

IL FORNO

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

ANTIPASTI

small plates designed to share

Warm marinated olives w/ baked ciabatta (v)	7
Crisp zucchini flowers filled w/ basket ricotta & gorgonzola dolce (v)	13
Line caught octopus pickled w/ white balsamic & lemon zest (g)	12
Crisp pork belly w/ pickled apple & vincotto (g)	12
Baked ricotta w/ aged balsamic, rocket, walnut & pear salad (v)	12
Ocean trout carpaccio w/ lemon & crostini	13
Salt & pepper crusted quail w/ salsa rosa (g)	13

IL PRIMO

OSTRICHE (g) 1/2 DOZ 19 DOZ 29 premium australian oysters sourced for belluci's restaurants natural or lemon & crème fraiche sorbet	
BRUSCHETTA (v*) 15 vine ripened tomatoes, 'san danielle' prosciutto, basket ricotta & fresh basil	
INSALATA DI MELONE (g) (v*) 17 salad of roquette, rockmelon, 'san danielle' prosciutto, buffalo mozzarella & ruby grapefruit w/ vincotto	
GAMBERI (g) 23 pan tossed tiger prawns w/ garlic, chilli & eggplant caponata	
CALAMARETTI (g) 18 tender baby calamari w/ mixed greens & lemon garlic aioli	
CARPACCIO DI MANZO (g) 18 thinly sliced beef w/ tuna aioli, spanish onion, baby herbs & aged parmesan	
DEGUSTAZIONE PIATTO (v*) (MIN OF 2) 13 PP a selection of our most popular hot & cold antipasti w/ baked ciabatta	

TRADIZIONALE
CUCINA ITALIANA

RISOTTO

RISOTTO CON POLLO (g) 25 chicken risotto w/ swiss brown mushrooms, sugar snap peas & creamy mascarpone	
RISOTTO DI ZUCCA (g) (v) 24 caramelised pumpkin, baby spinach & gorgonzola risotto w/ toasted walnuts	
RISOTTO GAMBERI (g) 28 prawn & scallop risotto w/ preserved lemon, asparagus, garlic & saffron	

PASTA

PENNE BELLUCI'S 25 penne w/ pancetta, n'duja, onions, fresh chilli, tomato & touch of cream	
LINGUINE MARINARA 29 hand picked crab meat, prawns, baby squid, mussels & vongole w/ chilli tomato sugo	
LINGUINE DI VITELLO 25 tender veal, cherry tomatoes, olive oil, fresh basil & chilli	
PAPPARDELLE DI SCAMPI 30 hand made pappardelle w/ morton bay bug meat, scallop stock, garlic & chilli	
ROTOLO (v) 25 hand made rolled pasta w/ caramelised pumpkin, roasted pine nuts, 'yarra valley' persian fetta w/ sage burnt butter	
TORTELLINI CON POLLO 26 hand made chicken parcels w/ pancetta, onion, capsicum, mushrooms & basil cream sauce	
CANNELLONI DI RICOTTA (v) 25 spinach & ricotta filled pasta tubes topped w/ home made tomato sugo	
GNOCCHI 25 fresh ricotta gnocchi w/ twice cooked beef cheeks, asparagus & confit cherry tomatoes	

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

Belluci's
ITALIAN

PIZZERIA

PIZZE

MARGHERITA (v) 23 roma tomatoes, basil, buffalo mozzarella & italian unfiltered olive oil	
VERDURA (v) 23 pumpkin, roasted zucchini, red peppers & goats cheese w/ roquette	
BIANCO 23 creamed taleggio, pancetta, fresh garlic & baby basil	
BELLUCI'S SPECIAL 23 wood smoked chicken, pancetta, red onion, fresh avocado & caesar dressing	
PROSCIUTTO 23 'san danielle' prosciutto, marinated artichokes, mushrooms, buffalo mozzarella & fresh basil	
GAMBERI 23 old tiger prawns, fresh chilli, garlic, roasted capsicum w/ lemon, chilli & olive oil dressing	
PATATA (v) 23 sea salt & rosemary roasted potatoes, garlic & buffalo mozzarella	

DOLCI

TIRAMISU 14 traditional tuscan trifle of zabaglione, mascarpone, coffee & liqueur	
CRÈME BRULEE 14 baked vanilla bean brulee w/ vincotto baked figs & sweet italian crostini	
TORTA AL CIOCCOLATO 14 bittersweet chocolate & rhubarb tart w/ cardamon gelati & chocolate sorbet	
POLPETTE DI RICOTTA 14 orange & chocolate ricotta dumplings w/ caramelised peach & mascarpone	
FRAGOLE ZAFFERANO 14 saffron infused strawberries w/ mint panna cotta	
SORBETS & GELATI (G) 14 trio of home made sorbets & gelati	

FORMAGGIO

a selection of premium australian & imported cheeses w/ quince
paste, crisp bread & muscatels

see blackboard

IL SECONDO

COSTOLETTA 35 tuscan style crumbed veal cutlet w/ sautéed cabbage & pancetta, fresh lemon & pesto oil	
GALLETO ALLA DIAVOLO (g) 32 grilled spatchcock w/ fresh chilli, garlic, unfiltered olive oil, fresh lemon & panzanella salad	
POLLO ARROSTO (g) 29 crispy skin chicken breast w/ baked fennel & lemon risotto	
CONFIT DI ANATRA (g) 34 citrus glazed duck marylands w/ chive, potato gratin, green apple & celeriac salad	
SPALLA DI AGNELLO (g) 36 slow cooked 'q' farm lamb shoulder w/ dates, caramelised pumpkin & rosemary	
TOURNEDOS (g) 36 grain fed fillet of beef w/ sweet pea puree, crisp prosciutto, baby carrots & chianti reduction	
MARKET FRESH FISH see blackboard	

CONTORNI

INSALATA (v) (g) 9 butter lettuce & shaved baby fennel salad w/ cherry tomatoes	
INSALATA DI RUCOLA (v) (g) 11 roquette, grilled pear salad w/ gorgonzola dolce, walnuts & aged balsamic	
PATATINE FRITTE (v) (g) 9 oven roasted kipfler potatoes w/ maldon sea salt & fresh rosemary	
VERDI (v) (g) 9 hand picked green beans, red onions & sweet corn	
INSALATA DI CAPRESE (v) (g) 12 vine ripened tomato, buffalo mozzarella & basil salad w/ yoghurt & olive oil dressing	

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