

PANE

ROSEMARY FOCACCIA, CONFIT GARLIC OIL (PB) 5

ANTIPASTO

OYSTERS
NATURAL lemon wedge 4-5EA
DIABOLA nduja, tomato, basil 5-5EA

SALUMI BOARD (GFA, DFA) 38
Bresaola, Sopressa, Pepperonata, prosciutto di parma, house made focaccia

WARM ARTICHOKE DIP 18
Artichoke, spinach, parmesan, mozzarella, house made focaccia

CALAMARI FRITTI (DF) 18
Roasted garlic aioli, rocket & fennel salad

BRUSCHETTA POMODORO (PBA, DFA) 16
Confit tomato, lemon ricotta, basil balsamic

ARANCINI AI TRE FORMAGGI (V) 18
Provolone, parmesan, smoked mozzarella and basil arancini, tomato sugo

PASTA

CARBONARA 32
Spaghetti, egg yolk, parmesan, black pepper, pancetta

RAGU 36
Pappardelle, slow braised beef rib, rosemary and tomato sugo, fresh basil, lemon zest

FUNGHI (V) 34
Baked gnocchi, wild mushroom, porcini cream, sage, provolone, truffle

GAMBERI PISTACHIO 42
Linguine, local prawn, creamy pistachio pesto, zucchini, cherry tomatoes, lemon, ricotta salata

FRUTTI DI MARE 42
Linguine, local seafood, cherry tomato, garlic, chilli, white wine, parsley

ROTOLO (V) 29
Baked pumpkin, spinach & ricotta rotolo, sugo, parmesan

CHARRED CORN (V) 33
Risotto, charred corn, truffle manchego, fresh thyme

Gluten free penne available for \$3

PIZZA

DIABOLA 28
Trecce mozzarella, passata, fennel soppressa, hot honey

MARGHERITA 25
Fior di latte, passata, basil

PROSCIUTTO E RUCOLA 28
Trecce mozzarella, passata, prosciutto di parma, baby rocket, shaved parmesan

FUNGHI 28
Smoked mozzarella, confit garlic, mushroom, sage, gorgonzola

AGNELLO 28
Smoked mozzarella, slow roasted lamb, spinach, chilli, garlic chips, lemon yoghurt

NDUJA 27
Trecce mozzarella, nduja, olives, capsicum, sopressa

GAMBERI PIZZA 31
Trecce mozzarella, local prawns, cherry tomatoes, onion, pesto

NAPOLI 27
Roasted capsicum, passata, red onion, basil, olives, parmesan

CARNIVORA 28
Trecce mozzarella, sugo, pork sausage, sopressa, speck

Gluten free base available for \$5

PIATTI PRINCIPALI

LAMB RACK (GF) 46
Sous vide lamb rack, Jerusalem artichoke, roasted beetroot, cavolo nero & jus

PORCHETTA (GF) 41
Slow roasted rolled pork belly, fennel cream, kipfler chips, watercress, nduja butter

CHICKEN SALTIMBOCCA (GFA) 39
Chicken breast, prosciutto, sage, lemon butter sauce, braised white bean ragu

PESCE (GF, DF) 42
Barramundi fillet, parsnip puree, grilled broccolini, herb butter, seafood reduction

BISTECCA TAGLIATA (GFA, DFA) 55
300gm porterhouse, salt roasted truss tomatoes. genovese pesto, vincotto

PARMIGIANA DI MELANZANE (V) 31
Eggplant, mozzarella, passata, basil

CONTORNI

ROAST POTATOES (GFA, V, DF) 12
Twice cooked potatoes, rosemary salt

ROASTED CARROTS (GF, V, DF) 12
Hierloom carrots, hot honey, salsa verde

RUCOLA INSALATA (GF, DFA) 12
Baby rocket, shaved parmesan, toasted walnuts, pear, limoncello dressing

DOLCE

TIRAMISU 16
Coffee, frangelico, savoiardi, mascarpone

BOMBOLONI ALLA NUTELLA 16
Donuts filled with Nutella, rolled in cinnamon sugar

PANNA COTTA 16
Vanilla and Salted Caramel

GELATO 3-5

CHEESE BOARD 35
Truffle Manchego, Brie, fruit, nuts, muscatels, lavosh

LET OUR CHEFS TAKE YOU ON A
CULINARY TOUR OF ITALY
over 4 courses (minimum 2 people)
Add Extra Course for \$10pp

68pp

(DF) Dairy Free (DFA) Dairy Free Available (V) Vegetarian (PB) Plant Based (PBA) Plant Base Available (GF) Gluten Free (GFA) Gluten Free Available

15% surcharge for public holidays
1.55% on credit card transactions.

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