



bucci

ASSAGGINI | TO SHARE

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| PANE | 5 |
| House-baked ciabatta with extra virgin olive oil & aged balsamic <i>add confit garlic +\$1.5</i> | |
| BRUSCHETTA DEL GIORNO | varies |
| Please see blackboard for today's bruschetta | |
| BUCCI STUZZICHINI | 23.5 |
| Salumi Australia Nduja, house-made barramundi mantecato & Nonna's spicy smashed zucchini served with crusty ciabatta | |
| PROSCIUTTO E MELONE | 18 |
| Fresh melon served with shaved prosciutto di Parma, buffalo fetta, mint & Lirah's caramelised apple balsamic | |
| BURRATA TARTUFATA | 21 |
| Stretched curd cheese with a soft creamy centre served with truffled James Street honey, crisp pancetta, blueberries & walnuts | |
| VITELLO TONNATO | 28 |
| Raw yellowfin tuna & cold-poached veal with capers, egg, whipped smoked bottarga & mayo, served with garlic crostini | |
| ARANCINI | 15 |
| 3 hand-rolled saffron & lemon risotto balls filled with gooey mozzarella sprinkled with fresh gremolata & chives | |
| CALAMARI RIPIENI ALLA CALABRESE | 26 |
| Char-grilled local squid, filled with house-made Calabrian sausage & served with squid ink lemon aioli | |
| CAPELANTE CON PREZZEMOLO E AGLIO | 30 |
| ½ dozen Hervey Bay scallops grilled with garlic butter topped with roasted garlic & lemon aioli & parsley crumbs | |
| OLIVE ALL'ASCOLANA | 15 |
| Crumbed giant green olives filled with fennel salami, pork, rosemary & chilli served with salsa verde (6) | |
| BUCCI CAPRESE | 24 |
| Sweet heirloom tomatoes, buffalo mozzarella & fresh basil served with basil & pine nut pesto & black olive & garlic tapenade | |
| PEPATA DI COZZE | 28 |
| Kinkawooka mussels cooked in white wine, tomato, chilli, lemon & basil, served with warm ciabatta | |

*"Not all ingredients are listed on the menu, please talk
to your waiter about dietary requirements & allergies"*

PRIMI | PASTA

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| <i>150g serve, one size / Gluten free pasta available on request</i> | |
| RISOTTO DEL GIORNO | varies |
| Please see blackboard for today's risotto | |
| LINGUINE AL GRANCHIO | 38 |
| Linguine of spanner crab, chilli, parsley & lemon | |
| BOAR-LOGNAISE | 33 |
| A rich, tender wild boar ragu with porcini, smoked speck & red wine tossed with house-made pappardelle | |
| SPAGHETTI NERI CON CICALI DI MARE | 38 |
| Moreton Bay bug cooked with white wine, cherry tomatoes, fresh basil, lemon zest & spicy crustacean oil tossed with house-made squid ink spaghetti | |
| GNOCCHI AL TARTUFO | 33 |
| House-made potato gnocchi tossed with asparagus, artichoke, crème fraîche, lemon & truffle tapenade | |
| GIGLI VERDI CON ERBE E RICOTTA | 33 |
| Short twisted pasta made with barley grass & spirulina, tossed with sautéed chard & fresh pesto, garden peas, seasonal herbs & salted ricotta | |
| RAVIOLO APERTO AL BRASATO DI CAPRA | 36 |
| Thin layer of pasta enveloping milk braised goat shoulder served with crispy pancetta, zesty gremolata & horseradish | |

SECONDI | MAIN

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| TONNO ALLA GRIGLIA CON CAPONATA | 34.5 |
| Mooloolaba yellowfin tuna char-grilled to rare served with caponata & salmoriglio | |
| BARRAMUNDI ALL'ACQUA PAZZA | 38 |
| Cone Bay barramundi cooked in 'crazy water'- spicy tomato & spanner crab broth - with clams, citrus & herbs | |
| TAGLIATA DI MANZO | 250g - 45 500g - 90 1kg - 180 |
| Rangers Valley Black Onyx beef cooked to rare, sliced & served with olive oil, sea salt, rocket, grilled artichoke & shaved Parmesan | |
| COTOLETTA ALLA MILANESE | 32 |
| Herb & chilli breaded chicken breast with garlic & lemon butter | |
| INSALATA DI GUANCIALE | 35 |
| Crispy pork cheek & glazed fig with green leaves, radicchio, grapes, toasted pistachio, herbs & Gorgonzola dolce | |

CONTORNI | SIDES

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| INSALATA VERDE | 9 |
| Selection of garden leaves dressed with a white balsamic dressing, shaved apple, charred leeks & broad beans | |
| PATATE FRITTE | 9 |
| Crispy fried chat potatoes tossed with garlic, rosemary & lemon zest | |
| VERDURA DI STAGIONE OR VERDURE GRIGLIATE | 10 |
| Char-grilled seasonal greens tossed with garlic, olive oil, aged balsamic & grated Pecorino | |
| INSALATA DI RUCOLA | 10 |
| Rocket & Parmesan salad | |