

## SET MENU

# Bellucci's

## ITALIAN

### FOCCACIA

freshly baked w/ garlic, semi-dried tomato & pesto, olive & fetta (v)

### DIPS

a trio of house-made dips w/ grilled pita (v)

### ANTIPASTI

PORK BELLY (G)  
w/ pickled apple & vincotto reduction

ZUCCHINI FLOWERS (V)  
filled w/ basket ricotta & gorgonzola dolce

CALAMARETTI  
tender baby squid tossed through mixed greens  
w/ lemon aioli

SALUMI PLATE  
a selection of cured meats, marinated vegetables,  
olives, cheeses w/ grilled ciabatta

### IL SECONDO

choose from one of the following dishes

RISOTTO CON GAMBERI (G)  
saffron infused risotto w/ tiger prawns, baby calamari,  
chilli & asparagus

POLLO ARROSTO (G)  
crisp skin chicken breast w/ taleggio & mushroom  
stuffing on a baked fennel lemon risotto

SPALLA DI AGNELLO (G)  
slow cooked 'Q' farm lamb shoulder w/ dates,  
caramalised pumpkin & rosemary

ROTOLO (V)  
hand made rolled pasta w/ caramalised pumpkin, roasted pine nuts,  
'yarra valley' persian fetta & sage burnt butter

MARKET FRESH FISH  
see blackboard

all served w/ steamed greens

DISHES MARKED (V) ARE VEGETARIAN  
DISHES MARKED (G) ARE GLUTEN FREE ON REQUEST  
CORKAGE \$PP, CAKEAGE \$PP CREDIT CARD SURCHARGE 2