

MARCIANO'S

Since the times of Ancient Rome, the preferred style of Italian dining has always been in the form of "spizzico, spuntino, cicchetti, or stuzzichino" basically meaning 'small meals'.

More simply, the family table has always been laid with at least 3 or 4 smaller dishes 'fatte in casa', meaning 'home-made', followed by a main meal of pasta, pizza or small meats. A selection of salumi, cheeses, olives, salads and wine were nearly always served as a 'digestive' so as to enjoy as much variety as possible.

Italians have taken great pride in their food and have always been known for their elaborate and pioneering dishes. There is not an Italian in the world that does not, and cannot claim his family to be experts in the kitchen who welcome all to their table. Here I have compiled some dishes that were all regulars at my family table growing up and have been passed down through the generations of my family history.

My mother came from a small town in the south of Italy called Falerna, forming part of Calabria and my father from Frigento, Avellino, a small village which dates back to Roman times of at least 1st Century BC with the Patron Saint Marciano.

Buon Appetito !

come cucinava mamma mia : how my mum used to cook

ENTREES

SPUNTINO MIX 35

A combination taste of all entrees on our Longboard. The best way to have a bit of everything

OLIVES CALABRESE (V)(G) 13

Mixed Italian Olives fried in chilli, sambuca and garlic. *Calabria region*

POLIPETTI ALLA LUCIANA (G) 21

Baby octopus in a crushed tomato sauce with garlic, capers, olives. *Campania region*

CALAMARI E ZUCCHINI 20

Calamari and zucchini lightly dusted with flour and fried. *Campania region*

GARLIC KING PRAWNS (G) 21

Garlic king prawns in olive oil with cherry tomato sauce. *Italy wide*

COZZE E VONGOLE (G) 22

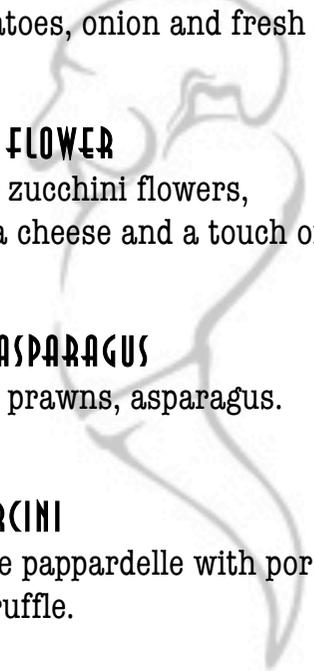
Sautee of Mussels and baby clams in a sauce of wine, cherry tomato, parsley & garlic. *Campania region*

PROSCIUTTO E BUFALA *serves 2* (V) 20

Buffalo mozzarella and prosciutto di Parma
Campania region

ARANCINI		16
Home-made Arancini rice balls with bolognese, mozzarella & peas. <i>Sicily region</i>		
POLENTA CHIPS		16
Home-made Polenta chips with truffle cream <i>Northern regions of Italy</i>		
TAGLIERE ITALIANO	<i>serves 2</i> (G)	30
A combination taste of imported Italian cold meats and cheeses with fresh buffalo mozzarella. <i>Italy wide</i>		
PIZZA CRUST	(V)	13
Garlic/chilli/herb		
CAPRESE SALAD	(V)(G)	15
Tomato, buffalo mozzarella, basil, oregano EV olive oil		
RUCOLA SALAD	(G)	15
Rucola with shaved pear, prosciutto crisps, roasted almonds with balsamic reduction		
ITALIANA SALAD	(V)(G)	15
Mixed leaves, tomato, cucumber, onion, carrot with citronette dressing, EV Olive oil		

PASTA

- SPAGHETTI MARINARA** 29
Spaghetti with fresh seafood & cherry tomatoes, parsley & garlic. *Italy wide*
- TAGLIOLINI MARCIANO** 26
Fresh home-made, linguini style pasta, with veal, cherry tomatoes, onion and fresh chilli. *Calabria region*
- RISOTTO ZUCCHINI FLOWER** 25
Arborio rice with zucchini flowers, smoked scamorza cheese and a touch of saffron. *Italy wide*
- RISOTTO PRAWNS ASPARAGUS** 28
Arborio rice with prawns, asparagus. *Italy wide*
- PAPPARDELLE PORCINI** 28
Fresh, home-made pappardelle with porcini mushroom and truffle. *Umbria region*
- LASAGNA** 24
Home-made Lasagna with tomato, mozzarella and parmesan. *Italy wide*
- GNOCCHI** 26
Home-made Gnocchi with a choice of **Sorrentina** – tomato and fior di latte mozzarella **4 Formaggi** – four cheeses
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MAINS

PESCE (G) 32

Barramundi in cartoccio with lemon, cherry tomato, fennel, olives, oregano

CARNE (G) 30

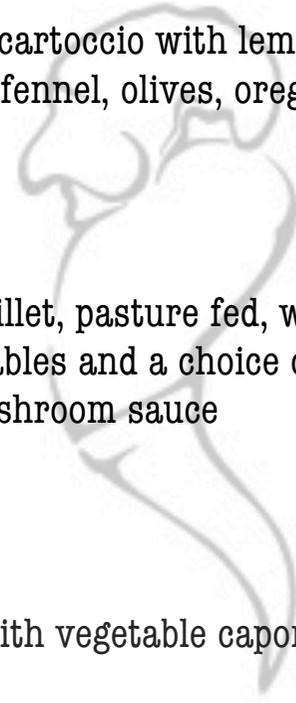
Grilled scotch fillet, pasture fed, with seasonal vegetables and a choice of either red wine or mushroom sauce

AGNELLO (G) 32

Lamb Cutlets with vegetable caponata

POLLO 28

Chicken involtini filled with smoked ham Mozzarella with asparagus



PIZZA

*No half and half

*No alterations

½ METRE PIZZA	Choice of any 2 pizzas		50
1 METRE PIZZA	Choice of any 3 pizzas		75
MARGHERITA	tomato, bufala, basil	(V)	20
NAPOLETANA	tomato, anchovies, fior di latte, olives, oregano		21
MARINARA	tomato, oregano, garlic	(V)	18
GARLIC	garlic, fior di latte, oregano parsley	(V)	17
QUATTRO FORMAGGI	fior di latte, gorgonzola, parmesan, smoked scamorza	(V)	23
CAPRICCIOSA	tomato, fior di latte, ham, olives, mushroom		22
CALABRESE	tomato, fior di latte, hot salami,		22
COTTO	tomato, fior di latte, ham		22
SPECIALE DI MARCIANO	tomato, fior di latte, rucola, prosciutto, cherry tomato, shaved parmesan		26
SALSICCIA E FRIARIELLI	fior di latte, garlic, Italian sausage, friarielli, chilli, parmesan		25

TARTUFO	fior di latte, prosciutto, ricotta, truffle oil	25
PATAT'A'LUNA	fior di latte, potato, rosemary (V)	22
CALZONE	closed pizza pie, tomato, fior di latte, salami, ricotta, basil	23
CAPRESE	focaccia base, buffalo mozzarella sliced tomato, basil (V)	24
MIRELLA MIA	garlic, parmesan, chilli (V)	20
FUNGHI	fior di latte, mushroom, parmesan, chilli (V)	22
ORTOLANA	tomato, fior di latte, capsicum, onion, olive, mushroom (V)	23
FRUTTI DI MARE	tomato, prawns, calamari, garlic, parsley	25
PIEGATA	double folded smoked scamorza mild salami, ham, centred with tomato, fior di latte and hot salami	24
QUATTRO SALUMI	tomato, fior di latte, ham, mild & hot salami, Italian sausage	25
VESUVIO	tomato, fior di latte, ham, mild salami, ricotta, black pepper	25
CAMPAGNOLA	fior di latte, pancetta, porcini mushroom, shaved parmesan	28

DOLCI / DESSERTS

All desserts are home-made here in Marciano's Kitchen

NUTELLA PIZZA	20
TIRAMISU	9.5
GELATO	8
CANNOLI	9.5
PANNACOTTA	9.5
BAKED NUTELLA RICOTTA CAKE	11
HOME-MADE DESSERTS OF THE DAY	



DAILY SPECIALS

Please ask our waitstaff for the Specials of the Day
or please look on our Specials Boards

- (V) Vegetarian
- (G) Gluten free

SOFT DRINKS

Coke	4.5
Coke Zero	4.5
Lemonade	4.5
Lemon lime & bitters	4.5
Chinotto	4.5
Aranciata Rossa	4.5
Ginger Ale	4.5
Soda Water	4.5
Tonic Water	4.5

JUICE/WATER

Orange, Apple, pineapple, cranberry	4.5
Sparkling Mineral Water	6
Still Mineral Water	6

COFFEE

Short black & Macchiato	3.5
Cappuccino, Cafe latte, Flat white, Long Black	4
Hot Chocolate	4
Mocha	4.5
Tea	4.5

