



LUCIANO'S

ON THE MARINA

PANE

ROSEMARY FOCACCIA, CONFIT GARLIC OIL (PB) 5

ANTIPASTO

OYSTERS

NATURAL lemon wedge 5.5EA

MIGNONETTE shallots, red wine vinegar 6.5EA

ANTIPASTO BOARD (GFA, DFA) 38

Eggplant roll, bocconcini, prosciutto melone, house made dip, asiago, sopressa, focaccia

CALAMARI FRITTI (DF) 19

Roasted garlic aioli, rocket & fennel salad

BRUSCHETTA POMODORO (PBA, DFA) 18

Ricotta pesto, roma tomato, vincotto, basil on house made focaccia

ARANCINI AI TRE FORMAGGI (V) 19

Provolone, parmesan, smoked mozzarella & basil arancini, tomato sugo

PASTA

CARBONARA 33

Spaghetti, egg yolk, parmesan, black pepper, pancetta

RAGU 37

Rigatoni, fresh parsley & pecorino, slow braised beef rib, rosemary & tomato sugo

FUNGHI (V) 35

Pappardelle, wild mushroom, porcini cream, sage, provolone, truffle

GAMBERI PISTACHIO 43

Risotto, local prawn, creamy pistachio pesto, zucchini, cherry tomatoes, lemon, ricotta salata

POMODORO (PBA) 32

Gnocchi, romesco sauce, bocconcini, roma tomato, pecorino, basil

FRUTTI DI MARE 43

Linguine, local seafood, cherry tomato, garlic, chilli, white wine, parsley

ROTOLO (V) 30

Spinach, ricotta & caramelised onion, romesco sauce

Gluten free penne available for \$3

PIZZA

DIAVOLA 29

Pizzarella, passata, fennel sopressa, hot honey

MARGHERITA (PBA, V) 26

Pizzarella, passata, basil

PROSCIUTTO E RUCOLA 29

Pizzarella, passata, prosciutto di parma, baby rocket, shaved parmesan

FUNGHI (PBA, V) 29

Smoked mozzarella, confit garlic, mushroom, sage, gorgonzola

AGNELLO 29

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

CALABRESE 28

Pizzarella, passata, sopressa, onion, olives, nduja

CARNIVORA 29

Pizzarella, sugo, pork sausage, sopressa, speck

CAPRICCIOSA 27

Pizzarella, passata, artichoke, mushroom, ham, olives

QUATTRO FROMAGGI 28

Scamorza, gorgonzola, asiago, provolone, hot honey

Gluten free base available for \$5

PIATTI PRINCIPALI

LAMB BACKSTRAP (GF) 46

Chimichurri, carrot & mustard puree, eggplant caviar & herbs

PRESSED PORK BELLY (GF) 41

Green pea puree, pancetta, shaved asparagus salad with vanilla dressing

CHICKEN COTOLETTA (GFA) 38

Crumbed chicken breast, potato puree, Italian glazes & rocket, fennel & parmesan salad

PESCE (GF, DF) 46

Grilled Cod fillet, parsnip puree, roast beetroot, baby fennel & salad

BISTECCA TAGLIATA (GFA, DFA) 55

Porterhouse, truffle galette, beetroot remoulade & jus

PARMIGIANA DI MELANZANE (PBA, V) 32

Eggplant, mozzarella, passata, basil

CONTORNI

ROAST POTATOES (GFA, V, DF) 13

Twice cooked potatoes, rosemary salt

CASA INSALATA (GF, DFA, V) 13

Cos, radicchio, candy walnut, blood orange, lemon dressing, bittersweet glaze

BROCCOLINI (DFA, GF, V) 13

Harissa oil, toasted almonds, chilli pangrattato

DOLCE

TIRAMISU 16

Coffee, frangelico, savoiardi, mascarpone

PANNA COTTA 16

Buttermilk & honey with candy walnuts, puffed honey

PASSIONFRUIT SEMI FREDDO 16

White chocolate crumb

ICE CREAM PROFITEROLE 16

Salted caramel, vanilla ice cream, chocolate ganache

GELATO 3-5

CHEESE BOARD 36

Asiago, brie, fruit, nuts, muscatels, lavosh

LET OUR CHEFS TAKE YOU ON
A CULINARY TOUR OF ITALY

78pp

4 courses (minimum 2 people) Add Extra Course for \$10pp

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

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

Instagram | facebook

@ LUCIANOS_ON_THE_MARINA

