

## APPETIZERS

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**SCHIACCIATA (PB, V, DF)** 7  
Wood-Fired, Garlic, Rosemary & Sea Salt

## STARTERS

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**CALAMARI FRITTI (DF, GF)** 14  
Flour Dusted, Shallow Fried Served With Rucola, Garlic Aioli & Lemon

**PORCINI ARANCINI** 14  
Sugo & Parmigiano Reggiano

**SCALLOP CRUDO** 18  
Watermelon, River Mint, Apple & Black Aioli

**ANTIPASTO "LUCIANO'S" (VA)** 45  
Chef's Selection Marinated, Smoked And Chargrilled Vegetables, Parmesan, Italian Style Fromaggio With Olives, Frittata, House Made Grissini, Caprese Insalata, Prosciutto, Sopressa & Bresaola

**WAGYU FILLET CARPACCIO** 25  
Beetroot Balsamic, Truffle & Ricotta Salata

## MAINS

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**POLLO RIPIENO (GF)** 32  
Chicken Breast With Sage, Bocconcini, Prosciutto Wrapped, Marinated Chargrilled Vegetables & Wine Butter Jus

**WAGYU EYE FILLET 'TAGLIATA' (GF, DFA)** 75  
Crushed Potato, Rucola, Parmigiano Reggiano & Balsamico

**VEAL SALTIMBOCCA (GFA, DF)** 37  
Veal, Sage, Prosciutto, Wine, Butter & Lemon

**PAN SEARED BARRAMUNDI** 42  
With Confit Tomato, Garlic, Polenta & Caper Leaf

**PORK BELLY (GF, DF)** 34  
Sweet Potato Puree, Confit Onion & Cavolo Nero

**PARMIGIANA DI MELANZANE (V)** 25  
Eggplant, Passata, White Onion, Mozzarella & Parmigiano Reggiano

## PIZZA

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**DIAVOLA** 28  
Fiore Di Latte & Hot Salami

**COTTO E FUNGI** 27  
Fiore Di Latte, Ham & Mushrooms

**MARGHERITA** 25  
Fiore Di Latte, Evoo & Basil

**ORTOLANA** 28  
Fiore Di Latte, Pumpkin, Spinach, Peperonata, Mushroom & Eggplant

**PROSCIUTTO E RUCOLA** 28  
Fiore Di Latte, Prosciutto, Baby Rucola & Shaved Parmigiano Reggiano

**NAPOLI** 27  
Fiore Di Latte, Olives, Anchovies & Fresh Basil

**WILD MUSHROOM** 27  
Smoked Scamorza, Black Garlic & Thyme

**LAMB** 28  
Scamorza, Cavolo Nero, Garlic Chips & Lemon Yogurt

**PORK & FENNEL SAUSAGE** 28  
Confit Onion, Scamorza & Chilli

**GLUTEN FREE AVAILABLE** 4  
**PBA WITH VEGAN CHEESE** 4

## PASTA

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**RAGU ALLA BOLOGNESE (DFA, GFA)** 28  
Pappardelle, Beef, Tomaoto, Garlic, Pecorino & Fried Sage

**TRADITIONAL CARBONARA** 27  
Spaghetti, Smoked Bacon, Black Pepper & Egg Yolk

**GNOCCHI (GFA, V)** 35  
Porcini Cream, Portobello Mushroom, Sage & Parmigiano Reggiano

**POLLO E SPINACI RISOTTO (GF, VA)** 35  
Chicken, Spinach, Cream, Cumin Candied Pumpkin & Parmigiano Reggiano Wafer

**SPAGHETTI MARINARA (DF, GFA)** 38  
Calamari, Prawns, Mussels, Sugo, Vino, White Anchovies, Sicillian Olives, Lemon Oil & Dill

**SPAGHETTI VONGOLE** 27  
Garlic, Chilli & Parsley

**GLUTEN FREE PENNE** 3

## SIDES

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**WOODFIRED EGGPLANT (GF, DFA, V, PBA)** 12  
Pomegranate, Pistachio, Mint, Panna Acida & Chilli Flakes

**CHATS (GF, DF, V, PBA)** 12  
Twice Cooked Chat Potatoes, Rosemary & Pink Salt

**RUCOLA INSALATA (GF, V)** 12  
Baby Rucola, Pecorino, Toasted Walnuts & Lemoncello Dressing

**ROASTED BROCCOLINI & GARLIC BUTTER (V, PBA, DFA)** 12  
Garlic & Butter

**CRUDO SHAVED INSALATA (GF, PBA)** 12  
Shaved Fennel, Zucchini, Mixed Leaf & Lemon Dressing

## DOLCE

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**BOMBOLONI** 16  
Donut Filled With Nutella Cream, Dusted With Hazelnut Sugar

**VANILLA PANNA COTTA (GF)** 16  
With A Watermelon Granita, Blood Orange & Rivermint

**CLASSIC TIRAMISU** 16  
Made With Mascarpone, Savoiard & Coffee

**LEMON OLIVE CAKE (GF)** 16  
Whipped Ricotta, Honey & Pistachio Praline

**GELATO (GF)** PER SCOOP 3-5  
See Your Server For Flavours

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

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