

LUCIANO'S ON THE  
MARINA

# FUNCTION PACK



2022

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13-15 MARINA PIER  
HOLDFAST SHORES  
GLENELG, 5045

LUCIANO'S ON THE MARINA

# ABOUT US



Founded in 2019, LUCIANO'S is known for revolutionising the way people eat and enjoy food. We take pride in our ability to discover the most unique flavours from Italy.

Our chefs are full of passion and dedicated to crafting the very best Italian right here in Glenelg, only a 20 minute drive from the city. We use the freshest local produce to create and serve crave-worthy food.



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# SET MENU

## ENTREE:

Antipasto - Selection of cured meats, fresh and pickled veg & bread

Arancini - Porcini, mushroom, sugo, parmigiano

Caprese Salad - Buffalo mozzarella, heirloom tomato, basil and EVOO

## MAINS:

180gm Beef Fillet - Crushed potato, red onion & capers with a sage & rosemary butter

180gm Barramundi - Confit tomato, polenta & caper leaf

180gm Pork Belly - Roasted Brussel sprouts, pancetta, apple & sage jus

Chicken Breast - Calabrese chilli marinade, Lombardi peppers, braised white bean & silverbeet

Gnocchi - Porcini cream, Portobello mushroom, sage & parmesan

Ragu Gnocchi - Wagyu Beef, rosemary & tomato ragu, parmesan, pangrattato

Rotolo - Baked pumpkin, spinach and ricotta rotolo, sugo & pecorino

Sausage Fusilli - Pork & fennel sausage, tomato, caramelised onion, spinach

## SIDES:

Chat Potatoes - Twice cooked with rosemary salt

Roasted Broccolini - Garlic & Butter

Rucola - Toasted walnuts, lemon dresses

## DESSERT:

Classic Tiramisu

Vanilla Panacotta, berry compote

Cannoli (Ricotta or Chocolate)



# SET MENU PRICES

## 2 COURSE - \$70

Shared Entrée:  
Antipasto & Schiacciata

Alternative Drop:  
180gm Beef Tenderloin  
180gm Barramundi  
Rucola Salad to share

+\$4.5pp for Cannoli

## 3 COURSE - \$85

Entrée:  
Antipasto, Schiacciata  
& Arancini

Mains:  
Choice of 2 from above  
Rucola Salad & Chat Potatoes  
to share

Dessert:  
Choice of 1 from above

## 4 COURSE - \$95

Shared Starters:  
Antipasto & Calamari Fritti

Entrée:  
Arancini  
Caprese Salad  
Course served with Schiacciata

Mains:  
Choice of 3 from above  
Rucola Salad & Chat Potatoes  
to share

Shared Dessert:  
Choice of 2 Desserts

# CHEFS TABLE

Our Feed Me menu starts from \$68pp for a range of savoury selections to share, with the option to include dessert for an additional \$10pp.

Available to tables of 10 or more guests, let our Chef guide you through four courses, curated to delight the palate. Enjoy our Feed Me menu the way we love to serve it, as a shared experience.

Our kitchen team will do their best to cater to all dietary concerns where possible. Adequate notice of dietaries is advised.

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# DRINKS PACKAGES



**MICHELANGELO**

**BEER:**

Peroni Red  
Cascade Light

**WINE:**

Matho Prosecco  
Matho Rose  
Sidewood Sauvignon Blanc  
Sidewood Chardonnay  
Sidewood Shiraz

Soft Drink, Juice, Coffee

2 Hours - \$50  
3 Hours - \$65  
4 Hours - \$75



**DA VINCI**

**BEER:**

Peroni Leggera  
Peroni Nastro Azzurro

**WINE:**

Riva Dei Fratti Prosecco  
Fiorini Chianti  
Pala I Fiori Vermentino  
Amadio Pinot Noir

Soft Drink, Juice, Coffee

2 Hours - \$60  
3 Hours - \$75  
4 Hours - \$90



**CAESAR**

**BEER:**

Peroni Leggera  
Peroni Nastro Azzurro

**WINE:**

Riva Dei Fratti Prosecco  
Mothers Milk Shiraz  
Tiefenbruner Pinot Grigio  
Shaw & Smith Sauvignon Blanc

Soft Drink, Juice, Coffee

2 Hours - \$70  
3 Hours - \$85  
4 Hours - \$100