



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

BUCCI SALUMI

A selection of smoked & cured meats served with house-made
grissini & crispy ciabatta

ARANCINI AI FUNGHI

3 oven roasted field mushroom & porcini risotto balls filled with
mozzarella & served with blueberry preserve -
hand-made + gluten free

ARANCINI ALLA MILANESE CON CONIGLIO

3 hand-made saffron risotto balls filled with rabbit ragu & gooey
mozzarella

CARPACCIO DI MANZO

Thin slices of Rangers Valley beef fillet with olive oil, garlic crisps,
warm truffle Pecorino, herbs & lemon

FIORI DI ZUCCA RIPIENI E FRITTI

3 local zucchini flowers filled with smoked ricotta & Parmesan,
fried in a light tempura batter, served with Nonna's chilli jam

OLIVE ALL'ASCOLANA

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

BURRATA TARTUFATA

Stretched curd cheese with a soft creamy centre served with
truffled honey, crisp pancetta, blueberries & walnuts

SARDE A BECCAFICO

WA sardines stuffed with bread crumbs, Parmesan, olives,
anchovies, pine nuts, raisins & lemon

CALAMARI RIPIENI ALLA CALABRESE

Char-grilled local squid, filled with house-made Calabrian
sausage & served with squid ink lemon aioli

CALAMARI FRITTI

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

CAPELANTE CON PREZZEMOLO E AGLIO

½ dozen Hervey Bay scallops grilled with garlic butter topped with
roasted garlic & lemon aioli & parsley crumbs

BUCCI CAPRESE

Sweet heirloom tomatoes, buffalo mozzarella & fresh basil served
with basil & pine nut pesto + black olive & garlic tapenade

*"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

varies

LINGUINE AL GRANCHIO

Linguine with spanner crab, chilli, parsley & lemon

38

28

FREGOLA SARDA

An abundance of seafood poached in a spicy tomato broth with
citrus, herbs, shaved fennel & fregola

39

18

SPAGHETTI CON CICALI DI MARE

Moreton Bay bug cooked with white wine, cherry tomatoes, fresh basil,
lemon zest & spicy crustacean oil, tossed with house-made spaghetti

38

18

GNOCCHI CON RAGU DI CINGHIALE

Bucci's boar-lognese, a rich tender boar ragu with porcini,
smoked speck & red wine, tossed with our house-made potato
gnocchi

32

26

AGNOLOTTI D'AGNELLO

House-made pasta parcels filled with braised lamb neck, onions,
Parmesan, rosemary & chilli served with fresh crushed garden peas

32

24

BUCCI LASAGNE

Open lasagne of braised Rangers Valley beef shin, truffle
mascarpone & baby spinach

36

16

PENNE CON NOCI E TARTUFO

Roasted walnut & garlic salsa tossed with house-made penne pasta
finished with truffle tapenade, lemon & red vein sorrel

26

22

SECONDI | MAIN

19

SALMONE AL FORNO

Ora King salmon rubbed with Nonna's secret spices & baked
in the oven with deliciously sweet heirloom tomatoes, olive oil,
garlic & herbs served with crispy ciabatta

38

24

BARRAMUNDI CON PANZANELLA

Crispy skinned Cone Bay barramundi served with a Tuscan
bread salad with fresh tomatoes, marinated white anchovies,
caperberries, & basil dressed with olive oil & red wine vinegar

38

16

AGNELLO AFFUMICATO CON SALSA VERDE

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

34

32

COTOLETTA ALLA MILANESE

Herb & chilli breaded chicken breast with garlic & lemon butter

32

24

BISTECCA DI MANZO

300g Rangers Valley Black Onyx petite tender cooked to your
liking & served with patate fritte, house-made horseradish,
mustard & tomato pickle

45

CONTORNI | SIDES

INSALATA VERDE

Selection of garden leaves dressed with a white balsamic
dressing, shaved apple, charred leeks & broad beans

9

PATATE FRITTE

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

9

VERDURE GRIGLIATE

Char-grilled seasonal greens tossed with garlic, olive oil,
aged balsamic & grated Parmesan

10

POLENTA

Grilled cheesy polenta served with truffle dressing,
crispy shallots & grated Pecorino

9





**IT'S BUCCCI'S
7th
BIRTHDAY!**