



LUCIANO'S

ON THE MARINA

ANTIPASTO

COFFIN BAY FRESH OYSTERS (GF/DF) Apple Mignonette	6.5
ARANCINI AI FUNGI (2 EA PER SERVE) (GF/V) Truffle Aioli, Pecorino	16
GREEN SICILIAN OLIVES (GF/DF/V/VEG)	7.5
ANTIPASTO PLATTER Two Varieties of Italian Cured Meats, Olives, Pickled Vegetables, Toasted Focaccia and House Made Onion Jam	45
TARTARE DI MANZO (GF) Raw Beef, Capers, Cornichons, Chives, Onion Mayo and Hash Brown	24
CALAMARI FRITTI (GF) Rocket Fennel Salad and Aioli	21
BURRATA DI LUCIANO (GF/V) Vannella Burrata, Red Wine Caramelised Onion	28
PESCE CRUDO (GF/DF) Fresh Fish of the Day, Green Chilli, Lemon Soy Dressing	24
ARROSTICINI (GF) Lamb Skewers, Pura di Melanzane and Yoghurt	24

PASTA

BEEF RAGU Slow Cooked Beef Cheek, Pappardelle and Pecorino Romano	38
FRUTTI DI MARE Mussels, Pippies, Prawns, Squid, Anchovies, Spaghetti, Chilli and Garlic	45
CARBONARA Spaghetti, Egg Yolk, Guanciale and Pecorino Romano	35
GNOCCHI ALLA FUNGI (V) Pan Fried Gnocchi, Mushroom Puree, Honey, Pine Nuts and Crispy Sage	38
RISOTTO CON POLLO (GF) Carnaroli Rice, Chicken Stock, Shredded Chicken, Chilli, Garlic and Sage	38
GF/VEGAN GNOCCHI OPTION	+5
GF/VEGAN PASTA	+3

PIZZA

MARGHERITA Fior Di Latte, Passata, Basil and Olive Oil	28
DIAVOLA PIZZA Sopressa Salami, Passata, Pizzarella, Olives and Chilli	32
AGNELO PIZZA Slow Cooked Lamb, Passata, Pizzarella, Peperonata, Yoghurt, Fried Capers, Chilli and Garlic	32
PROSCIUTTO DI PARMA Prosciutto, Passata, Pizzarella, Rocket and Pecorino	32
AL FUNGI PIZZA (V) Roasted Mushroom, Provolone, Gorgonzola and Rosemary	30
GF BASE PIZZA	+7
VEGAN CHEESE ALTERNATIVE	+5

SECONDI

BISTECCA (GF) 300g Southern Grain Porterhouse, Beef Fat Mash and Port Gravy Sauce	60
PORCHETTA (GF) Pork Belly, Onion Soubise, Reduced Balsamic Vinegar, Rocket and Fennel Salad	44
PESCE (GF) Butterflied Baby Barramundi, Lemon Butter Sauce, Fried Capers and Burnt Lemon Cheek	45
POLLO ALLA COSTIERA Pan Seared Chicken, Farro, Pancetta, Apricot and Basil Salad	38
HEIRLOOM CARROTS (GF/V/VEG) Roasted Heirloom Carrots, Chickpea Hummus, Butternut Puree, Dukkha and Crispy Sage	32

CONTORNI

BROCCOLINI (GF/V) Almond Butter and Ricotta Salata	18
TRIPLE COOKED POTATO (GF/V) Potato and Sour Cream	17
INSALATA (GF) Green Leaf Salad and House Dressing	17

MENU BAMBINI

KIDS CHEESE BURGER WITH FRIES	22
KIDS CHICKEN NUGGETS WITH FRIES	19
KIDS BOLOGNESE PASTA	19
KIDS HAM AND CHEESE PIZZA	19

DOLCE

TIRAMISU	18
VANILLA PANNA COTTA (GF) Strawberry Compote	18
CHOCOLATE MOUSSE (GF) Honeycomb and Cherry	18
GELATO (PER SCOOP) Vanilla, Chocolate, Raspberry, Lemon, Pistachio	4.5
CANNOLI Ask staff for Flavours	5.5

LET OUR CHEFS TAKE YOU ON
A CULINARY TOUR OF ITALY **85pp**

Rolling food service highlighting our chef's favourite dishes

*Whole table only, Min 2 Pax

(GF) Gluten Free (V) Vegetarian
(VEG) Vegan (DF) Dairy Free

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

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