

ANTIPASTO

HOUSE MADE FOCACCIA Olive Oil & Balsamic	8.5
COFFIN BAY FRESH OYSTERS (GF/DF) Apple Mignonette	6.5
GREEN SICILIAN OLIVES (GF/DF/V/VEG)	7.5
ANTIPASTO PLATTER Two Varieties of Italian Cured Meats, Olives, Pickled Vegetables, Toasted Focaccia & House Made Onion Jam	45
ARANCINI - 2 PER SERVE (GF/V) Mushroom, Truffle Aioli, Pecorino	16
CALAMARI FRITTI (GF,DF) Rocket Fennel Salad, Aioli	22
SIZZLING PRAWNS Garlic, Chilli, Wine, Grilled Focaccia	24
CARPACCIO (GF/DF) Abrolhos Octopus Thinly Sliced, Salsa Rosso, Dried Olives, Herbs, Olive Oil	24
BURRATA (GF/V) Red Wine Caramelised Onion & Extra Virgin Olive Oil	28
SKEWERS (GF) Lamb, Dukkha, Cucumber & River Mint Yoghurt	24
PASTA	
BEEF RAGU Slow Cooked Beef Cheek, Pappardelle & Pecorino Romano	38
FRUTTI DI MARE Mussels, Pilies, Prawns, Squid, Anchovies, Spaghetti, Chilli & Garlic	45
LINGUINE GRANCHIO Blue Swimmer Crab, Mild Chilli, Garlic, Wine & Rose Sauce	44
CARBONARA Spaghetti, Egg Yolk, Guanciale & Pecorino Romano	35
GNOCCHI (V) Pan Fried Gnocchi, Mushroom Puree, Honey, Pepitas & Crispy Sage	38
GF / VEGAN GNOCCHI	+5
GF / VEGAN PASTA (PENNE)	+3

PIZZA

PIZZA MENU NOT AVAILABLE MON-THUR LUNCH SERVICES	
MARGHERITA (V) Fior Di Latte, Passata, Basil & Olive Oil	28
DIAVOLA Sopressa Salami, Passata, Pizzarella, Olives & Chilli	32
AGNELLO Slow Cooked Lamb, Passata, Pizzarella, Peperonata, Yoghurt, Fried Capers, Chilli & Garlic	32
PROSCIUTTO DI PARMA Prosciutto, Passata, Pizzarella, Rocket & Pecorino	32
AL FUNGI (V) Roasted Mushroom, Provolone, Gorgonzola & Rosemary	30
GF BASE	+7
VEGAN CHEESE ALTERNATIVE	+5

MAINS

TAGLIATA (GF) 300g Angus Sirloin, Crisp Potatoes, Chimichurri, Rocket, Parmesan & Balsamic	60
POLLO (GF/DF) Pan Roasted Chicken, Chermoula Spice, Quinoa Salad, Pumpkin, Cucumber & Sesame Dressing	38
PORCHETTA (GF) Pork Belly, Onion Soubise, Reduced Balsamic Vinegar, Rocket & Fennel Salad	44
PESCE (GF/DF) Barramundi Fillet, Roast Fennel, Romesco, Broccolini, Dill Oil	45
HEIRLOOM CARROTS (GF/DF/V/VEG) Roasted Heirloom Carrots, Chickpea Hummus, Butternut Puree, Dukkha & Crispy Sage	32

SIDES

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

MENU BAMBINI

AVAILABLE FOR 12YRS AND UNDER	
KIDS CHEESE BURGER WITH FRIES	22
KIDS CHICKEN NUGGETS WITH FRIES	19
KIDS BEEF RAGU PASTA (Alternative Napolitana Sauce Option Available)	19
KIDS HAM AND CHEESE PIZZA	19
Children's Menu Dishes Include A Beverage & Choice Of Ice Cream Scoop	

DESSERTS

TIRAMISU Coffee, Frangelico, Savoiardi, Mascarpone	18
VANILLA PANNA COTTA (GFO) Strawberry Compote	18
CHOCOLATE MOUSSE (GF) Honeycomb Crumble & Cherry	18
GELATO (PER SCOOP) Vanilla, Chocolate, Pistachio, Lemon Sorbet, Raspberry Sorbet	4.5
CANNOLI Choose Your Flavour: Vanilla, Chocolate, Pistachio Ricotta	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

FUNCTIONS AT LUCIANO'S.

Luciano's brings together the harmony of modern fare, fine wine & the joy of sitting down & sharing in a great culinary experience with firends & family.

Enquire with us today functions@lucianos.com.au

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

1.54% on credit card transactions.
15% surcharge for public holidays.
Luciano's cannot facilitate itemised split bills.

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