



TO START

SALUMI / SALAMI 100GR 14

MORTADELLA	15
SALAMI SOPPRESSA	15
PANCETTA	15
PROSCIUTTO SAN DANIELE	21
ALICI BIANCHE MARINATE (fish antipasto) marinated white anchovies) \$16	

CHEESE

BUFFALO MOZZARELLA	14
BURRATA	14
PECORINO TOSCANO	14
PARMIGIANO REGGIANO 24 MONTHS	14
GORGONZOLA DOLCE	14

INIZIARE

VERDURE

GIARDINIERA (italian pickled vegetables)	11
MARINATED OLIVES	11
TOMATO SALAD	13

DIPS

STARCCIATELLA w/green peas	14
PISTACHIO	14
CHICKPEA	14
MORTADELLA MOUSSE	14
LABNE BEETROOT	14



INSALATA AVAILABLE 12-3PM

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



ANTIPASTI

CARPACCIO DI SALMONE 29

Raw thin sliced salmon, radish, cherry fior di latte, capers, dill and Citrus, dressing

PROSCIUTTO & MELONE 27

Rock di parma & bocconcini cheese

BURRATA 31

Italian gazpacho, burrata cheese, sliced heart tomato, dry black olives shavings, basil oil

FRITTO MISTO 29

Fried calamari, prawns and, zucchini and carrots served with mayo

FIORI DI ZUCCHINA 28

Black squid tempura zucchini flower filled with snapper and potato served with fresh tomato concasse

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.

For booking online & reservations.

Please check out our website

Bellucci.com.au

or contact (02) 9252 5325

+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



MAINS

GALLETTO DIAVOLA 40

Chicken spatchcock, with kale, kipfler potato, spiced pangrattato, orange dressing

TAGLIATA DI WAGYU 49

Wagyu beef score mbs 8+ served with rocket, parmesan and tomato

JOHN DORY ALLA GRIGLIA 42

John dory grilled with a celery fennel salad in a verde evoo

PASTA TUTTA LA PASTA FATTA IN CASA

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

CASARECCE AL PESTO E BURRATA 36

Casarecce pasta with basil pesto and burrata cheese

GIN RIGATONI 34

Rigatoni pasta, gin spiced pomodoro cream sauce, basil

SPAGHETTI ALLE VONGOLE 37

Spaghetti pasta served with vongole, bottarga and oven roasted cherry tomato

PAPPARDELLE AL RAGU DI AGNELLO 36

Pappardelle pasta, 46 hour slow cooked lamb ragu with pecorino toscano cheese

TAGLIOLINI CRAB 38

Tagliolini pasta, blue swimmer crab, cherry tomato, zucchini lemon and evoo

SIDES

BELLUCCI SALAD 14

Baby gem lettuce, Italian herbs and lemon dressing

SEASONAL CHILI GREENS 14

ROASTED KIPFLER POTATOES 14

PATATINE 12

Potato fries, mayo

SUMMER

APERITIVO SIGNATURES

BETWEEN 3-6 DAILY

FRIED SPICY CHICKEN WINGS 4 PCS 12

ARANCINI FOUR CHEESE AND TRUFFLE 12

CROSTINO WITH WHITE ANCHOVIES AND CONFIT CHERRY TOMATO 12

MORTADELLA MOUSSE VOL-AU-VENT 12

ROSEMARY FRIES 9

MARINATED OLIVES 9

ROASTED NUTS AND CANDIED WALNUTS 8

MINI ANTIPASTI BOARD 9

PIZZA

MARGHERITA 26.5

San marzano d.o.p tomatoes, mozzarella, basilico

CAPRICCIOSA 28

San marzano d.o.p tomatoes, mozzarella, smoked ham, mushroom, artichoke, olives

DIAVOLA 28

San marzano d.o.p tomatoes, nduja chilli, hot sopressa salami, olives

BUFALINA 30

San marzano d.o.p tomatoes, prosciutto di parma, buffalo mozzarella, cherry tomatoes

BUNGA BUNGA 'WHATALEGEND' 30

san marzano dop tomatoes, salami, mozzarella, leg ham, pancetta, pepperoni, caramelised onion, peppers

VIP: PORRO, PATATE E SALSICCIA 29 (VERY ITALIAN PIZZA)

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

DI PARMA 29

San marzano, prosciutto san daniele, fior di latte, rocket, cherry tomatoes, parmesan reggiano

SA LA MI 28

San marzano dop tomatoes, pepper salsa, nduja, fior di latte, salami

CALZONE 27

Double smoked ham, mascarpone, mushroom + salami 5

FRICCHETTONE 27

Green pea & kale base, mozzarella, asparagus, parmesan reggiano

MORTAZZA 28

White base with pistachio pesto, mortadella mascarpone and fior di latte

GAMBERONI 30

Green pea pure base, prawns, baby zucchini flower, fior di latte mozzarella

VENETO 29

White base, smoked leg ham, mushroom, caramelised onion, basil

SWEET

TIRAMISU 16

LEMON SORBET 16

GYPSY AFFOGATO 16

PANNACOTTA 16

White chocolate pannacotta served with peach, cherry and vanilla

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

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GRAZIE MILLE!

