby fennel			

(V) vegetarian, (G) gluten free
(V/O) vegan option,
(G/O) gluten free option

corkage 6pp, cakeage 3pp
credit card surcharge 1%,
sunday surcharge 10%
public holiday surcharge 15%

LOOKING FOR THE
PERFECT GIFT?

Belluci's
gift vouchers
now available

PASTE

(add an extra \$3 for gluten free pasta)

PENNE BELLUCI'S	30
w/ pancetta, onion, chilli, napolitana sauce & a touch of cream	
SPAGHETTI ALLA MARINARA	38
w/ prawns, squid, clams, mussels & chilli tomato sugo	
FETTUCCINE ALLA CARBONARA	33
w/ mushrooms, smoked bacon, onion, parmesan & fresh egg	
TORTELLINI CON GAMBERI	38
house made goats cheese filled tortellini w/ prawns, tomato & sage butter	
GNOCCHI	34
house made ricotta gnocchi w/ broccolini, asparagus, chilli, fresh peas, lemon, 'san daniele' prosciutto & aged parmesan	
ROTOLO (V)	34
hand made rolled pasta w/ caramelised pumpkin, toasted pine nuts, persian fetta & sage burnt butter	
RIGATONI SALSIICCIA	34
w/ pork & fennel sausage, n'duja, calabrese salami, garlic, chilli & house made sugo	
PAPPARDELLE BOLOGNESE	30
house made saffron pappardelle w/ traditional pork & veal ragu, fresh basil & parmesan	

CONTORNI

PATATINE FRITTE (V) (G)	13
hand cut chips w/ rosemary & aioli	
INSALATA DI RUCOLA (V) (G) (V/O)	14
rocket, aged parmesan, pear & aged balsamic	
VERDI (V)(G)	14
steamed broccolini w/ local olive oil	
INSALATA CAPRESE (V)(G)	21
vine ripened tomatoes, buffalo mozzarella, basil, aged balsamic & local olive oil	

SECONDI

SPATCHCOCK (G/O)	37
grilled lemon, chilli spatchcock w/ panzanella salad	
FILETTO DI MANZO (G)	49
grain fed beef fillet w/ portabello mushroom tapenade, grilled broccolini & chianti jus	
SALTIMBOCCA DI MAIALE (G)	38
pork tenderloin wrapped in sage & prosciutto w/ celeriac remoulade, pickled radish & asparagus	
GROPPA DI AGNELLO (G)	48
roasted lamb rump w/ pistachio crust, spinach puree & goats curd	
POLLO CACCIATORE (G)	34
crisp skin chicken breast w/ cauliflower puree, roasted baby vegetables & pan jus	
PESCE DEL GIORNO	
market fresh fish of the day – see blackboard	
PIZZE	
MARGHERITA (V)	26
buffalo mozzarella, fresh basil, EVOO	
BELLUCI'S SPECIAL	26
fior di latte, smoked chicken, pancetta, red onion, avocado, caesar dressing	
PROSCIUTTO E FUNGHI	26
fior di latte, taleggio, 'san danielle' prosciutto, mushrooms, onion & parsley	
VERDURE (V)	26
fior di latte, confit garlic, zucchini, artichokes, tomato salsa	
DIAVOLA	26
fior di latte, sopressa salami, capsicum, chilli, olives	
GAMBERI PUTANESCA	26
fior di latte, prawns, chilli, olives, baby capers, white anchovies	
FORMAGGIO (V)	26
fior di latte, gorgonzola dolce, taleggio, ricotta, parmesan	
CAPRICCIOSA	26
fior di latte, ham, artichokes, olives, mushrooms	

DOLCI

TIRAMISU 16
traditional tuscan trifle of
zabaglione, mascarpone, coffee
& liqueur

GELATI/SORBETTI (G) 16
choice of 3 flavours
sorbet: lemon, raspberry, passionfruit,
blood orange
gelati: chocolate, pistachio, coffee,
bacio (choc/hazelnut)

PANNA COTTA 18
vanilla panna cotta
w/ raspberries, pistachio gelati
& pistachio crumb

CAFFE
short black 3.5
flat white 4
long black 4
cappuccino 4
caffe latte 4
mocha 4
macchiato 4
chai latte 4
hot chocolate 4
affogato 7

decaf, skim, soy milk .5
in a mug 1

CANNOLI 16
lemon curd, chocolate soil
& italian meringue

CRÈME BRULEE 16
baked vanilla brulee

LIQUEUR AFFOGATO 13
coffee, vanilla icecream
& your favourite liqueur

LIQUEUR COFFEE 11
irish, jamaican, Mexican,
roman or frangelico

ESPRESSO MARTINI 20
vanilla vodka, mr black
& espresso coffee

TEA 4.5
selection of boutique blends
from tea drop

english breakfast
peppermint
supreme earl grey
fruits of eden
honeydew green
lemongrass & ginger
malabar chai
chamomile

	Gls	Btl
Patrizi Moscato D'Asti	13	56
Piedmont Italy		
Riverdale Estate Winter Harvest Riesling	13	56
Tasmania		

SINGLE MALT SCOTCH

Glenfiddich	11
12 year speyside	
Glenmorangie	11
10 year highland	
Lagavulin	15
16 year islay	
Laphroaig	15
10 year islay	
Balvenie	19
14 year speyside	
The Bird	28
South Australia	
Lark -PX sherry cask	35
Tasmania	

BLENDED SCOTCH WHISKEY

Nikka from the Barrel	15
Japan	
Chivas Regal	9
12 year Scotland	
Dimple	9
12 year Scotland	

COGNAC

Francois Voyer VS	14
Hennessy VSOP	14
Calvados Domfrontais	14
Veille reserve 2005	
Hennessy XO	30
Paul Giraud	25

FORTIFIED

Stanton & Killeen	7
12 year muscat	
Stanton & Killeen	7
topaque	
Pedro Ximenez Sherry	8
Hanwood Port	6
Galway Pipe Port	8
Penfolds Granfather	15
Port	

ARMAGNAC

Delord1985	18
Bas Armagnac	

DIGESTIF

Limoncello	8
Averna	8
Grappa	8
Grand Marnier	8
Drambuie	8
Benedictine	8
Frangelico	8
Baileys	8
Disaronno	8
Kahlua	8
Tia Maria	8
Café Patron	14

BANQUET MENU

\$50p/p

TO BE SHARED IN BANQUET FASHION

FOCACCIA (V)

baked fresh w/ roasted garlic & rosemary

ANTIPASTI

a selection of hot & cold antipasti
w/ baked ciabatta

PIZZE

a selection of our most popular pizzas from our
extensive menu

PASTA & RISOTTO

a selection of our most popular pastas & risottos

INSALATA

rocket, aged parmesan, pear
& aged balsamic

corkage 6pp, cakeage 3pp
credit card surcharge 1%

sunday surcharge 10%
public holiday surcharge 15%

SET MENU

\$65 p/p

FOCACCIA (V)

baked fresh w/ roasted garlic & rosemary

ANTIPASTI

selection of hot & cold antipasti
w/ baked ciabatta

SECONDI

choose one of the following

RISOTTO GAMBERI (G)

prawn risotto w/ south coast mussels,
garlic, chilli, asparagus & baby spinach

ROTOLO (V)

hand made rolled pasta w/ caramelised
pumpkin, roasted pine nuts, persian fetta
w/ sage burnt butter

GNOCCHI

house made ricotta gnocchi w/ broccolini,
asparagus, chilli, fresh peas, lemon, 'san
daniele' prosciutto & aged parmesan

FILETTO DI MANZO (G)

grain fed beef fillet w/ portabello mushroom tapenade,
grilled broccolini & chianti jus

POLLO CACCIATORE (G)

crisp skin chicken breast w/ cauliflower puree,
roasted baby vegetables & pan jus

GROPPA DI AGNELLO (G)

roasted lamb rump w/ pistachio crust,
spinach puree & goats curd

PESCE DEL GIORNO

market fresh fish of the day

BELLUCI'S SPECIAL PIZZA

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

(V) vegetarian
(G) gluten free

corkage 6pp, cakeage 3pp
credit card surcharge 1%,
sunday surcharge 10% & public holiday surcharge 15%