

# aperitivo

## SIGNATURE SPRITZ

<b>Strawberry Spritz</b>	18	<b>Passione Spritz</b>	18
Aperol, Prosecco, Strawberry Puree, Lime Juice, Soda		Mango, Passion Fruit, Passoa, Prosecco, Lime Juice, Soda	
<b>Cello Spritz</b>	18		
Limuncello, Prosecco Bellino, lemon juice, dehydrated lime			

## to start

### WOOD-FIRED BREAD - 10

#### (SALUMI) 100GR

Salami	8
Mortadella	9
Prosciutto San Daniele 36"	14
Nduja	10

#### FORMAGGI

Burrata	12
Buffalo Mozzarella	12
Mozzarella Hot Cake	13

#### VERDURE

Marinated Olives	8
Pesto Sundried Salsa	8
Tomato	10
Chickpea Dip	8

EXTRA Melon +10 Sardines +10

## italian boards

### DESIGNED TO BE SHARED

<b>Italian Antipasto Board</b> <i>(for 2 people)</i>	44
Local and imported artisan cured meats, cheeses & house-made pickles	
<b>Prosciutto e Melone</b>	33
San Daniele 36" month aged, melon & bufala mozzarella	
<b>Pescato di Mare</b> <i>2P 120 / 3P 170</i>	
Seafood platter including Moreton bay bug, Fritto misto, king prawns, crumbed fish of the day, Harvey bay scallops, Tuna ceviche	

## antipasti

<b>½ Doz Harvey bay scallops</b>	28
in a parsley evoo, chilli, thyme	
<b>Ceviche di Tonno</b>	30
w/ Yellow fin tuna with spiced tartare, mango, cucumber salsa, stracciatella	
<b>Polpo e Burrata</b>	32
Western Australia charred octopus, burrata cheese, chilli lime romesco sauce	
<b>Calamari Santa Monica</b>	24
Calamari Fritti, with Rock Salt w/ Sesame Lime-Tartar Dipping Sauce	
<b>Mozzarella e Tomato</b>	22
Marinated heirloom tomatoes, bufala mozzarella, aged balsamic, fresh basil.	
<b>Amalfi meatballs</b>	23
Pork & Veal Meatballs, tomato sugo, shaved parmesan, basil, oregano.	
<b>Gamberoni</b> <i>(4pc)</i>	24
South Australia king prawns grilled, xo piccante sauce	

## insalate

### AVAILABLE 12PM - 3PM

<b>Kale Celery Caesar</b>	21
Kale, celery, baby gem, cucumber, avocado, free range egg, roma tomato, anchovy breadcrumbs, light caesar dressing	
<b>Very Italian Salad</b>	20
Grapes, baby gem, cucumber, cherry tomatoes, avocado, olives, sun dried tomatoes, pepperoncini, ricotta salata, oregano vinaigrette	
<b>Italian Poke</b>	21
Chopped kale, brown rice, edamame, crispy shallots, purple and white cabbage, beets, carrots, mozzarella, peas, sesame dressing and evoo	

### ADD TO YOUR SALAD:

<b>Roast chicken</b>	5
<b>Prosciutto San Daniele 36"</b>	6
<b>Yellow Fin Tuna</b>	5
<b>Salmon</b>	6

### + NO SPLIT BILLS

+ Amex surcharge of 2% applies

+ 1.5% Surcharge for all credit card transactions

+ We cannot guarantee the absence of allergies in our kitchen and there maybe ingredients in dishes not listed above. Please refer to our waitstaff

## GRAZIE MILLE

# pasta

TUTTA LA PASTA FATTA IN CASA - MADE FRESH DAILY AT BELLUCCI

<b>Squid Ink Moreton Bay Chitarra</b> 35 Squid ink chitarra pasta, Moreton bay bug, chilli, heirloom tomatoes, in a bisque sauce, Bottarga di Muggine	<b>Fettucine Fiori di Carbonara</b> 27 Kale and spinach green fettuccine, soft egg, pancetta, zucchini flower
<b>Linguine Granchio</b> 27 Saffron linguine, fresh crab, chilli, cherry tomato sugo, Bottarga di Muggine	<b>Spaghetti Neri Vongole</b> 29 Black squid ink spaghetti, white wine, peperoncino verde, aromatic pangrattato
<b>Papparadelle Al Ragù di Agnello</b> 27 Slow cooked lamb ragu, fermented chilli & rosemary salt	<b>Risotto &amp; Pasta Specials</b> Our BELLUCCI staff will provide you with more information

+All Pastas Can Be Made Gluten Free (*Penne*) +3

## secondi

<b>Galletto Diavola</b> 32 Roasted chicken thigh, Nduja spiced pangrattato, bitter greens & burnt lemon
<b>Barramundi alla Griglia</b> 35 Northern Territory Barramundi, grilled fillet, baby clams, bisque sauce, Nduja
<b>Bistecca di Manzo (280 gram)</b> 35 Grain-fed Sirloin, kale, asparagus, baby potatoes, rosemary

## sides

<b>BELLUCCI Salad</b> 9 Baby gem lettuce, Italian herbs, lemon dressing
<b>Pea Insalata</b> 12 Green peas, ricotta salata, mint
<b>Patate al Forno</b> 10 Baked potatoes, garlic, rosemary & marjoram
<b>Asparagus</b> 13 Asparagus grilled, chilli oil, pangrattato
<b>Patatine Fritte (Fries)</b> 8 Served with Bellucci seasoning

## pizza

<b>Margherita</b> 21 San Marzano D.O.P tomatoes, mozzarella & basilico	<b>Prosciutto e Zucca</b> 26 Prosciutto cotto, zucchini flower, stracciatella, olive, herbs
<b>Capricciosa</b> 25 San Marzano D.O.P tomatoes, mozzarella, smoked ham, mushroom, artichokes & olives	<b>Gamberi di Fiori</b> 28 Locally farmed Prawns, Green base, Fior di Latte, grilled zucchini and flower
<b>Diavola</b> 25 San Marzano D.O.P tomatoes, Nduja chilli, hot soppressa salami & olives	<b>Bim Bum Bam</b> 26 Italian tomato salsa, Fior di Latte, Nduja, Pepperoni, red capsicum, red onion, fennel seeds
<b>Bufalina</b> 26 San Marzano D.O.P tomatoes, prosciutto di parma, buffalo mozzarella & cherry tomatoes	<b>Fricchettone</b> 25 Pesto & mozzarella base, grilled zucchini, eggplant, olives, asparagus
<b>Bunga Bunga</b> <i>what a legend</i> 26 Italian sausage, San Marzano DOP tomatoes, leg ham, mozzarella, pancetta, pepperoni, Spanish onion, peppers	<b>Calzone</b> 26 Double smoked ham, mozzarella, mushroom, spinach <i>Add: Prosciutto +5</i>
<b>VIP (Very Italian Pizza) Patate e Salsiccia</b> 27 Italian Sausage, mozzarella, friarielli, roasted potato, rosemary, chilli, evoo	

## dolce

<b>Tiramisu</b> 14 Mascarpone, marsala, chocolate & Gypsy Espresso	<b>Pizza Fior di Fragola</b> 18 Strawberries salsa, ricotta, roasted almond, mint
<b>Frutto Della Passione</b> 14 Italian passion fruit coulis, coconut pannacotta, creams of mascarpone, caramelised shredded coconut & passionfruit	<b>Tre Cannoli</b> 14 Three Cannoli with our made ricotta, pistachio, chocolate nibs, raspberries