

TO START

WOOD-FIRED BREAD	15
+ SALUMI / SALAMI 100GR	14
MORTADELLA	15
PANCETTA	15
NDUJA	14
PROSCIUTTO 36" San Danielle	19
FORMAGGI / BURRATA	14
BAKED TOMINO HOT CAKE	14
MOZZARELLA HOT CAKE	14
STRACCIATELLA w/ GREEN PEAS	14
RICOTTA w/ ORANGE EVOO	14

INIZIARE

VERDURE

MARINATED OLIVES	9
TOMATO	13
CHICKPEA DIP	14
BORLOTTI SOUP	14



INSALATE AVAILABLE 12-3 PM

VERY ITALIAN SALAD 25

Grapes, baby gem, cucumber, cherry tomatoes, avocado, olives, sun dried tomatoes, pepperoncini, ricotta Salata, oregano vinaigrette

ITALIAN POKE 25

Chopped kale, brown rice, edamame, crispy shallots, purple and white cabbage, beets, carrots, mozzarella, peas, sesame dressing and evoo

ADD

ROASTED CHICKEN 5
PROSCIUTTO SAN DANIELE 36" 7
SALMON 6
TUNA 5



Bellucci Cucina is a contemporary, Italian Australian eatery & bar on the upper podium of the iconic, Australia Square, Sydney CBD. We have a strong focus, and love, for coffee, pizza, wine, amaris, cocktail & genuine hospitality.

Bellucci is home to exclusive and semi exclusive events available any day of the week. Design index or function or event.
Please enquire with us.
Email : eat@bellucci.com.au.

ANTIPASTI

ARROSTICINI (5 PIECES) 24

Grilled lamb skewers, evoo

POLENTA CHIPS (4 PIECES) 14

Shaved parmesan and blue cheese dip

CALAMARI SANTA MONICA 24

Calamari Fritti, with Rock Salt, Lime Dipping Sauce

BURRATA E TOMATO 30

Marinated heirloom tomatoes, burrata, aged balsamic, fresh basil

POLPETTE MEATBALLS 23

Pork & Veal Meatballs, tomato sugo, shaved parmesan, basil, oregano



+No split bills
+Amex surcharge of 2% applies +1.5% Surcharge for all credit card transaction
+We cannot guarantee the absence of allergies in our kitchen and there maybe ingredients in dishes not listed above. Please refer to our waitstaff

For booking online & reservations.

Please check out our website

Bellucci.com.au

or contact (02) 9252 5325

MAINS

GALLETTO CACCIATORE 40

Roasted chicken spatchcock, nduja spices, pepper caponata, olives, pine-nuts

BARRAMUNDI ALLA GRIGLIA 38

Northern Territory Barramundi, grilled fillet, baby clams, winter greens, bisque sauce, nduja

BISTECCA DI MANZO 300gram 40

Grain Fed Sirloin, forest mushroom sauce, carrots

PASTA TUTTA LA PASTA FATTA IN CASA

MADE FRESH DAILY AT BELLUCCI +ALL PASTAS CAN BE MADE GLUTEN FREE (PENNE) +5

GIN BASIL RIGATONI 35

Rigatoni pasta, gin, spiced Pomodoro, cream sauce, basil

GNOCCHI DEL BOSCO 36

Braised beef cheek, gnocchi, mushroom, ricotta salata, radicchio

CLAM RISOTTO 38

Clam, calamari, rice, squid ink

SPANNER CRAB LINGUINE 36

Spanner Crab, saffron linguine, chili, baby zucchini, lemon and evoo

RAGÙ DI AGNELLO 36

Pappardelle pasta, slow cooked Lamb ragù, fermented chili, rosemary, salt

SCARPETTA 43

Gin Basil Ragatoni or Gnocchi del Bosco in our woodfired bread bowl

SIDES

BELLUCCI SALAD 14

Baby gem lettuce, Italian herbs, lemon dressing

PATATE AL FORNO 13

Baked potatoes, garlic, rosemary, marjoram

CHILLI GREENS 14

Seasonal greens with fragrant chilli spices, toasted pine nuts

PATATINE FRITTE / FRIES 11

Served with Bellucci seasoning

WINTER

APERITIVO SIGNATURES

MONICA SPRITZ 19

Select Liquor, Fresh passionfruit, Soda, Sparkling

ROSSETTO ROSSO 21

Campari, Cranberry, Fresh lemon, Peach, Sparkling, Soda, dragon fruit and gems on rim

GRANDE MELA 21

Vodka, Apple Liquor, Fresh lemon, Sparkling, Soda, Apple for garnish

LYCHEE HUGO 22

St Germain, Fresh lychee, Sparkling, Soda, Mint

PIZZA

MARGHERITA 26.5

San Marzano D.O.P tomatoes, mozzarella, basilico

CAPRICCIOSA 27.5

San Marzano D.O.P tomatoes, mozzarella, smoked ham, mushroom, artichoke, olives

DIAVOLA 27.5

San Marzano D.O.P tomatoes, nduja chilli, hot sopressa salami, olives

BUFALINA 29

San Marzano D.O.P tomatoes, prosciutto di parma, buffalo mozzarella, cherry tomatoes

BUNGA BUNGA "WHAT A LEGEND" 28

San Marzano DOP tomatoes, salami, mozzarella, leg ham, pancetta, pepperoni, caramelised onion, peppers

VIP, PORRO, PATATE E SALSICCIA (VERY ITALIAN PIZZA) 28

Pumpkin salsa, fior di latte, Italian sausage, roasted potato, chili, evoo

PORCHETTA 29

San Marzano D.O.P tomatoes, Oven roasted pork belly, sweet & sour onions radicchio, mozzarella

DI PARMA 29

San Marzano, Prosciutto san danielle, fior di latte, rocket, cherry tomatoes, parmesan Reggiano

SA LA MI 27.5

San Marzano D.O.P tomatoes, pepper salsa, nduja, fior di latte, salami

CALZONE 27

Double smoked ham, mozzarella, mushroom, spinach add salami +5

FRICCHETTONE 27

Green Pea & Kale base, mozzarella, zucchini, artichoke, parmesan Reggiano

SWEET

TIRAMISU 16

PANNACOTTA 16

GYPSY AFFOGATO 16

If you enjoyed your experience follow us on social media & leave a review on google

@BELLUCCICUCINA

GRAZIE MILLE!

