

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)	7
Caramelised pumpkin & pine nut arancini w/ persian fetta	12
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 reduction (G)	12
Salt & pepper quail w/ salsa rosa (G)	13
Trio of home made dips with grilled pita bread	12

IL PRIMO

ZUPPA DEL GIORNO	(SEE BLACKBOARD)
soup of the day	
OSTRICHE (G)	1/2 DOZ 19 DOZ 29
premium australian oysters sourced for belluci's restaurants natural or kilpatrick	
BRUSCHETTA (v*)	15
vine ripened tomatoes, 'san daniele' prosciutto, basket ricotta & fresh basil	
INSALATA DI MELONE (G)	17
salad of roquette, rockmelon, 'san daniele' prosciutto, buffalo mozzarella & ruby grapefruit w/ vincotto	
CESARE DI POLLO (G)	19
traditional cesare w/ grilled chicken, bacon, croutons, avocado & poached egg	
GAMBERI (G)	23
pan tossed tiger prawns w/ garlic, fresh chilli, red wine vinegar, confit cherry tomatoes & crostini	
CALAMARETTI (G)	18
tender baby calamari w/ mixed greens & lemon garlic aioli	
DEGUSTAZIONE PIATTO (v*)	(MIN OF 2) 12PP
a selection of hot & cold antipasti w/ baked ciabatta	

TRADIZIONALE
CUCINA ITALIANA

Belluci's
ITALIAN

PIZZERIA

PIZZE

MARGHERITA (v)	23
fresh tomato, basil, buffalo mozzarella & italian unfiltered olive oil	
VERDURA (v)	23
pumpkin, baby spinach, roast peppers, zucchini, eggplant & persian fetta	
TROPICALE	23
italian leg ham, tomato, pineapple & buffalo mozzarella	
PICCANTE	23
roast peppers, ligurian olives, fresh chilli & calabrian sopressa	
BELLUCI'S SPECIAL	23
wood smoked chicken breast, streaky bacon, red onion, avocado & caesar dressing	
CARNEVALE	23
italian sopressa, chorizo, leg ham & bacon w/ smokey bbq sauce	
GAMBERI	25
old tiger prawns, fresh chilli, cherry tomatoes, buffalo mozzarella & salsa verde	
AGNELLO	25
roasted lamb, red onion, red peppers, pumpkin, eggplant & minted garlic yoghurt	
BOMBAY	23
tandoori spiced chicken, caramelised onion, spinach, green mango chutney & yoghurt	
SUPREME	23
italian sopressa, onion, mushrooms, roast peppers, pineapple & olives	

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 home made sorbet & gelati	
FRUTTI DI BOSCO	14
saffron infused wild berries w/ mint panna cotta	
BOMBE ALASKA	14
madeira sponge, homemade gelati in a traditional italian meringue	

RISOTTO

RISOTTO CON POLLO (G)	24
chicken risotto w/ swiss brown mushrooms, sugar snap peas & creamy mascarpone	
RISOTTO DI ZUCCA (G) (v)	23
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	23
penne w/ pancetta, onions, fresh chilli, tomato & touch of cream	
AGNOLOTTI CON POLLO	24
hand made chicken parcels w/ pancetta, onion, capsicum, mushrooms & basil cream sauce	
LINGUINE DI VITELLO	24
tender veal, cherry tomatoes, olive oil, onion, fresh basil & chilli	
RIGATONI CIACCIATORE	24
tube shaped pasta w/ chicken, pancetta, mushrooms, semi dried tomatoes, red peppers, pine nuts & pesto	
RIGATONI SALSICCIA	24
chorizo, red peppers, tomato, olives & persian fetta	
SPAGHETTI MARINARA	28
hand picked crab meat, prawns, baby squid, mussels & vongole w/ chilli tomato sugo	
PAPPARDELLE CON SALMONE	26
hand made pappardelle w/ salt baked salmon, garlic, baby capers & mascarpone	
ROTOLO (v)	24
hand made rolled pasta w/ caramelised pumpkin, roasted pine nuts, 'yarra valley' persian fetta & sage burnt butter	
CANNELLONI DI RICOTTA (v)	23
spinach & ricotta filled pasta tubes topped w/ home made tomato sugo	
SPAGHETTI ALLA BOLOGNESE	23
a traditional pork & veal ragu from bologna	
GNOCCHI DI AGNELLO	25
hand made potato gnocchi w/ roasted spring lamb, baby beetroot, confit garlic & horseradish cream	

IL SECONDO

COSTOLETTA	32
tuscan style crumbed milk fed veal on the bone w/ tomato sugo, grilled buffalo mozzarella & hand cut chips	
VITELLO E GAMBERI	34
milk fed veal medallions in a lemon glaze w/ king prawns, steamed beans & potato mash	
POLLO PARMIGIANA	29
tender crumbed chicken breast topped w/ tomato sugo, buffalo mozzarella & hand cut chips	
POLLO ARROSTO (G)	30
crisp skin chicken breast w/ taleggio & mushroom stuffing on a baked fennel lemon risotto	
SPALLA DI AGNELLO (G)	34
slow cooked 'Q' farm lamb shoulder w/ dates, caramelised pumpkin & rosemary	
CONFIT DI ANATRA (G)	34
twice cooked duck marylands w/ orange pistachio glaze on celeriac gratin	
TOURNEDOS (G)	36
grain fed fillet of beef w/ smashed potatoes & peas, crisp prosciutto, baby carrots & chianti reduction	
MARKET FRESH FISH	
see blackboard	

CONTORNI

INSALATA (v) (G)	9
lettuce, tomato, olives, spanish onion & cucumber	
INSALATA DI RUCOLA (v) (G)	11
roquette, pear, gorgonzola, walnuts & 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
hand picked green beans, red onion & sweet corn	

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

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