

IL FORNO

CIABATTA (V)	13	FOCACCIA (V)	14
freshly baked w/ aged balsamic & unfiltered olive oil		freshly baked focaccia w/ roasted garlic & rosemary	
OLIVE MISTE (V)	16	freshly baked focaccia w/ olive tapenade & persian feta	
mixed marinated olives w/ freshly baked ciabatta			

ANTIPASTI

(small plates designed to share)

CARPACCIO (G)	22	RISOTTO GAMBERI (G)(I)	42
thinly sliced raw grain fed beef fillet w/ cream horseradish, lemon, baby capers, mizuna, radish & parmesan wafers		prawn risotto w/ leek, chilli, lime & baby spinach	
BRUSCHETTE (V) (V/O)	18	RISOTTO AL POLLO (G)	34
w/ vine ripened tomatoes, ricotta salata, aged balsamic & basil		chicken risotto w/ pancetta, mushroom ragu, confit garlic & fresh basil	
CALAMARI FRITTI (G)(I)	26		
salt & pepper squid w/ rocket, onion, lemon & aioli			
SALUMI	26		
'san daniele' prosciutto, mortadella & n'duja w/crisp fritters			
FIOR DI ZUCCHINE (V)	26		
crisp zucchini flowers w/ four cheeses, honey vinaigrette & black sesame			
ARANCINI (V)	22		
beetroot & basil arancini w/ gorgonzola dolce aioli			
GAMBERI (G)(A)	24		
chilli prawns w/ a basil salsa verde			

(V) vegetarian, (G) gluten free
(V/O) vegan option,
(G/O) gluten free option
(I) imported, (A) australian
(M) mixed

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

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PASTE

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

PENNE BELLUCI'S	34	PORCHETTA (G)	45
w/ pancetta, onion, chilli, napolitana sauce & a touch of cream		rolled pork belly w/ cavolo nero, baby beetroots & apple cider jus	
SPAGHETTI ALLA MARINARA (M)	42	FILETTO DI MANZO (G)	50
w/ prawns, squid, clams, mussels & chilli tomato sugo		grain fed beef fillet w/ potato fondant, spinach puree & chianti jus	
FETTUCCINE ALLA CARBONARA	36	POLLO PARMIGIANA	36
w/ mushrooms, streaky bacon, onion, parmesan & fresh egg		parmesan & herb crumbed chicken breast topped w/ house made tomato sugo, fior di latte w/ garlic hand picked green beans	
LINGUINI CON GAMBERI (I)	42	GROPPA DI AGNELLO (G)	48
pan tossed prawns w/ garlic, chilli, parsley & EVOO		roasted lamb rump w/ heirloom honey carrots & celeriac puree	
GNOCCHI CON STRACCIATELLA (V)	38	PESCE DEL GIORNO (A)	
house made potato gnocchi w/ confit garlic, broccolini, gorgonzola, radicchio & fresh stracciatella		market fresh fish of the day – see blackboard	
ROTOLO (V)	37		
hand made rolled pasta w/ caramelised pumpkin, toasted pine nuts, persian fetta & sage burnt butter			
TAGLIATELLE AL POLLO E PESTO	37	MARGHERITA (V)	28
hand cut spinach tagliatelle w/ chicken, garlic, baby fennel, ricotta salata & basil pesto		buffalo mozzarella, fresh basil, EVOO	
PAPPARDELLE RAGU	38	BELLUCI'S SPECIAL	28
house made saffron pappardelle w/ lamb ragu & creme fraiche		fior di latte, smoked chicken, pancetta, red onion, avocado, caesar dressing	

CONTORNI

PATATINE FRITTE (V) (G)	14	VERDURE (V)	28
hand cut chips w/ rosemary & aioli		fior di latte, mushrooms, zucchini, eggplant, onion, roast peppers, pesto	
INSALATA DI RADICCHIO (V) (G) (V/O)	17	DIAVOLA	28
rocket & radicchio w/ fennel, orange & walnuts		fior di latte, sopressa salami, capsicum, chilli, olives	
VERDI (V)(G)	14	GAMBERI (I)	28
steamed broccolini & green beans w/ local olive oil		fior di latte, prawns, cotechino sausage, chilli, salsa verde	
INSALATA BURRATA (V)(G)	25	TARTUFO (V)	28
heirloom tomatoes, burrata, basil & local olive oil		fior di latte, portobello mushrooms, smoked mozzarella, rosemary, truffle oil	
		RUSTICA	28
		fior di latte, pork & fennel, garlic, cavolo nero	

DOLCI

TIRAMISU 18

traditional tuscan trifle of
zabaglione, mascarpone, coffee
& liqueur

GELATI/SORBETTI (G) 18

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

ESPRESSO MARTINI 22

vanilla vodka, mr black
& espresso coffee

CAFFE

short black	5
flat white	5.5
long black	5.5
cappuccino	5.5
caffe latte	5.5
mocha	5.5
macchiato	5.5
chai latte	5.5
hot chocolate	5.5
affogato	9

decaf, skim, soymilk	.5
almond milk	
in a mug	1

CIAMBELLE 18

dark chocolate, ricotta
doughnut w/ vanilla anglaise &
rhubarb marmalade

CRÈME BRULEE (G) 18

baked vanilla brulee

LIQUEUR AFFOGATO 18

coffee, vanilla icecream
& your favourite liqueur

LIQUEUR COFFEE 16

irish, jamaican, Mexican,
roman or frangelico

TEA 6

selection of boutique blends
from tea drop

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

Dessert Wine

	Gls	Btl
Patrizi Moscato D'Asti	15	68
Piedmont Italy		
Kilikanoon' Mort's Cut' Watervale Riesling	15	68
Tasmania		

SINGLE MALT SCOTCH

Glenfiddich	12
12 year speyside	
Glenmorangie	12
10 year highland	
Lagavulin	20
16 year islay	
Laphroaig	18
10 year islay	
Balvenie	20
14 year speyside	
The Bird	28
South Australia	
Lark Symphony No.1	25
Tasmania	
Yamazaki	60
12 year Japan	

BLENDED SCOTCH WHISKEY

Nikka from the Barrel	20
Japan	
Hibiki Harmony	35
Japan	
Chivas Regal	10
12 year Scotland	
Dimple	10
12 year Scotland	

COGNAC

Francois Voyer VS	15
Hennessy VSOP	15
Calvados Domfrontais	15
Veille reserve 2005	
Hennessy XO	30

FORTIFIED

Stanton & Killeen	8
12 year muscat	
Stanton & Killeen	8
topaque	
Pedro Ximenez Sherry	8
Hanwood Port	7
Galway Pipe Port	9
Penfolds Granfather	18
Port	

ARMAGNAC

Delord1985	18
Bas Armagnac	

DIGESTIF

Limoncello	10
Averna	10
Grappa	10
Grand Marnier	10
Drambuie	10
Benedictine	10
Frangelico	10
Baileys	10
Disaronno	10
Kahlua	10
Tia Maria	10
Café Patron	14

BANQUET MENU

\$55 p/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, radicchio w/ fennel,
orange & walnuts

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

sunday surcharge 10%
public holiday surcharge 15%

SET MENU \$70p/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/ leek, chilli, lime
& baby spinach

ROTOLO (V)

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

GNOCCHI CON STRACCIATELLA (V)

house made potato gnocchi w/ confit garlic,
broccolini, gorgonzola, radicchio
& fresh stracciatella

FILETTO DI MANZO (G)

grain fed beef fillet w/ potato fondant, spinach puree
& chianti jus

POLLO PARMIGIANA

parmesan & herb crumbed chicken breast topped
w/ house made tomato sugo, fior di latte
w/ garlic hand picked green beans

GROPPA DI AGNELLO (G)

roasted lamb rump w/ heirloom honey carrots
& celeriac puree

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

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sunday surcharge 10% & public holiday surcharge 15%