



bucci

ASSAGGINI | TO SHARE

BUCCI ANTIPASTO	26
A selection of cured & smoked meats with house marinated olives, grilled peppers, bocconcini & house-baked ciabatta	
PANE	9.5
House-baked ciabatta with extra virgin olive oil & aged balsamic	
BRUSCHETTA DEL GIORNO	VARIES
Char-grilled ciabatta brushed with olive oil & garlic, see blackboard for toppings	
OLIVE ALL'ASCOLANA	14.5
Crumbed giant green olives filled with fennel salami, pork, rosemary & chilli served with salsa verde (6)	
BURRATA TARTUFATA	20
Stretched curd cheese with a soft creamy centre served with truffled James Street honey, crisp pancetta, blueberries & walnuts	
ARANCINI AL TONNO	14
Risotto balls (3) with confit tuna, gooey mozzarella & aged cheddar served with a spicy tomato relish	
CARPACCIO DI MANZO	25
Thin slices of wagyu beef fillet with olive oil, garlic crisps, warm truffle Pecorino, herbs & lemon	
CALAMARI RIPIENI ALLA CALABRESE	21
Char-grilled local squid, filled with house-made Calabrian sausage & served with squid ink lemon aioli	
CAPELANTE CON PREZZEMOLO E AGLIO	27
½ dozen Hervey Bay scallops grilled with garlic & parsley crumb	
FIORI DI ZUCCA RIPIENI FRITTI	24
3 local zucchini flowers filled with smoked ricotta & Parmesan, fried in a light tempura batter, served with a chilli conserve	
BUCCI CAPRESE	18
Sweet ripe heirloom tomatoes, buffalo mozzarella, basil, olive oil & garlic	
PEPATA DI COZZE	28
Kinkawooka blacklip mussels steamed in white wine, tomato, parsley, garlic & chilli served with grilled ciabatta	

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

PRIMI | PASTA

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

BUCCI AGNOLOTTI	30
House-made parcels of pasta filled with braised wagyu beef cheek, served with caramelized mushroom & mushroom broth	
LINGUINE AL GRANCHIO	38
Fraser Island spanner crab, chilli, parsley & lemon tossed with linguine	
WILD BOAR-LOGNAISE	33
A rich tender boar ragu with porcini, smoked speck & red wine, tossed with spaghetti	
MORETON BAY BUG RAVIOLO	38
Sautéed Moreton Bay bug deglazed with white wine, mascarpone & lemon enveloped in a sheet of freshly made pasta with spiced pangrattato	
RISOTTO DEL GIORNO	VARIES
Please see blackboard	
GNOCCHI ALLA BOSCAIOLA	30
Potato dumplings tossed with a sauce of creamy mushroom, Parmesan & smoked 'Salumi Australia' pancetta	
DITALI ALLE MANDORLE	25
Short-cut tubes of pasta tossed with olive oil, chilli lemon & herbs in a smoked kohlrabi & almond sauce	
CASARECCE ALL'ARRABIATA	25
Short, twisted pasta tossed with a spicy tomato sauce made with red chillies & fresh basil	

SECONDI | MAIN

FRITTO MISTO	32
Mixed market-fresh seafood lightly battered & served with fresh lemon, chilli pickle & aioli	
SALMONE AL FORNO	30
Ora King salmon rubbed with Nonna's secret spices & baked in deliciously sweet heirloom cherry tomatoes, olive oil, garlic & herbs served with crusty ciabatta	
BARRAMUNDI CON INSALATA SICILIANA	32
Pan fried Cone Bay barramundi with a Sicilian orange & fennel salad with olives & capers	
BUCCI PORCHETTA	30
Borrowdale free range pork belly rolled & stuffed with herbs, chilli, citrus, caramelized onions & bread crumbs served with a raisin relish & wilted spinach	
COTOLETTA ALLA MILANESE	30
Herb & chili breaded chicken breast with garlic & lemon butter	
AGNELLO CON SALSA VERDE	34
Flinders Island lamb rack baked on hay & served with salsa verde & porcini crushed potatoes	

CONTORNI | SIDES

INSALATA VERDE	9
Selection of garden leaves dressed with a white balsamic & honey dressing, shaved aged Parmesan	
PATATE FRITTE	9
Crispy fried potatoes with garlic & rosemary	
VERDURE GRIGLIATE	12.5
Char-grilled vegetables	
BROCCOLINI	9
Steamed broccolini tossed with olive oil garlic & chilli	

