



bucci

ASSAGGINI | TO SHARE

BUCCI ANTIPASTI	28
A selection of cured & smoked meats with house marinated olives, grilled peppers, bocconcini & house-baked ciabatta	
PANE	6.5
House-baked ciabatta with extra virgin olive oil & aged balsamic <i>Add confit garlic</i>	+1.5
BRUSCHETTA DEL GIORNO	varies
Char-grilled ciabatta brushed with olive oil & garlic served with today's toppings	
BUCCI OLIVES	12.5
Warmed marinated Italian Nocellara olives with fermented chilli & yuzu	
BURRATA TARTUFATA	21
Stretched curd cheese with a soft creamy centre served with truffled James Street honey, crisp pancetta, blueberries & walnuts	
PICCOLI ARANCINI	14.5
6 mini risotto balls filled with spiced roasted cauliflower & mozzarella served with lime, air dried tuna & sesame seeds	
CARPACCIO DI MANZO	25
Thin slices of wagyu beef fillet with olive oil, garlic crisps, warm truffle Pecorino, herbs & lemon	
BARRAMUNDI MANTECATO	14
House-smoked & cured barramundi smashed with garlic, olive oil, lemon, parsley & chilli served with crusty ciabatta	
CAPELANTE CON PREZZEMOLO E AGLIO	28
½ dozen Hervey Bay scallops grilled with garlic butter topped with 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 bagna càuda	
BUCCI CAPRESE	24
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 FAGOTTINI DI ZUCCA	30
House-made parcels of pasta filled with roasted pumpkin & amaretti tossed in a burnt Pecorino, lemon & sage butter	
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	
TAGLIOLINI LIMONE E VONGOLE	34
Cloudy Bay diamond shell clams & local pippies steamed with white wine, chilli & cherry tomatoes tossed with house-made lemon tagliolini, fresh torn basil & lemon	
RISOTTO DEL GIORNO	varies
Please see blackboard for today's risotto	
GNOCCHI E GUANCIALE DI MAIALE	35
Potato dumplings tossed with a pork cheek & onion ragu topped with gremolata & Pecorino	
PENNETTE NOCI E FAGIOLI	29
House-made short penne tossed with a walnut pesto, fine green beans & Parmesan	
FUSILLI ALL'ARRABBIATA	29
House-made short twists of pasta tossed with a spicy tomato & basil sauce topped with smoked ricotta	

SECONDI | MAIN

PESCE SPADA ALLA GRIGLIA CON FOGLIE DI LIMONE	30
Mooloolaba swordfish char-grilled on lemon leaves served with a fresh tomato & herb salsa	
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	32
Pan fried Cone Bay barramundi with a chilli-pickled beetroot salad with whipped fetta, confit onions & walnuts	
COSTOLETTE DI MAIALE	37.5
300g Borrowdale Free Range Pork rib fillet on the bone char grilled & served with warm ndjua, pickled fennel & red vein sorrel	
NONNA'S ITALIAN FRIED CHICKEN	30
Crispy fried chicken leg with an abundance of Nonna's secret herbs & spices served with potato noodles, lemon & garden leaves	
TAGLIATA DI MANZO	250g - 35 500g - 62 1kg - 120
Black Onyx Wagyu beef, recommended rare, sliced & served with sautéed kale, pickled onions, crushed patate fritti & a porcini mushroom ketchup	

CONTORNI | SIDES

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

