

Belluci's

ITALIAN

TAKEAWAY

PH: 6239 7424

IL FORNO

CIABATTA	6
freshly baked ciabatta w/ italian olive oil & aged balsamic	
FOCCACIA	8
baked fresh w/ roasted garlic, ligurian olives & fetta or pesto & semi-dried tomato	

RISOTTO

RISOTTO CON POLLO (G)	21
chicken risotto w/ swiss brown mushrooms, sugar snap peas & creamy mascarpone	
RISOTTO CON ZUCCA (V) (G)	20
caramelised pumpkin, baby spinach & gorgonzola risotto w/ toasted walnuts	
RISOTTO CON GAMBERI (G)	25
prawn & scallop risotto w/ preserved lemon, asparagus, garlic & saffron	

PASTA

PENNE BELLUCI'S	21
penne w/ pancetta, n'duja, onions, fresh chilli, tomato & touch of cream	
LINGUINE MARINARA	25
hand picked crab meat, prawns, baby squid, mussels & vongole w/ chilli tomato sugo	
LINGUINE DI VITELLO	21
tender veal, cherry tomatoes, olive oil, fresh basil & chilli	
PAPPARDELLE DI SCAMPI	25
hand made pappardelle w/ morton bay bug meat, scallop stock, garlic & chilli	
TORTELLINI CON POLLO	24
hand made chicken parcels w/ pancetta, onion, capsicum, mushrooms & basil cream sauce	
CANNELLONI DI RICOTTA (V)	23
spinach & ricotta filled pasta tubes topped w/ home made tomaro sugo	
GNOCCHI	24
fresh ricotta gnocchi w/ twice cooked beef cheeks, asparagus & confit cherry tomatoes	

PIZZE

MED 19 LRG 23

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

CONTORNI

INSALATA (V) (G)	9
butter lettuce & shaved baby fennel salad w/ cherry tomatoes	
INSALATA DI RUCOLA (V) (G)	10
roquette, grilled pear salad w/ gorgonzola dolce, walnuts & aged balsamic	
VERDI (V) (G)	9
hand picked green beans, red onions & sweet corn	
INSALATA DI CAPRESE (V) (G)	11
vine ripened tomato, buffalo mozzarella & basil salad w/ yoghurt & olive oil dressing	

DOLCI

TIRAMISU	12
traditional tuscan trifle of zabaglione, mascarpone, coffee & liqueur	
TORTA AL CIOCCOLATO	12
bittersweet chocolate & rhubarb tart w/ cardamon gelati & chocolate sorbet	
POLPETTE DI RICOTTA	12
orange & chocolate ricotta dumplings w/ caramelised peach & mascarpone	
SORBETS & GELATI (G)	12
trio of home made sorbets & gelati	

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