



bucci



ASSAGGINI | TO SHARE

PANE

House-baked ciabatta with extra virgin olive oil & aged balsamic
add confit garlic +1.5

BRUSCHETTA DEL GIORNO

Please see blackboard for today's bruschetta

VEDURE | VEGETABLE

ARANCINI

3 spicy tomato risotto balls filled with gooey mozzarella
hand-made + gluten free

POLPETTE DI MELANZANE FRITTE

6 crispy eggplant balls filled with gooey provolone
served with a tangy sugo

STRACCIATELLA E POMODORINI

Creamy cow's milk cheese served with cherry tomatoes,
basil, garlic & olive oil

FIORI DI ZUCCA RIPIENI E FRITTI

3 local zucchini flowers filled with smoked ricotta & Grana
Padano, fried in a light tempura batter & served with lemon

CARNE | MEAT

OLIVE ALL'ASCOLANA

Crumbed giant green olives filled with fennel salami, pork,
rosemary & chilli served with salsa verde (6)

PROSCIUTTO E MELONE

Shaved Prosciutto di Parma with rockmelon, whipped buffalo
fetta & Lirah's caramelised apple balsamic

RAVIOLI FRITTI

Crispy fried ravioli filled with braised Black Onyx beef shin
served with a spicy tomato, horseradish & herb salsa

INSALATA DI MAIALE

Crispy pork cheek served with a salad of shaved apple,
hazelnuts, raisins & caramelised balsamic

PESCE | FISH

CRUDO DI PESCE

Raw, diced Ora King salmon dressed with olive oil, herbs & citrus,
served with Nonna's spicy pickled onions, cucumbers & garlic crostini

POLPO CON 'NDUJA

Char-grilled WA octopus served with warmed 'nduja & chickpea fritters

CAPELANTE CON PREZZEMOLO E AGLIO

3 Hervey Bay scallops grilled with garlic butter topped with
roasted garlic, lemon aioli & parsley crumbs

CALAMARI FRITTI

Crispy fried local calamari tossed with lemon & chilli salt,
served with lemon & aioli

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

PRIMI | PASTA

8

150g serve, one size / Gluten free pasta available on request

RISOTTO DEL GIORNO

Please see blackboard for today's risotto

varies

LINGUINE AL GRANCHIO

Linguine with spanner crab, chilli, parsley & lemon

38

SPAGHETTI CON GAMBERI PICCANTI

Local prawns cooked with white wine, cherry tomatoes,
fresh basil, lemon & chilli tossed with spaghetti

38

GNOCCHI DI ZUCCA ARROSTO

House-made roast pumpkin gnocchi pan-fried with brown
butter & sage

28

AGNOLOTTI DI RICOTTA E SPINACI

Pasta parcels filled with caramelized onion, ricotta & spinach
served with a light, lemon mascarpone sauce

28

TAGLIATELLE AL FINOCCHIO E PISELLI

Char-grilled fennel & fresh peas tossed with beetroot tagliatelle,
olive oil, Pecorino Romano, salted ricotta, mint & parsley

26

BUCCI CARBONARA

Crispy "Salumi Australia" smoked pancetta tossed with garlic,
olive oil, bucatini pasta & Grana Padano topped with a slow
cooked egg & pickled wood ear mushrooms

32

GIGLI CACIO E PEPE CON SALSICCIA

Porcini & onion ash gigli pasta tossed with Pecorino Romano
& black pepper, served with crispy fennel & pork sausage

32

SECONDI | MAIN

PESCE DEL GIORNO

Market fish with salmoriglio, Tuscan cabbage, balsamic onions
& seared cherry tomatoes

38

BARRAMUNDI

Crispy skinned Cone Bay barramundi served with a shaved
raw asparagus, green bean, almond salad with lemon & mustard

38

AGNELLO AFFUMICATO CON SALSIA VERDE

Hay-baked Sovereign lamb rump served with salsa verde
& porcini crushed potatoes

34

COTOLETTA ALLA MILANESE

Herb & chilli breaded chicken breast with garlic & lemon butter

32

TAGLIATA DI MANZO

Rangers Valley petite tender cooked to your liking & sliced thinly
& served with rocket, lemon, shaved Grana Padano & salsa verde

250g - 38 | 500g - 70 | 1kg - 130

CONTORNI | SIDES

INSALATA

Fresh rocket salad with a light Gorgonzola dressing,
roasted walnuts & shaved apple

9

PATATE FRITTE

Hand-cut, crispy fried potatoes tossed with garlic & rosemary
add aioli +1.5

9

VERDURE GRIGLIATE

Char-grilled seasonal greens tossed with garlic, olive oil & lemon

10