



bucci

ASSAGGINI | TO SHARE

BUCCI ANTIPASTO	28
A selection of cured & smoked meats with house marinated olives, grilled peppers, bocconcini & house-baked ciabatta	
PANE	7
House-baked ciabatta with extra virgin olive oil & aged balsamic	
BRUSCHETTA DEL GIORNO	varies
Char-grilled ciabatta brushed with olive oil & garlic served with today's toppings	
OLIVE ALL'ASCOLANA	15
Crumbed giant green olives filled with fennel salami, pork, rosemary & chilli served with salsa verde (6)	
CALAMARI FRITTI	15
Crispy fried local calamari tossed with lemon & chilli salt served with lemon aioli & rocket	
BURRATA TARTUFATA	21
Stretched curd cheese with a soft creamy centre served with truffled James Street honey, crisp pancetta, blueberries & walnuts	
ARANCINI	14.5
Tomato risotto balls with mozzarella centre & chilli kick, served with olive tapenade (5)	
CARPACCIO DI MANZO	25
Thin slices of wagyu beef fillet with olive oil, garlic crisps, warm truffle Pecorino, herbs & lemon	
INSALATA DI POLPO	27
Char-grilled & marinated WA octopus salad with chickpeas, pickled red onion, dried cherry tomatoes & ciabatta crisp	
CAPELANTE CON PREZZEMOLO E AGLIO	29.5
½ dozen Hervey Bay scallops grilled with garlic butter topped with roasted garlic & lemon aioli & parsley crumbs	
FIORI DI ZUCCA RIPIENI FRITTI	24.5
3 local zucchini flowers filled with smoked ricotta & Parmesan, fried in a light tempura batter, served with smoked chilli conserve	
BUCCI CAPRESE	24
Sweet ripe heirloom tomatoes, buffalo mozzarella & fresh basil served with basil & pine nut pesto & black olive & garlic tapenade	
CONTORNI SIDES	
INSALATA VERDE	7
Selection of garden leaves dressed with a white balsamic & honey dressing & shaved apple	
INSALATA DI CAVOLO E ZUCCHINE	11
Nonna's pickled cabbage with farro, shaved zucchini & broad beans & buffalo fetta with pumpkin seed oil dressing	
PATATE FRITTE	9
Crispy fried potatoes tossed with garlic, rosemary & lemon zest <i>Add house-made aioli +\$1</i>	
CAROTA CON STRACCIATELLA DI BUFALA	14
Char-grilled sweet baby carrots dressed in burnt butter, James Street honey, buffalo milk stracciatella & toasted pistachios	
BROCCOLI	6
Steamed broccoli pan-fried & tossed with olive oil, sea salt & fresh cracked pepper	

PRIMI | PASTA

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

BUCCI AGNOLOTTI	33
House-made pasta parcels filled with braised lamb neck, onions, Parmesan, rosemary & chilli served with fresh crushed garden peas	
LINGUINE AL GRANCHIO	38
Linguine of spanner crab, chilli, parsley & lemon	
BUCCI BOAR-LOGNAISE	33
A rich tender boar ragu with porcini, smoked speck & red wine, tossed with spaghetti	
BUCCI CARBONARA	32
House-made bucatini tossed with Parmesan, Pecorino, crispy pancetta & pickled wood ear mushrooms, topped with a coddled egg	
RISOTTO DEL GIORNO	varies
Please see blackboard for today's risotto	
GNOCCHI AL PESTO	29
Plump & pillowy potato gnocchi served with fresh basil & pine nut pesto & Pecorino	
GIGLI TOSCANI CON POMODORINI FRESCHI	30
House-made spring herb gigli pasta tossed with warmed fresh heirloom tomatoes, olive oil & garlic	
TAGLIATELLE CON CICALI DI MARE	38
Moreton Bay bug meat cooked with white wine, cherry tomatoes, fresh basil, lemon zest & spicy crustacean oil tossed with house-made tagliatelle	

SECONDI | MAIN

TONNO ALLA GRIGLIA CON INSALATA SICILIANA	33
Mooloolaba yellowtail tuna char-grilled with a Sicilian orange & fennel salad with green olives & capers	
SALMONE AL FORNO	33
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 PANZANELLA	32
Pan fried Cone Bay barramundi served with a Tuscan tomato & bread salad, caperberries & marinated white anchovies	
ARROSTO DI MAIALE	39
Succulent roasted Rhodavale free range pork belly served with pangrattata, caramelized onions, raisins, citrus, chilli & salsa verde	
COTOLETTA ALLA MILANESE	30
Herb & chilli breaded chicken breast pan-fried with garlic & lemon butter, served with green leaves	
TAGLIATA DI MANZO	250g - 40 500g - 70 1kg - 140
Rangers Valley Black Onyx hanger steak cooked to rare, sliced & served with wild rocket, lemon & sea salt	

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



