



# bucci

## ASSAGGINI | TO SHARE

### CIABATTA

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

### BRUSCHETTA DEL GIORNO

Please see blackboard

### ARANCINI

3 hand-rolled roasted cauliflower arancini filled with provolone  
served with porcini salsa  
*(Gluten-free arancini available on request)*

### BURRATA TARTUFATA

Vannella Cheese's hand-made burrata served with crispy pancetta,  
blueberries, rocket, roasted walnuts & James Street truffle honey

### OLIVE ALL'ASCOLANA

6 crumbed giant green olives stuffed with pork & fennel sausage  
served with salsa rosa

### CARPACCIO DI MANZO

Thinly sliced, raw Rangers Valley beef served with olive oil, garlic  
crisps, warm truffle pecorino, herbs & lemon

### POLPETTE DI BACCALA

6 house-cured Murray cod fritters served with pickled cucumber,  
capers, lemon & herb aioli

### CAPELANTE CON PREZZEMOLO E AGLIO

3 Hervey Bay scallops grilled with garlic & parsley crumbs & lemon

### CALAMARI FRITTI

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

### FIORI DI ZUCCA

3 local zucchini flowers filled with smoked ricotta fried in a light  
batter & served with chilli conserve

### CAPRESE

Sweet, ripe heirloom tomatoes, buffalo mozzarella, basil,  
olive oil & garlic

## BUCCI'S 'A TAVOLA!'

### 3 Course Tasting Menu

Can't decide? Let our chefs choose for you!  
4 guest minimum. Whole table in. The more the merrier.

*Not suitable for allergy sufferers, sorry!*

65

## PRIMI | PASTA

8

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

### RISOTTO DEL GIORNO

Please see blackboard

varies

### LINGUINE AL GRANCHIO

Linguine with Fraser Island spanner crab, chilli, parsley & lemon

39

### SPAGHETTI CON GAMBERI

Local banana prawns cooked with garlic & white wine tossed with  
house-made spaghetti, mascarpone, lemon & chives

38

### FUSILLI ALL'ANATRA

Slow braised duck, porcini & red wine ragu tossed with house-made  
spinach fusilli

36

### TORTELLINI DI POLLO IN BRODO

House-made tortellini filled with confit chicken & leek served with  
peas & charred baby leeks, topped with a brown chicken & truffle broth

36

### CARBONARA ALLA BUCCI

Smoked pancetta tossed with garlic, olive oil, house-made bucatini  
& Grana Padano, topped with a slow cooked egg & pickled wood ear  
mushrooms

36

### RAVIOLO VERDE

1 large, house-made raviolo filled with sautéed leafy greens, herbs,  
chilli, Parmesan & ricotta, served with a warm salsa verde

32

### GNOCCHI ALL'ARRABBIATA

House-made potato gnocchi tossed with a smoked red chilli  
tomato sauce

32

## SECONDE | MAIN

24

### TONNO CON L'INSALATA AMALFI

Searched Mooloolaba yellowfin tuna served with a salad of artichoke,  
tomato & basil

34

18

### FREGOLA CON COZZE E VONGOLE

Black lip mussels & clams steamed with white wine, chilli & garlic,  
served with lemony fregola sarda, pickled red onion & herbs

32

### PESCE DEL GIORNO

Fish of the day served with pepperonata of grilled capsicum, onions,  
tomatoes, capers, black olives, garlic & lemon

varies

### COTOLETTA ALLA MILANESE

Herb & chilli breaded chicken breast with garlic & lemon butter

34

### AGNELLO BRASATO

Braised lamb shank rubbed with Nonna's Sicilian spices, served  
with garlic piadina

39

### CARNE DEL GIORNO

Butcher's cut of the day served with broccolini dressed in olive oil  
& garlic, seeded mustard & Nonna's gravy

varies

## CONTORNI | SIDES

### RUCOLA E PARMIGIANO REGGIANO

Rocket & Parmesan dressed with caramelised balsamic & sliced pear

9

### PATATE FRITTE CACCIO E PEPE

Crispy fried potatoes tossed with garlic, Queensland black pepper  
& grated pecorino  
*Add aioli + 1.5*

9

### VERDURE GRIGLIATE

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

9

