



LUCIANO'S

ON THE MARINA

PANE

SCHIACCIATA (PB) 10
garlic, rosemary, sea salt

ANTIPASTO

PROSCIUTTO DI PARMA (GFA, DFA) 38
bresaola & sopressa, bocconcini, provolone, agrodolce caponata, frittata

N'DUJA & WHIPPED WHITE BEAN BRUSCHETTA (GFA, DFA) 17
truffle, parmesan

PORCINI MUSHROOM & BLACK TRUFFLE ARANCINI (V) 15
roasted garlic aioli

CALAMARI FRITTI (DF, TG) 15
aioli, rocket & fennel salad

WAGYU FILLET CARPACCIO (GF, DFA) 25
ricotta salata, horseradish, capers

PANCETTA WRAPPED PORT LINCOLN SARDINES (GF,DF) 18
on arrabiata sauce

CHARGRILLED OCTOPUS (GF, DF) 17
smoked pepper aioli, salsa verde

PASTA

CARBONARA 27
spaghetti, pancetta, parmesan cream, egg yolk

POLPETTA 27
spaghetti, pork & veal meatballs, rich tomato sugo, parmesan, pangrattato

RAGU (DFA) 35
baked gnocchi, wagyu beef, rosemary & tomato ragu, parmesan, pangrattato

FUNGHI (V) 31
baked gnocchi, wild mushroom, porcini cream, provolone, sage, truffle

GAMBERI (DFA) 35
linguine, prawns, shellfish sugo, cream, chilli, rocket

SALSICCIA DI MAIALE E FINOCCHI (DFA) 27
fusilli, pork & fennel sausage, tomato, caramelised onion, spinach

RISOTTO ZAFFERANO E FRUTTA DI MARE (DFA) 38
saffron & seafood risotto, chargrilled lemon

ROTOLO DI RICOTTA SPINACI ZUCCA (V) 29
baked pumpkin, spinach & ricotta rotolo, sugo, pecorino

GLUTEN FREE PENNE AVAILABLE 3

PIZZA

DIAVOLA 28
fior di latte, passata, fennel sopressa, hot honey

COTTO E FUNGI 27
fior di latte, passata, ham, mushroom

MARGHERITA 25
fior di latte, passata, basil

ORTOLANA 28
fior di latte, passata, pumpkin, spinach, mushroom, eggplant, peperonata

PROSCIUTTO E RUCOLA 28
fior di latte, passata, prosciutto di parma, baby rocket, shaved parmesan

NAPOLI 27
fior di latte, passata, olives, anchovies, fresh basil

FUNGI 27
scamorza, confit garlic, wild mushroom, sage

AGNELLO 28
scamorza, slow cooked lamb, cavolo nero, garlic chips, lemon yoghurt

MAIALE E PINOCCHIO 28
scamorza, pork & fennel sausage, caramelised onion, chilli

GLUTEN FREE BASE AVAILABLE 3

PIATTI PRINCIPALI

POLLO ALLA DIAVOLA (GF, DFA) 32
chargrilled semi-boned spatchcock, calabrese style chilli marinade, lombardi peppers, braised white bean, silverbeet

VITELLO SALTIMBOCCA (GF) 37
veal, sage, prosciutto, white wine, porcini cream

BISTECCA ALLA FIORENTINA (GF, DFA) 65
450g t-bone steak, crushed potato, red onion, capers, sage, rosemary butter

PESCI (GF, DF) 38
pan roasted barramundi, charred broccolini, white anchovies, agrodolce caponata

MAIALE (GF,DF) 35
slow cooked pork belly, roasted brussel sprouts, pancetta, apple & sage jus

CACCIUCCO (GF,DF) 42
italian seafood casserole, char grilled ciabatta

FAGIOLI E FUNGHI (V, GF, PBA) 31
tuscan portobello mushroom & white bean stew, soft herb polenta, parmesan wafer

AGNELLO (GF) 35
slow roasted lamb shoulder, celeriac puree, balsamic onions, cavolo nero, rosemary jus

CONTORNI

CHATS (PB, GFA) 12
twice-cooked chat potatoes, rosemary salt

ROASTED BRUSSEL SPROUTS (GF, PBA, DFA) 12
pancetta, rosemary & sage butter

MELANZANE DI PARMIGIANA (V) 12
eggplant, passata, fior di latte, basil

ROASTED MUSHROOMS (V, PBA) 12
lemon, garlic & parsley butter, parmesan

RUCOLA INSALATA (V, PBA) 12
baby rocket, shaved parmesan, roasted walnuts, lemon dressing

DOLCE

TIRAMISU 16
mascarpone, savoiardi, marsala, coffee

PANNETONE "BREAD AND BUTTER" PUDDING 16
rhubarb, fig, honey & ricotta gelato

BOMBOLINI 16
donuts filled with nutella cream, rolled in hazelnut sugar

CREMA AL LIMONE GLASSATA (GFA) 16
glazed lemon curd, almond biscotti

GELATO (GF) 3-5

LET OUR CHEFS TAKE YOU ON A
CULINARY TOUR OF ITALY
over 4 courses (minimum 2 people)
Add Extra Course for \$10pp

68pp

(GF) Gluten Free (GFA) Gluten Free Available (V) Vegetarian
(PB) Vegan (PBA) Vegan Available (DF) Dairy Free
(DFA) Dairy Free Available (TG) Trace Gluten

10% surcharge for public holidays

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