

IL FORNO

CIABATTA

freshly baked w/ aged balsamic & unfiltered olive oil

9

BRUSCHETTE (V)

cherry tomatoes w/ ricotta, aged balsamic & basil

1 3

FOCACCIA E PIZZETTA

freshly baked focaccia w/ roasted garlic & rosemary

1 0

freshly baked pizzeta w/ coppa, wild rocket, fresh tomato & mozzarella fior di latte

1 3

ANTIPASTI

small plates designed to share

OLIVE MISTE (V)

marinated olives w/ baked ricotta, fresh chilli & grissini

1 2

ARANCINI CON TALEGGIO E ZAFFERANO (V)

taleggio & saffron arancini w/ arrabbiata sauce

1 5

TERRINA DI MAIALE (G)

pork terrine w/ pickled spring vegetables & yoghurt cheese

1 8

CALAMARI FRITTI (G)

salt & pepper squid w/ crisp basil, fresh chilli, rocket & lemon aioli

1 8

GAMBERONI ALLA GRIGLIA (G)

grilled nth qld king prawns wrapped in pancetta w/ radicchio & balsamic

2 4

FIORI DI ZUCCHINE (V)

crisp zucchini flowers filled w/ potato and goats cheese & smoked tomato relish

2 0

ANTIPASTI MISTI (MIN 2P)

a selection of our most popular hot & cold antipasti w/ baked ciabatta

PP 1 5

INSALATE

INSALATA CAESAR

cos lettuce, aged parmesan, pancetta, white anchovies, soft egg, croutons & caesar dressing

2 1

INSALATA D'AGNELLO (G)

braised lamb shank w/ heirloom beetroots, mushrooms, goats cheese & chard

2 3

INSALATA DI SALMONE (G)

salt baked salmon w/ quinoa, radicchio, asparagus, cherry tomato & orange

2 4

RISOTTI

RISOTTO PISELLI E ZUCCHINE (G) (V)

pea & zucchini risotto w/ ricotta & preserved lemon

2 8

RISOTTO AL POLLO (G)

chicken risotto w/ pancetta, roast peppers & fresh chives

2 8

RISOTTO ALLA MILANESE (G)

braised veal shank risotto w/ saffron, pecorino & orange gremolata

2 9

PASTE

PENNE BELLUCIS

penne w/ pancetta, onion, chilli, napoletana sauce & a touch of cream

2 7

CREPPELE ALLA ZUCCA (V)

hand made crepes filled w/ pumpkin, hazelnuts, sage, beurre noisette & aged parmesan

2 8

SPAGHETTI ALLA MARINARA

prawns, scallops, mussels, calamari, fish w/ chilli & tomato sugo

3 0

LASAGNA ALLA GUANCIA DI MANZO

hand made lasagna sheets layered w/ braised beef cheek & pecorino peppato

2 8

GNOCCHI D'AGNELLO

sautéed ricotta gnocchi w/ braised lamb shoulder ragu & aged parmesan

2 9

FETTUCCINE ALLA CARBONARA

pasta ribbons w/ mushrooms, egg yolk, piailigo cured bacon & aged parmesan

2 8

TORTELLINI ALL'ANATRA

hand made duck parcels w/ mushrooms, asparagus, pistachio & smoked ricotta

3 0

ORECCHIETTE ALLA SALENTINA (V)

pan tossed orecchiette w/ baby broccoli, peas, chilli, fresh lemon, olive oil & goats curd

2 6

SECONDI

GALLETO ALLA DIAVOLA (G) 3 6

grilled spatchcock
w/ calabrian spices, buttermilk slaw
& hand cut potatoes

SPALLA D' AGNELLO (G) 3 6

slow cooked 'q' farm lamb shoulder
w/ caramelised pumpkin, dates,
pecans & pangrattato

FILETTO DI MANZO (G) 3 6

grain fed fillet of beef
w/ heirloom carrots, potato,
watercress puree & chianti reduction

MAIALE ARROSTO (G) 3 4

slow cooked pork belly
w/ blood sausage, cauliflower puree,
pear, herb salad & vino cotto

SALTIMBOCCA DI VITELLO 3 6

crumbed veal backstrap involtini
w/ sage, pancetta, soft polenta
& sage burnt butter sauce

PETTO DI POLLO (G) 3 3

crispy skin chicken breast
w/ jerusalem artichoke puree,
cavolo nero & pickled radish

CONTORNI

VERDI (G) 1 0

sautéed broccolini, chilli & bottarga

PATATINE FRITTE (G) (V) 9

hand cut chips w/ rosemary & aioli

INSALATA DI MELE (G) (V) 9

Witlof, radicchio, baby cos,
apple & smoked ricotta

INSALATA PANZANELLA (V) 1 6

fried sour dough, heirloom tomatoes,
buffalo mozzarella, green olives
& roast peppers

LOOKING FOR THE PERFECT GIFT?

Belluci's
gift vouchers
now available

(V) vegetarian
(G) gluten free

corkage 5pp, cakeage 2pp,
credit card surcharge 2

PIZZE

MARGHERITA (V) 2 4

basil, buffalo mozzarella
& unfiltered olive oil

DIAVOLA 2 4

mozzarella fior di latte,
hot cacciatore sausage,
capsicum & chili

PROSCIUTTO 2 4

'san danielle' prosciutto,
mozzarella fior di latte,
rocket & shaved aged parmesan

TREVISANA (V) 2 4

mozzarella fior di latte,
radicchio & gorgonzola dolce

BELLUCI'S SPECIAL 2 4

wood smoked chicken, pancetta,
red onion, fresh avocado
& caesar dressing

ZUCCA 2 4

creamed butternut pumpkin,
mozzarella fior di latte,
italian sausage & rocket

PUTTANESCA 2 4

mozzarella fior di latte, anchovies,
baby capers, black olives & oregano

PESCATORA 2 4

mozzarella fior di latte,
black mussels, vongole, squid
& fresh parsley

A LA CARTE MENU