

# TO START

INIZIARE

## WOOD-FIRED BREAD 16

+

### CHEESE

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

### SALUMI

MORTADELLA	16
SALAMI SOPPRESSA	16
PANCETTA	15
PROSCIUTTO SAN DANIELE 23	16
NDUJA	16

## DIPS

CHICKPEA	14
WHIPPED RICOTTA WITH HONEY	10
KALE, SPINACH, YOGHURT	14
PEPERONATA	14

## VERDURE

MARINATED OLIVES	11
TOMATO SALAD	13
WOOD FIRED PEPPERS with PARSLEY EVOO	12



## INSALATE AVAILABLE 11:30-3 PM

### VERY ITALIAN SALAD 26

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

### ITALIAN POKE 26

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

### CAESAR SALAD 26

Little gem lettuce, avocado, garlic breadcrumbs, cheese, oregano vinaigrette

## ADD

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

## ANTIPASTI

### CROQUETTE (4 PIECES) 26

Spinach, Potato, Cheese, verde aioli

### POLPO 31

Octopus Grilled, Lime Romesco, Green Olive, Confit Tomato

### GAZPACHO BURRATA 31

Italian Gazpacho, Burrata Cheese, Tomato, Dry Black Olive Shavings, Basil Oil

### FRITTO MISTO 29

Deep Fried Calamari, Prawns, Zucchini and Carrots Served with Thyme Mayo

### OSTRICHE/ OYSTERS 6 each

Served natural, mignonette

### CAVIAR CANNOLI (4 PIECES) 32

Black River Caviar, chive, tiramisu-inspired mascarpone

### PROSCIUTTO e MELONE 35

San Daniele, melon & Buffalo mozzarella

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, 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.

For booking online & reservations. Please check out our website [Bellucci.com.au](http://Bellucci.com.au) or contact (02) 9252 5325

+No split bills +Weekend will attract a 10% surcharge +Groups of 8 or more will incur a 10% surcharge +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, Kipfler Potato, Nduja, Evoo and Spiced Pangrattato

## TAGLIATA DI WAGYU 49

Wagyu Beef Score MBS 9+, Served with Rocket add Mustard +2 | Mushroom Sauce +3  
Pepper Sauce +3

## JOHN DORY ALLA GRIGLIA 42

Grilled John Dory with Braised Fennel and Salad in a White Wine and Parsley Oil

# PASTA TUTTA LA PASTA FATTA IN CASA

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

## CACIO E PEPE SPAGHETTI 31

Spaghetti with Black Pepper & Pecorino Romano Cheese

## GIN RIGATONI 34

Rigatoni with Gin-Spiced Pomodoro Cream Sauce, Basil

## SAUSAGE PORCINI RAGU 36

Rigatoni Pasta with Italian sausage, porcini rage, friarielli, ricotta salata

## PAPPARDELLE AL RAGU DI AGNELLO 36

Pappardelle with 46-Hour Slow Cooked Lamb Ragù, Pecorino Toscano Cheese

## SPANNER CRAB LINGUINE 38

Linguine with Blue Swimmer Crab, Cherry Tomato, Shaved Zucchini, Lemon and Extra Virgin Olive Oil

## LOBSTER 45

Locally Farmed Lobster, Black squid ink pasta in a bisque sauce

## CONTORNI / SIDES

### BELLUCCI SALAD 16

Seasonal Leaves, Fennel, Soft Herbs, Mustard Vinaigrette

### SEASONAL CHILI GREENS 14

### ROASTED KIPFLER POTATOES 14

### ROASTED CARROTS 15

### FRIES 12

Potato Fries, Mayo

## CHE FIGO

## APERITIVO

AVAILABLE BETWEEN 3-5 PM DAILY

### FRIED SPICY CHICKEN WINGS (4 PIECES) 12

### ARANCINI 4 CHEESES & BLACK TRUFFLE 12

### SALAMI CROSTINI 19

### ROSEMARY FRIES 9

### MARINATED OLIVES 9

### ROASTED NUTS 8

### MINI ANTIPASTI BOARD 19

### ANTIPASTI BOARD 39

# PIZZA

## MARGHERITA 26.5

San Marzano D.O.P Tomatoe Base, Mozzarella, Basil



## CAPRICCIOSA 28

San Marzano D.O.P Tomato Base, Mozzarella, Smoked Ham, Mushroom, Artichoke, Olives

## DIAVOLA 29

San Marzano D.O.P Tomato Base, Nduja Chilli, Hot Soppressa Salami, Olives

## BUFALINA 35

San Marzano D.O.P Tomato Base, Prosciutto di Parma, Buffalo Mozzarella, Cherry Tomatoes

## BUNGA BUNGA "WHAT A LEGEND" 30

San Marzano D.O.P Tomato Base, Salami, Mozzarella, Leg Ham, Pancetta, Pepperoni, Caramelized Onion, Peppers

## VIP: PORRO, PATATE E SALSICCIA (VERY ITALIAN PIZZA) 30

Pumpkin Salsa Base, Fior di Latte, Italian Sausage, Roasted Potato, Chili, Extra Virgin Olive Oil

## DI PARMA 30

San Marzano D.O.P Tomato Base, Prosciutto San Daniele, Fior di Latte, Rocket, Cherry Tomatoes, Parmigiano Reggiano

## LAMB O 30

San Marzano D.O.P Tomato Base, Lamb Ragù, Fior di Latte, Peas, Parmigiano Reggiano

## ANGELINO 29

Fior di Latte, Pancetta, Ricotta, Raw Honey

## CALZONE 28

Double Smoked Ham, Mushroom | add Salami +5

## FUNGOLANDIA 28

Medley of mushrooms, mozzarella

## FRICCHETTONE 27

Green Pea & Kale Base, Mozzarella, Asparagus, Zucchini, Parmesan

## DOLCI / DESSERT

### TIRAMISU 16

### LEMON SORBET 15

### BERRY PANNACREME 16

Italian Caramel and glazed berries

### GELATI DEL GIORNO 16

(3 scoops of our Gelato of the day)

### ZINGARA AFFOGATO 16

add Frangelico +8 | Baileys +8

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## GRAZIE MILLE!

