

IL FORNO

CIABATTA	7
freshly baked ciabatta w/ italian olive oil & aged balsamic	
FOCCACIA	9
baked fresh w/ roasted garlic, ligurian olives & fetta or pesto & semi-dried tomato	

ANTIPASTI

small plates designed to share

Warm marinated olives w/ baked ciabatta (v)	8
Crisp zucchini flowers filled w/ basket ricotta & gorgonzola dolce (v)	14
Crisp pork belly w/ balsamic reduction (G)	13
Marinated octopus in white balsamic, chilli & fresh herbs (G)	11
Salt & pepper quail w/ chilli jam	12
Sicilian white anchovies w/ baked ciabatta	10
Shaved prosciutto w/ smoked sea salt & crostini	12
Trio of dips w/ grilled pita (v)	12

IL PRIMO

ZUPPA	12
soup of the day w/ warm italian ciabatta (see blackboard)	
OSTRICHE (G)	1/2 DOZ 21 DOZ 32
premium australian oysters sourced for belluci's restaurants natural, chilli vinaigrette or kilpatrick (G)	
BRUSCHETTA (v)	14
grilled ciabatta w/ field mushrooms, persian fetta & truffle infused olive oil	
GAMBERI (G)	22
tiger prawns w/ confit garlic, sherry vinegar, cherry tomatoes, chilli & crostini	
CALAMARETTI (G)	17
tender baby squid tossed through mixed greens w/ lemon aioli	
QUAGLIE (G)	18
prosciutto & sage wrapped quail on mushroom tarragon risotto	
CESARE DI POLLO (G)	18
traditional cesare with grilled chicken, bacon, croutons, avocado and poached egg	
ANTIPASTI PLATE	25
a traditional selection of appetisers including marinated vegetables, prosciutto, olives and cheeses with grilled ciabatta	

TRADIZIONALE
CUCINA ITALIANA

Belluci's
ITALIAN

PIZZERIA

RISOTTO

RISOTTO CON POLLO (G)	24
arborio tossed in chicken, mushroom, peas & pancetta finished w/ mascarpone	
RISOTTO CON ZUCCA (v) (G)	24
caramelised pumpkin, baby spinach & gorgonzola risotto w/ toasted walnuts	
RISOTTO CON GAMBERI (G)	29
saffron infused risotto w/ tiger prawns, baby calamari, chilli and asparagus	

PASTA

PENNE BELLUCI'S	23
penne w/ n'duja, crisp pancetta, onions, fresh chilli, tomato & cream	
AGNOLOTTI CON POLLO	26
hand made chicken parcels with pancetta, onion, capsicum, mushrooms & basil cream sauce	
SPAGHETTI POLPETTE	24
traditional pork & veal ragu w/ home made meatballs	
PACCHERI AL RAGU	25
large tubed pasta w/ slow cooked beef cheek & vegetable ragu	
SPAGHETTI MARINARA	29
a selection of fresh seafood including fish, prawns, baby squid, eden mussels in spicy tomato sugo	
LINGUINE PESCATORE	29
tiger prawns, crab meat, baby squid, vongole, fresh chilli, olive oil and parsley	
ROTOLO (v)	24
hand-made rolled pasta w/ caramelised pumpkin, roasted pine nuts, 'yarra valley' persian fetta & sage burnt butter	
PAPPARDELLE CON SALMONE	27
hand made pappardelle w/ salt baked salmon, garlic, baby capers & mascarpone	
GNOCCHI ARRABIATTA	26
hand made potato gnocchi w/ smoked bacon, chilli, tomato sugo & olives	

CORKAGE 5PP, CAKEAGE 2PP, CREDIT CARD SURCHARGE 2

IL SECONDO

COSTOLETTA	32
tuscan-style crumbed veal cutlet w/ sautéed cavalo nero, fresh lemon, pesto oil & hand cut chips	
VITELLO E GAMBERI	32
tender milk-fed veal medallions in a lemon sauce w/ king prawns mash and steamed beans	
GALLETO ALLA ARROSTO (G)	29
chermoula roasted spatchcock on scented cous cous w/ natural organic yoghurt	
SPALLA DI AGNELLO (G)	33
slow cooked 'Q' farm lamb shoulder w/ dates, caramelised pumpkin & rosemary	
CONFIT DI ANATRA (G)	34
twice cooked duck marylands w/ roasted kiplers, braised witlof and muscatel jus	
FILETTO DI MANZO (G)	35
salt & pepper crusted beef fillet w/ potato mash, crisp prosciutto, baby carrots & a chianti reduction	

GRILL

RUMP (G) 350G	33
NEW YORK STRIP (G)	34
RIB EYE (G) 600G	45
all our succulent prime cuts of beef served w/ hand cut chips and your choice of pepper, mushroom or shiraz jus	
PORK RIBS (G)	HALF 26 FULL 36
served w/ hand cut chips and your choice of smokey bbq or spicy chilli	

CONTORNI

INSALATA (v) (G)	9
lettuce, tomato, olives, spanish onion & cucumber	
INSALATA DI RUCOLA (v) (G)	11
roquette, pear, gorgonzola, walnuts and aged balsamic	
INSALATA DI CAPRESE (v) (G)	12
vine-ripened tomato, buffalo mozzarella & basil w/ yoghurt & olive oil dressing	
PATATINE FRITTE (v) (G)	10
hand-cut chips w/ maldon sea salt & fresh rosemary	
VERDI (v) (G)	9
steamed greens w/ confit garlic	

PIZZE

MARGHERITA (v)	23
fresh tomato, basil, buffalo mozzarella & italian unfiltered olive oil	
VERDURA (v)	23
caramelised pumpkin, roasted zucchini, red peppers & goats cheese w/ wild roquette	
TROPICALE	23
italian leg ham, tomato, pineapple & mozzarella	
PICCANTE	23
pepperoni, buffalo mozzarella, tomato, ligurian olives & fresh basil	
BELLUCI'S SPECIAL	24
wood-smoked chicken, bacon, spanish onion, fresh avocado & caesar dressing	
SALSICCIA	23
cotechino sausage, spanish onion, roast peppers, tomato & buffalo mozzarella	
GAMBERI	24
old tiger prawns, fresh chilli, cherry tomatoes, buffalo mozzarella & salsa verde	
SICILIAN	23
white anchovies, sicilian olives, baby capers, mushrooms & oregano	
PROSCIUTTO	24
san danielle prosciutto, buffalo mozzarella, mushrooms, artichokes, cherry tomatoes, & basil	
CARNEVALE	23
italian pepperoni, chorizo, leg ham, bacon w/ smokey bbq sauce	
THAI CHICKEN	23
peanut base w/ thai style chicken, bean shoots & coriander lime dressing	

DOLCI

TIRAMISU	14
traditional tuscan trifle of zabaglione, mascarpone, coffee & liqueur	
CRÈME BRULEE	14
baked vanilla bean brulee w/ caramelised rhubarb & sweet italian crostini	
TORTE DEL CIOCCOLATO	14
caramel & chocolate tart w/ salted peanut butter gelati	
SORBETS & GELATI (G)	14
trio of homemade sorbets & gelati	
CANNOLI DI RICOTTA	14
sweet cannoli shells filled w/ bittersweet chocolate & orange moscato syrup	

DISHES MARKED (v) ARE VEGETARIAN
DISHES MARKED (G) ARE GLUTEN FREE ON REQUEST