

House	glass	bottle
Sparkling	5.5	20.0
White	5.5	20.0
Red	5.5	20.0

Sparkling		
Taltarni 'T-Series' – Pyrenees, VIC	8.0	32.0
Chandon NV Brut Rose – Yarra Valley, VIC	12.0	50.0
Chandon '04 Vintage – Yarra Valley, VIC	12.0	50.0
Moet & Chandon – Reims, France		110.0
Dom Perignon – Epernay, France		320.0

Sauvignon Blanc		
Devil's Corner – Tamar, TAS	8.0	32.0
Alkoomi – Margaret River, WA	9.0	36.0
Clifford Bay – Marlborough, NZ	9.5	39.0

Pinot Gris		
St Claire – Marlborough, NZ	9.0	36.0

Riesling		
Printhe '05 – Orange, NSW	7.5	29.0
St Hallet's – Eden Valley, SA	10.0	39.0

Gewurtztraminer		
Lark Hill – Canberra Region	9.5	38.0

Verdelho		
Dunsborough Hills – Margaret River, WA	7.5	29.0

Semillon		
Brokenwood – Hunter Valley, NSW	9.0	36.0

Italian Varietals		
Patrizi – Moscato d'Asti, Italy	8.5	34.0
Roxan – Trebbiano d'Abruzzo, Italy		36.0
Pizzini, Arneis – King Valley, VIC		45.0

White Blends		
Cape Mentelle 'Georgiana' – Margaret River, WA	8.0	32.0
Henschke 'Tilly's Vineyard' – Eden Valley, SA	8.5	34.0
Carlei 'Tre Bianchi' – Cardinia Ranges, VIC		49.0

Chardonnay		
D'Arenberg 'Olive Grove' – McLaren Vale, NSW	7.5	30.0
Mount Adam 'Unwooded' – Eden Valley, SA	8.0	32.0
Paringa Estate – Mornington Peninsula, VIC		48.0

Rosé		
Chateau de Sours – Bordeaux, France	10.0	39.0

Lambrusco		
Caprari – Lamporecchio, Italy	7.5	29.0

Pinot		
Stonier – Mornington Peninsula, VIC	10.0	40.0
Te Kairanga 'Run Holder' – Martinborough, NZ		59.0

Italian Varietals		
Fratelli Cei, Chianti – Tuscany, Italy	7.5	29.0
Danzante, Chianti DOCG – Tuscany, Italy		45.0
Margan, Barbera – Hunter Valley, NSW		49.0

Sangiovese		
Coriole – McLaren Vale, SA	9.0	36.0

Merlot		
Pepper Tree – Hunter Valley, NSW	8.5	34.0

Cabernet Merlot		
Rymill 'MC2' – Coonawarra, SA	8.0	32.0

Cabernet Sauvignon		
Sandalford 'Elements' – Margaret River, WA	7.5	32.0
O'Leary Walker – Clare Valley, SA	9.0	36.0
Helm Premium – Canberra Region		55.0
Majella – Coonawarra, SA		69.0

Red Blends		
Shaw's 'Shiraz Cabernet' – Canberra Region	9.0	36.0
Serafino 'GTS' – McLaren Vale, SA	9.5	38.0

Shiraz		
Heartland – Barossa Valley, SA	8.0	32.0
Long Flat Gully – Canberra Region	9.0	36.0
Mr Riggs – McLaren Vale, SA	10.0	39.0
Mt Pleasant 'Rose Hill' 01 – Hunter Valley, NSW		59.0

Please ask your waiterperson for our cellar selection

Cold Drinks		
Soft Drinks	coke, diet coke, sprite, lift, fanta,	3.5
	dry ginger ale, coke zero	4.0
San Pellegrino	sparkling or still mineral water 500ml	4.5
Chinotto	Italian cola	4.5
Limonata	Italian lemon	4.0
Aranciata	Italian orange	4.0
Iced Tea	lemon, peach or green	4.0
Ginger Beer		4.0
Bottled Juices	apple, tomato, pineapple and cranberry	4.0
Fresh Juice	orange	4.5

Bottled Beer		
Tooheys Extra Dry		5.5
Tooheys Old		5.5
Hahn Premium Light		5.5
Hahn Premium		6.0
Knappstein		6.0
Coopers		6.0
Carlton Draught		6.0
Crown Lager		6.0
James Boags Premium		6.0
James Squire Amber Ale		6.0

Imported Beer		
Kirin, Tiger, Corona, Stella, Becks, Heineken		7.0

Italian Beer		
Moretti, Menabrea, Peroni		7.0

Cocktails		12.9
Sicilian Mojito	Muddled orange and lime shaken with palm sugar, Averna, Barbados and mint	

Fast and Sloe	sloebery vodka and watermelon liqueur shaken with crushed lime and topped with lemonade	
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Emerald City Cooler	Pepper vodka mellowed with Midori and fresh lemon stirred long with cloudy apple and tonic	
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Chantal Colada	a mix of coconut rum, wild strawberry liqueur and chambord shaken with pineapple and cranberry juice topped with cream	
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Berry Cossack	muddled summer berries, vodka, limoncello and fresh lime	
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Caffe	at Belluci's we use our own blend of freshly roasted beans, to enjoy here or take away	
	decaffeinated coffee, skim and soy milk also available 1.0	
Cappuccino	3.5	Machiatto
Flat White	3.5	Mocha
Short Black	3.5	Hot Chocolate
Long Black	3.5	Affogato
Latte	3.5	Chai Latte

Tea		4.5
	a large selection of teas by tea drop	

Liqueur Coffee		8.0
	Irish, Jamaican, Mexican, Roman or Frangelico	

Liqueur Affogato		8.0
	coffee, ice cream and your favourite liqueur	

Corkage	3.5 per person	
Cakeage	2.0 per person	
Take Home	1.0 per container	

Belluci's is BYO for bottled wine only.
Limit of one transaction and invoice per table.
A \$20 minimum applies to credit card transactions.
10% surcharge applies on Sundays and public holidays.
All prices include GST.

BELLUCI'S

From the oven	Hot Crusty Italian Bread	4.9
	Freshly Baked Focaccia your choice of garlic, olive & fetta, pesto and semi dried tomato or caramelised onion & parmesan	7.9

Entrée	Soup of the Day served with fresh bread	
	Bruschetta Pomodoro (v) Roma tomatoes tossed with fetta, basil, olive oil and balsamic vinegar on grilled Italian bread	12.9
	Mediterranean Dips (v) quartet of home made dips with chargrilled pita bread	13.9
	Funghi (v) marinated field mushrooms served on goats cheese, crostini and wild roquette with a lemon infused olive oil	14.9
	Spiedino di Agnello (g*) marinated lamb pieces skewered and served on roasted eggplant and capsicum topped with a pea homus puree	15.9
	Calamari Fritti (g*) tender, crisp calamari dusted with aromatic spices tossed through a roquette, parmesan salad with fresh lemon and spicy mayonnaise	16.9
	Gamberi Diavolo spicy king prawns sauteed with fresh chilli, roast peppers, virgin oil and herbs served on crostini	17.9
	Ostriche – Fresh Tasmanian Oysters ½ doz 16.9 doz 26.9 Natural – served with lemon and sea salt Kilpatrick – grilled with bacon and Worcestershire Special – see blackboard	
	Insalata di Cesare traditional Cesare salad with our famous dressing, crispy croutons, bacon, anchovies, poached egg and shaved parmesan	13.9
	Insalata di Cesare con Pollo variation of Cesare with marinated chicken and avocado, hold the anchovies	18.9
	Antipasto plate for 2 (v*) a selection of Mediterranean inspired appetizers including dips, calamari, zucchini puffs, spinach filo parcels and cold meats	24.9

Risotto	Risotto con Pollo (g*) tender chicken, chorizo, peas, tomato, tumeric and smoked paprika	18.9
	Risotto con Funghi (v) (g*) truffle infused risotto with a medley of porcini, enoki and wild mushrooms, baby spinach, roasted butternut pumpkin and smoked cheese	19.9
	Risotto Pescatore (g*) a selection of fresh seafood including prawns, scallops, fish, calamari, octopus, tomato and chilli	22.9

Pasta	Fettuccine con Pollo chicken, bacon, onion, capsicum and mushrooms in a white wine cream sauce	18.9
	Penne al Pesto (v*) tender chicken pieces tossed with sundried tomatoes and pine nuts in a light, pesto cream sauce	18.9
	Penne Belluci's sautéed pancetta, bacon, tomato, onion and chilli with a touch of cream. A real favourite!	18.9
	Rigatoni Cacciatore tender chicken, capsicum, mushrooms, pinenuts, pancetta, semidried tomato and pesto	19.9
	Rigatoni Salsicca chorizo sausage, onions, olives, fetta and chilli tossed through roasted capsicum and napoli	18.9
	Spaghetti Marinara a selection of fresh seafood delicately tossed in chilli, garlic, tomato and parsley	22.9
	Linguine Monti e Mare al dente pasta tossed with scallops, prawns, mushrooms and baby spinach in a garlic, chilli, olive oil and pecorino sauce	22.9
	Cannelloni al Forno (v) tubes of pasta filled with fresh ricotta and baby spinach, served on Napoli sauce topped with grilled mozzarella	18.9
	Gnocchi Quatro Formaggio (v*) hand made potato gnocchi tossed through a medley of Italian cheeses including tallegio, pecorino, bocconcini and gorgonzola with crispy onions	19.9
	Gnocchi Napolitana (v) hand made potato gnocchi tossed through a spicy napoli sauce with melted bocconcini	19.9
	Pasta / Risotto Platter choose any three pastas/risottos (min 2 people)	per person 22.9

Main Meals	Vitello o Pollo Parmigiana crumbed veal or chicken topped with a tomato herb sauce and grilled mozzarella, served on spaghetti napolitana	23.9
	Saltimbocca alla Romana (g*) panfried veal medallions with prosciutto and sage, served on garlic potato mash with pan jus, a real classic!	24.9
	Pollo al Porto chicken breast panfried in a port reduction sauce with king prawns, mushrooms, semi-dried tomato and cashews	26.9
	Agnello di Shanco slow braised lamb shanks with tomato, onion, garlic and fresh herbs served on risoni pilaf with gremolata	28.9
	Confit di Anatra twice cooked duck legs set on corn bread with an orange cognac reduction	29.9
	Tournedoes Belluci's (g*) tender eye fillet wrapped in bacon on potato mash with a wild mushroom jus	32.9
	Bistecca di Mare (g*) grain fed sirloin, grilled scampi, Morton Bay bugs on potato mash with herb butter and red wine jus	35.9
	Market Fresh Fish of the Day see blackboard	

Main meals served with steamed vegetables
Dishes marked (v) are vegetarian,
(v*) denotes vegetarian variation available on request
Dishes marked (g) are gluten free on request

Pizzas	Margherita (v) napoli and mozzarella, topped with thinly sliced Roma tomatoes, bocconcini, basil, garlic and olive oil	17.9
	Verdura (v) roasted eggplant, zucchini, capsicum, semi-dried tomato, baby spinach, pumpkin, pesto and bocconcini	17.9
	Tropicale mozzarella cheese melted over delicious leg ham and juicy pineapple on a tomato base	17.9
	Piccante hot pepperoni, roasted capsicum, Spanish onion and chilli with tomato and mozzarella	17.9
	Supreme tomato, mozzarella, pepperoni, crispy bacon, onion, roasted capsicum, olives, mushrooms and pineapple	19.9
	Belluci's Special smoked chicken, avocado, crispy bacon, Spanish onion, tomato and mozzarella with a tangy Cesare dressing	19.9
	Bombay tandoori chicken, spinach and onion garnished with mango chutney and natural yoghurt	19.9
	Carnevale selection of meats including pepperoni, ham, bacon and cabanossi with our home blend of barbecue sauce	19.9
	Gamberi king prawns tossed in fresh garlic, chilli, sea salt and cracked pepper with roasted capsicum tomato and mozzarella	19.9
	Rucola (v*) shaved prosciutto, tomato, mozzarella with fresh roquette and shaved parmesan, drizzled with olive oil	19.9

Sides and Salads	Beer Battered Chips	8.9
	Steamed Vegetables	8.9
	Fresh Garden Salad	8.9
	Greek Salad	11.9
	Roquette Salad	10.9

Desserts	Sorbet/Gelati (g*) a refreshing trio of our naturally made sorbets and gelati	12.9
	Chocolate Baci (g*) flourless chocolate and hazelnut cake bound with ganache, served with marscapone and cherry compote	12.9
	Tiramisù traditional Tuscan trifle of marscapone, zabaglione, coffee and liqueur	12.9
	New York Cheesecake the best cheesecake you've ever had served with cherry compote and marscapone	12.9
	Crème Brûlée (g*) flavored with vanilla bean served with strawberry and amaretto compote and almond biscotti	12.9
	Semifreddo Duo (g*) a semi frozen dessert served as a duo of white chocolate honey roasted macadamia nut and milk chocolate hazelnut nougat served with butterscotch and chocolate sauce	12.9
	Citrus Tart classic French lemon tart served with marscapone	12.9

Dessert Wine		g	b
	Lerida Estate , Canberra Region	7.5	29
	Patrizi 'Moscato di Asti' , Italy	8.5	34
	Yendara Estate 'Golden Drop' , Riverina NSW	10.0	39