

IL FORNO

CIABATTA(V)	12
freshly baked w/ aged balsamic & unfiltered olive oil	
FOCACCIA(V) - freshly baked focaccia	
roasted garlic & rosemary	13
olive tapenade & Persian feta	13

ANTIPASTI

OLIVE MISTE(V)	16
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mixed marinated olives w/ freshly baked ciabatta

BRUSCHETTE(V) (V/O)	18
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w/ vine ripened tomatoes, ricotta salata, aged balsamic & basil

ARANCINI(V)	22
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beetroot & basil arancini w/ gorgonzola & aioli

CALAMARI FRITTI(G)(I)	26
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salt & pepper squid w/ rocket, lemon & aioli

SALUMI	26
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'san danielle' prosciutto, mortadella & n'duja w/ crisp fritters

FIOR DI ZUCCHINE (V)	26
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crisp zucchini flowers w/ four cheeses, honey vinaigrette & black sesame

GAMBERI (G) (A)	24
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chilli prawns w/ basil salsa verde

RISOTTO

RISOTTO DI GAMBERI (G) (I)	40
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prawn risotto w/ leek, chilli, lime & baby spinach

RISOTTO AL POLLO(G)	32
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chicken risotto w/ pancetta, mushroom ragu, confit garlic & fresh basil

PASTE (add an extra \$3 for gluten free Pasta)

PENNE BELLUCI'S	32
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w/ pancetta, onion, chilli, napolitana sauce & a touch of cream

SPAGHETTI ALLA MARINARA (M)	40
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w/ prawns, squid, clams & mussels

w/ chilli tomato sugo

FETTUCCHINE ALLA CARBONARA	36
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w/ mushrooms, smoked bacon,

onion, parmesan & fresh egg

LINGUINI CON GAMBERI (I)	40
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pan tossed prawns w/ garlic, chilli, parsley & EVOO

GNOCCHI CON STRACCIATELLA (V)	38
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house made potato gnocchi w/ confit garlic, broccolini, gorgonzola, radicchio & fresh stracciatella

ROTOLO (V) (no GF option)	36
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hand made rolled pasta w/ caramelised pumpkin, toasted pine nuts, persian feta & sage burnt butter

TAGLIATELLE CON POLLO	36
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hand made rolled pasta w/ chicken, garlic, baby fennel, ricotta salata & basil pesto

PAPPARDELLE RAGU	37
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house made saffron pappardelle w/ lamb ragu & creme fraiche

SPAGHETTI BOLOGNESE	30
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traditional pork & veal ragu, fresh basil & parmesan

IL SECONDO

POLLO PARMIGIANA	36
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parmesan & herb crumbed chicken breast topped w/ house made tomato sugo, fior di latte w/ garlic hand picked green beans

GROPPA DI AGNELLO (G)	48
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roasted lamb rump w/ heirloom honey carrots & celeriac puree

PESCE DEL GIORNO (A)	47
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fresh fish of the day - changes weekly please call 6239 7424

CONTORNI

PATATINE FRITTE (V)(G)	14
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hand cut chips w/ rosemary & aioli

INSALATA DI RADICCHIO (V)(G)	17
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rocket & radicchio w/ fennel, orange & walnuts

VERDI (V)(G)	14
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steamed broccolini & green beans w/ local olive oil

INSALATA BURRATA (V)(G)	25
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heirloom tomatoes, burrata, basil & local olive oil

PIZZE all pizzas/one size	28
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MARGHERITA (V)

buffalo mozzarella, fresh basil & EVOO

BELLUCI'S SPECIAL

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

PROSCIUTTO E FUNGHI

fior di latte, taleggio, 'san danielle' prosciutto, mushrooms, onion, parsley

DIAVOLA

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

GAMBERI (I)

fior di latte, prawns, cotechino sausage, chilli, olives, salsa verde

TROPICALE

fior di latte, smoked ham, pineapple

VERDURE(V)

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

TARTUFO (V)

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

RUSTICA

fior di latte, pork & fennel sausage, garlic cavolo nero

DOLCI

TIRAMISU	17
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traditional tuscan trifle of zabaglione, mascarpone, coffee & liqueur

GELATI/SORBET (G)	17
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choice of three flavours

sorbets: passionfruit, lemon, raspberry, blood orange

gelati: coffee, chocolate, pistachio, bacio (choc/hazelnut)

CRÈME BRULÉE(G)	17
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baked vanilla brulee

CIAMBELLE	17
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dark chocolate, ricotta doughnuts w/ vanilla anglaise & rhubarb marmalade

TAKEAWAY Ph 6239 7424

corner Franklin & Furneaux St., Manuka

Lunch: Sunday-Friday 12-2pm

Dinner: 7 days 5.30pm - 9pm

(V) - vegetarian

(G) - gluten free

(V/O) - vegan option

(I) - imported

(A) - australian

(M) - mixed



Belluci's
ITALIAN