

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	

IL PRIMO

BRUSCHETTA (V)	12
vine ripened tomatoes, 'san daniele' prosciutto, basket ricotta & fresh basil	
INSALATA DI MELONE (G)	15
salad of roquette, rockmelon, 'san daniele' prosciutto, buffalo mozzarella & ruby grapefruit w/ vincotto	
CESARE DI POLLO (G)	16
traditional cesare w/ grilled chicken, bacon, croutons, avocado & poached egg	
CALAMARETTI (G)	15
tender baby calamari w/ mixed greens & lemon garlic aioli	

RISOTTO

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

PASTA

PENNE BELLUCI'S	20
penne w/ pancetta, onions, fresh chilli, tomato & touch of cream	
AGNOLOTTI CON POLLO	23
hand made chicken parcels w/ pancetta, onion, capsicum, mushrooms & basil cream sauce	
LINGUINE DI VITELLO	20
tender veal, cherry tomatoes, olive oil, onion, fresh basil & chilli	
RIGATONI CIACCIATORE	20
tube shaped pasta w/ chicken, pancetta, mushrooms, semi dried tomatoes, red peppers, pine nuts & pesto	
RIGATONI SALSICCIA	21
chorizo, red peppers, tomato, olives & persian fetta	
SPAGHETTI MARINARA	25
hand picked crab meat, prawns, baby squid, mussels & vongole w/ chilli tomato sugo	
PAPPARDELLE CON SALMONE	23
hand made pappardelle w/ salt baked salmon, garlic, baby capers & mascarpone	
ROTOLO (V)	23
hand made rolled pasta w/ caramelised pumpkin, roasted pine nuts, 'yarra valley' persian fetta & sage burnt butter	
CANNELLONI DI RICOTTA (V)	20
spinach & ricotta filled pasta tubes topped w/ home made tomato sugo	
SPAGHETTI ALLA BOLOGNESE	20
a traditional pork & veal ragu from bologna	
GNOCCHI DI AGNELLO	23
hand made potato gnocchi w/ roasted spring lamb, baby beetroot, confit garlic & horseradish cream	

PIZZE

MED 19 LRG 23

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

CONTORNI

INSALATA (V) (G)	8
lettuce, tomato, olives, spanish onion & cucumber	
INSALATA DI RUCOLA (V) (G)	10
roquette, pear, gorgonzola, walnuts & aged balsamic	
INSALATA DI CAPRESE (V) (G)	11
vine ripened tomato, buffalo mozzarella & basil w/ yoghurt & olive oil dressing	
VERDI (V) (G)	8
hand picked green beans, red onion & sweet corn	

DOLCI

TIRAMISU	12
traditional tuscan trifle of zabaglione, mascarpone, coffee & liqueur	
TORTE DEL CIOCCOLATO	12
caramel & chocolate tart w/ salted peanut butter gelati	
SORBETS & GELATI (G)	12
trio of home made sorbet & gelati	
FRUTTI DI BOSCO	12
saffron infused wild berries w/ mint panna cotta	
BOMBE ALASKA	12
madeira sponge, homemade gelati in a traditional italian meringue	

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