



LUCIANO'S

ON THE MARINA

ANTIPASTO

HOUSE MADE FOCACCIA (PB) With olive oil & balsamic	5
NATURAL OYSTERS (GF) Served with lemon	5-5EA
SALUMI BOARD (GFA, DFA) Cured meats, house made pickles, dip, crostini	39
BABY OCTOPUS (GF, DF) Chargrilled with green olive salsa, chilli, burnt lemon	26
BURRATA (GF, V) With black pepper, hot honey, sea salt	27
BRUSCHETTA (PBA, GFA, V) Toasted tomato & olive focaccia, confit garlic butter, goats curd, ricotta salata, vin cotto	18
FRIED CALAMARI (GF, DF) Aioli, lemon, rocket, pickles	19
ARANCINI (GF, V) Pumpkin, gorgonzola & pecorino arancini with napolitana	19

PASTA E RISOTTO

CARBONARA Spaghetti, pancetta, egg yolk, pecorino, black pepper, parsley	34
BEEF CHEEK RAGU Rigatoni, pancetta, sage, pecorino	37
MUSHROOM LASAGNE (V) Wild mushroom ragu layered with taleggio bechamel	36
SQUID INK RISOTTO Prawns, squid, bottarga, lemon, chilli	44
ROAST PUMPKIN (V) Pappardelle, pinenuts, sage, kale, ricotta salata	33
MARINARA Linguine, bisque, mussels, pipis, squid, prawns, white anchovies, chilli	43
FOUR CHEESE (PBA, V) Gnocchi, taleggio, gorgonzola, pecorino, ricotta salata, sage, lemon	32
PORK & FENNEL SAUSAGE RAGU Casarecce, guanciale, sage, ricotta salata	36

Gluten free pasta available for \$3

PIZZA

LUNCH PIZZA NOT AVAILABLE MONDAY TO THURSDAY	
SCHIACCIATA Confit garlic, olive oil, rosemary, fior di latte, chilli, pecorino	27
PORK & FENNEL SAUSAGE Roasted onion, sage, pizzarella, pecorino, sugo	29
ROASTED MUSHROOM (PBA, V) Gorgonzola, pizzarella, rocket, truffle oil	29
CONFIT POTATO (PBA, V) Pancetta, garlic, olive oil, rosemary, pizzarella, pecorino	28
PRAWN & NDUJA White anchovies, basil pesto, lemon, chilli, garlic chips	32
SLOW ROASTED LAMB Red onion, capers, yoghurt, lemon, chilli, peperonata	29
SOPRESSA SALAMI Kalamata olives, pizzarella, sugo	29
PROSCIUTTO DI PARMA Pizzarella, rocket, pecorino, sugo	30
MARGHERITA (PBA, V) Fior di latte, olive oil, basil, sugo	26

Gluten free base available for \$5

PIATTI PRINCIPALI

PORCHETTA (GF, DFA) Celeriac puree, grilled radicchio, pear, rocket & walnut salad with mustard dressing	41
HANGER STEAK 280G (GF, DFA) Parsnip puree, confit garlic, red wine jus, broccolini	54
BARRAMUNDI (GFA, DFA) Semi dried tomato, olive, farro, caper & pancetta salad with romesco dressing	46
CHARRED CHICKEN MARYLAND (GF, DFA) Pancetta, white bean ragu, wilted greens	38
CRISPY POLENTA (GF, PBA, V) Caponata, fried capers, balsamic, pecorino	32

CONTORNI

ROAST POTATOES (GF, DF, V) Twice cooked potatoes, rosemary salt	13
BROCCOLINI (GF, DFA, V) Almond butter, lemon, ricotta salata	13
ORANGE & FENNEL SALAD (GF, DF, V) Bitter leaves, balsamic dressing	13

DOLCE

CANNOLI TRIO Chocolate, vanilla, ricotta pistachio	16
PANNA COTTA (V, GF) Yoghurt & honeycomb with pomegranate syrup	16
HONEY ROASTED PEAR (V) Vanilla crema, macadamia	16
RICOTTA & PASSIONFRUIT TART (V) Pistachio praline	16
TIRAMISU Coffee, frangelico, savoiardi, mascarpone	16
GELATO	3-5
CHEESEBOARD (GFA) Selection of local & Italian cheese, lavosh, fruits, nuts	36

LET OUR CHEFS TAKE YOU ON
A CULINARY TOUR OF ITALY **78pp**

Rolling food service highlighting our chef's favourite dishes

*Whole table only, Min 2 Pax

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

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

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