



LUCIANO'S

ON THE MARINA

ANTIPASTO

FOCACCIA (GFA, PB, V, DF) With garlic oil	8.5
GARLIC BREAD (GFA, V) Toasted focaccia with garlic & herb butter	10
BRUSCHETTA (GFA, V) Toasted tomato & olive focaccia, confit garlic butter, goats curd, ricotta salata, vin cotto	19
NATURAL OYSTERS (GF) Served with lemon	5.5EA
OYSTERS PANCETTA Pangrattato	6.5EA
FRIED CALAMARI (GF, DF) Aioli, lemon, rocket, pickles	21
MUSHROOM ARANCINI (GF, V) Truffle aioli, pecorino	21
GRILLED OCTOPUS (GF, DF) Romesco, chilli, black olives, lemon	27
BURRATA (GF) Hot honey, pear, rocket, mint, pistachio	28
SAN DANIELE PROSCIUTTO (GF, DF)	37

PASTA E RISOTTO

CARBONARA Spaghetti, pancetta, egg yolk, pecorino, black pepper, parsley	34
BEEF CHEEK RAGU Rigatoni, pancetta, sage, pecorino	37
MARINARA Linguine, bisque, mussels, pipis, squid, prawns, white anchovies, chilli	43
PORK & FENNEL SAUSAGE RAGU Casarecce, guanciale, sage, ricotta salata	36
LASAGNE (V) Caponata, pecorino, lemon ricotta	36
GNOCCHI Basil pesto, roast tomato, chilli, stracciatella, ricotta salata	32
MUSHROOM RISOTTO Taleggio, pecorino, chives	35

Gluten free pasta available for \$3

PIZZA

LUNCH PIZZA NOT AVAILABLE MONDAY TO THURSDAY

MARGHERITA (V) Fior di latte, olive oil, basil, sugo	28
PROSCIUTTO DI PARMA Pizzarella, rocket, pecorino, sugo	31
SLOW ROASTED LAMB Red onion, capers, yoghurt, lemon, chilli, peperonata	29
SOPRESSA SALAMI Sugo, pizzarella, black olives, chilli	30
PROVOLONE (V) Gorgonzola, taleggio, roasted onion, hot honey	29
PRAWN & NDUJA White anchovies, tomato pesto, caper, red onion	33

Gluten free base available for \$5

PIATTI PRINCIPALI

PORK BELLY (GF) Onion soubise, baby carrot, gremolata, pine nuts	42
HANGER STEAK (280G) (GF) Spinach & garlic puree, potato galette, jus	54
COORONG MULLET (GFA) Prawn & nduja mousse, romesco, farro, kalamata olives, capers, cherry tomato	46
CHARRED CHICKEN MARYLAND (GF) Roasted pumpkin, jus, green lentil, pancetta, fetta, mint	38
ROAST CAULIFLOWER STEAK (GF, DF, PB) Salsa verde, smokey eggplant, paprika spiced almonds, garlic	32
MUSSELS (1 KG) (GFA) Chilli, garlic, sugo, cherry tomato, capers, anchovies, lemon, focaccia	56

CONTORNI

ROAST POTATOES (DF, V) Rosemary & garlic salt	14
BROCCOLINI (GF, DFA, V) Almond butter, lemon, ricotta salata	14
BITTER LEAF SALAD (GF, DF, V) Tomato, red onion, Persian fetta, lemon dressing	14

DOLCE

CANNOLI Ask staff for today's flavours	5.5EA
TIRAMISU Coffee, frangelico, savoiardi, mascarpone	16
YOGHURT PANNACOTTA (GF) Honeycomb, roast strawberry	16
GELATO (GFA, DFA) Ask staff for today's flavours	3.5PS
BOMBOLINI Nutella, mascarpone, lemon curd, cinnamon sugar	17

LET OUR CHEFS TAKE YOU ON
A CULINARY TOUR OF ITALY **80pp**

Rolling food service highlighting our chef's favourite dishes

*Whole table only, Min 2 Pax

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

15% surcharge for public holidays / 1.54% on credit card transactions.

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