



Those familiar with Lindfield, on Sydney's North Shore, would remember the old hardware store on the Pacific Highway. After 6 months of renovations, the old hardware store was converted into a true Italian 'locale' in November 2013, with a seating capacity of around 150 people.

Our aim is to ensure that Marciano's Woodfire Spuntino Bar, as its name suggests, embraces our patrons in an authentic Italian dining experience.

Serving woodfired pizzas together with a fully equipped, professional kitchen, Marciano's salutes the 'casalinga' style of food from Italy.

We endeavour to make your every visit a memorable one and hope that you will enjoy our new Menu, created by our professional chefs, as well as our expanded selection of pizzas and pastas.

A SURCHARGE OF 10% APPLIES ON PUBLIC HOLIDAYS

DINNER MENU

ASSAGGI

PIZZA CRUST choice of garlic, herb or chilli (add \$4 for fresh mozzarella or prosciutto)	\$ 14.50
MIXED MARINATED OLIVES	\$ 8.50
CAPRINO goat's curd, carassau bread, lavosh crackers, truffle honey	\$ 14.50
SALTED COD & POTATO CROQUETTES cod, potato, jalapeño aioli	\$ 15.50
BRUSCHETTA wood fired bruschetta, truss tomato, garlic, basil, evoo	\$ 13.50

PRIMI PIATTI

MELANZANA IN CARROZZA crumbed eggplant, buffalo mozzarella, tomato coulis, salted ricotta, basil oil infusion	\$ 20.50
CARPACCIO DI MANZO beef carpaccio, quail eggs, celery, testun barolo cheese, walnut pesto, lime citronette	\$ 21.50
CALAMARI GRIGLIATI grilled calamari, preserved lemon, toasted bread crumbs, crispy herbs	\$ 20.50
SPAGHETTI CHITARRA freshly made spaghetti, prawns, calamari, lobster bisque, zucchini bottarga	\$ 27.50
MUSHROOM RAVIOLI hand-made ravioli, mushrooms, burnt butter, sage, pecorino sardo cheese	\$ 25.50
POTATO GNOCHHI home-style gnocchi, beetroot, guanciale, cheese fondue, cavolo nero, pine nuts	\$ 26.50

SECONDI PIATTI

CHARCOAL RIB EYE 300 grams cape grim boneless rib eye, red wine and thyme butter, hand-cut chips, confit truss tomato, pink peppercorn sauce	\$ 36.50
PORK TENDERLOIN pan-fried pork tenderloin, herbs, green pea purée, charred onion, asparagus, pork puff skin	\$ 34.50
CHICKEN SALTIMBOCCA chicken, parma prosciutto, sage, broccolini, jus	\$ 32.50
POLPO CON PATATE E N'DUJA grilled octopus, semi dried tomato, salted baked potato, n'duja crumble, cauliflower foam	\$ 33.50
PESCE DEL GIORNO market catch of the day	\$ 35.50

DINNER MENU

SIGNATURE DISHES

LASAGNE OR SPAGHETTI BOLOGNESE – NONNA'S RECEIPE \$ 26.50
freshly made lasagna or spaghetti, bolognese sauce

RISOTTO \$ 61.50
risotto, porcini mushrooms, spanner crab meat, WA scampi, eggs roe
(serves 2 people)

SLOW COOKED LAMB SHOULDER \$ 69.50
1.1 kg lamb shoulder on the bone, hand-made chips, cos lettuce
(serves 2/3 people)

CONTORNI

GREEN BEANS \$ 9.50
green beans, garlic, chilli, hazelnut

BEER BATTERED CHIPS \$ 10.00
Potato chips

INSALATA DI RUCOLA SALAD \$ 10.50
rocket, radicchio, parmesan, cashew, moscato dressing

CAPRESE SALAD \$ 10.50
tomato, buffalo mozzarella, basil, oregano, evoo

DOLCI

TIRAMISU AL BAILEYS \$ 13.50

CANNOLI SICILIANI \$ 13.50
cannoli, ricotta, shaved chocolate, pistachios

COPPA GELATO DELLA CASA \$ 11.50
choice of gelatos (2 scoops of your choice)

ESPRESSO AFFOGATO AL FRANGELICO \$15.50

PIZZA NUTELLA \$ 20.50
crust pizza topped with nutella, dry shaved coconut, cinnamon sugar

CHEESE BOARD \$ 25.50
3 cheeses, dry fruit, lavosh, marmalade



KIDS' MENU

CHOICE OF ONE MAIN DISH AND ICE CREAM

\$ 14.50

pizza margherita

lasagna

spaghettini or gnocchi in pomodoro or bolognese sauce

fish and chips

chicken schnitzel and chips



ice cream



PIZZAS

LE PIZZE FOCACCIA

FOCACCIA AGLIO	pizza crust with garlic	\$14.50
FOCACCIA ERBE	pizza crust with herbs	\$14.50
FOCACCIA PICCANTE	pizza crust with chilli	\$14.50

PIZZE LE CLASSICHE (**No half and half *No alterations*)

Pizze rosse:

MARGHERITA	tomato sauce, fior di latte, basil, evoo	\$20.50
MARINARA	tomato sauce, sliced organic garlic, oregano, basil, evoo	\$18.50
QUATRRO SALUMI	tomato sauce, fior di latte, ham, mild salami hot salami, italian sausage	\$ 27.50
DIAVOLA	tomato sauce, fior di latte, hot salami, black olives, basil, evoo	\$ 24.50
NAPOLETANA	tomato sauce, fior di latte, anchovies, black olives, oregano, basil, evoo	\$ 23.50
CAPRICCIOSA	tomato sauce, fior di latte, ham, sautéed mixed mushrooms, black olives, basil	\$25.50
ORTOLANA	tomato sauce, fior di latte, vegetable caponata, parmesan, evoo	\$25.50
MARCIANO'S SPECIAL	tomato sauce, fior di latte, parma prosciutto shaved parmesan, rocket	\$28.50
CALZONE CLASSICO	folded pizza filled with ricotta cheese, fior di latte, salami, parmesan	\$24.50

Pizze bianche:

QUATTRO FORMAGGI	selection of four seasonal cheeses	\$25.50
TARTUFO	fior di latte, sautéed mix mushrooms, ricotta cheese, speck tirolese, truffle oil	\$28.50
SALSICCIA & PATATE	fior di latte, italian sausage, baked potatoes, scamorza cheese	\$27.50
CAMPAGNOLA	fior di latte, grilled eggplant, sun-dried tomato, aged salted ricotta, basil infusion	\$ 27.50
CALZONE RUSTICO	folded pizza filled with fior di latte, grilled endive, spanish chorizo, basil, evoo	\$ 26.50

PIZZE GOURMET (**No half and half *No alterations*)

LA CALABRESE	fior di latte, broccolini, n' duja , pecorino, basil infusion	\$ 28.50
LA CAMPANA	tomato sauce, smoked buffalo mozzarella, tomato pachino, basil, parmesan	\$ 28.50
LA PUGLIESE	ricotta & pistachio cream, stracciatella cheese, mortadella, rocket	\$ 28.50
LA LIGURE	fior di latte, shrimps, zucchini, confit tomato, basil pesto	\$ 28.50
LA SICILIANA	smoked scamorza, fried eggplant, white anchovies, sultanas, pine nuts	\$ 28.50

OUR FEASTS TO SHARE

TEENAGERS' FEAST (from 8 people) \$ 25 pp

mixed marinated olives
selection from our pizze le classiche menu
one soft drink
scoop of ice cream

ALL YOU CAN EAT PIZZA FEAST (from 10 people) \$ 30 pp

pizza selection from our pizze le classiche and pizze gourmet menu

SHARING FEAST – "GOLD" (from 12 people) \$ 55 pp

mixed marinated olives
bruschetta - wood fired, truss tomato, garlic, basil, evoo
salted cod & potato croquettes, jalapeño aioli
calamari grigliati (grilled), preserved lemon, toasted bread crumbs, herbs

hand-made mushroom ravioli, burnt butter, sage, pecorino sardo cheese
pizza selection from our pizze le classiche menu

chicken saltimbocca, parma prosciutto, sage, broccolini, jus
grilled king green prawns

tiramisu al baileys
cannoli siciliani, ricotta, shaved chocolate, pistachios

SHARING FEAST – "PREMIUM" (from 12 people) \$ 65 pp

mixed marinated olives
bruschetta-wood fired, truss tomato, garlic, basil, evoo
salted cod & potato croquettes, jalapeño aioli
calamari grigliati (grilled), preserved lemon, toasted bread crumbs, crispy herbs

risotto, porcini mushrooms, spanner crab meat, WA scampi, eggs roe
pizza selection from our pizze gourmet menu

pan-fried pork tenderloin, herbs, green pea purée, charred onion, asparagus, pork puff skin
grilled king green prawns
beer battered chips

tiramisu al baileys
cannoli siciliani, ricotta, shaved chocolate, pistachios
pizza nutella, crust pizza topped with nutella, dry shaved coconut, cinnamon sugar



BRUNCH MENU

SATURDAYS AND SUNDAYS
11.00 AM – 3.00 PM

BRUNCH MENU

BUILD YOUR OWN BREAKFAST	\$ 11.50
scrambled or fried free-range eggs, served with choice of mixed grain & seeded wholemeal or classic sourdough bread	
Add extras of your choice \$ 3.50 each	
<ul style="list-style-type: none">▪ streaky bacon▪ spanish chorizo▪ smoked salmon▪ portobello mushrooms▪ sautéed spinach▪ grilled tomato	
HEALTHY CAMICIA	\$ 18.50
poached eggs, smashed avocado, goat's cheese, rocket, almonds	
OMELETTE CAPRESE	\$ 18.50
semi dried tomato, fior di latte mozzarella, spinach, basil oil	
WARM WAFFLES	\$ 17.50
nutella, caramelised banana, strawberries, vanilla ice cream, maple syrup	
MIXED MARINATED OLIVES	\$ 8.50
SALTED COD & POTATO CROQUETTES	\$ 15.50
cod, potato, jalapeño aioli	
BRUSCHETTA	\$ 13.50
bruschetta - wood fired, truss tomato, garlic, basil, evoo	
MELANZANA IN CARROZZA	\$ 20.50
crumbed eggplant, smoked buffalo mozzarella, tomato coulis, salted ricotta, basil oil infusion	
CALAMARI GRIGLIATI	\$ 20.50
grilled calamari, preserved lemon, toasted bread crumbs, crispy herbs	
SPAGHETTI CHITARRA	\$ 27.50
freshly made spaghetti, prawns, calamari, lobster bisque, zucchini bottarga	
LASAGNE OR SPAGHETTI BOLOGNESE – NONNA'S RECEIPE	\$ 26.50
freshly made lasagna or spaghetti, bolognese sauce	
MUSHROOM RAVIOLI	\$ 25.50
hand-made ravioli, mushrooms, burnt butter, sage, pecorino sardo cheese	
CHARCOAL SIRLOIN	\$ 31.50
250 grams cape grim sirloin, red wine, thyme butter, hand-cut chips, confit truss tomato, pink peppercorn sauce	

BRUNCH MENU

CHICKEN SALTIMBOCCA \$ 32.50
chicken, parma prosciutto, sage, broccolini, jus

PESCE DEL GIORNO \$ 35.50
market catch of the day

CONTORNI

GREEN BEANS \$ 9.50
Steamed green beans, garlic, chilli, hazelnut

BEER BATTERED CHIPS \$ 10.00
potato chips

INSALATA DI RUCOLA SALAD \$ 10.50
rocket, radicchio, parmesan, cashew, moscato dressing

CAPRESE SALAD \$ 10.50
tomato, buffalo mozzarella, basil, oregano, evoo

DOLCI

TIRAMISU AL BAILEYS \$ 13.50

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cannoli, ricotta, shaved chocolate, pistachios

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ESPRESSO AFFOGATO AL FRANGELICO \$ 15.50

PIZZA NUTELLA \$ 20.50
crust pizza topped with nutella, dry shaved coconut, cinnamon sugar

CHEESE BOARD \$ 25.50
3 cheeses, dry fruit, lavosh, marmalade

KIDS' MENU

CHOICE OF ONE MAIN DISH AND ICE CREAM

\$ 14.50

pizza margherita

lasagna

spaghettini or gnocchi in pomodoro or bolognese sauce

fish and chips

chicken schnitzel and chips



ice cream



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LA LIGURE	fior di latte, shrimps, zucchini, confit tomato, basil pesto	\$ 28.50
LA SICILIANA	smoked scamorza, fried eggplant, white anchovies, sultanas, pine nuts	\$ 28.50



VISION STATEMENT

Our aim at Marciano's is to connect our customers to a dining experience in the same way the freshest ingredients are connected to authentic Italian home cooking, creating unforgettable memories in a warm, inviting and stylish space.

MISSION STATEMENT

Increase customer satisfaction and loyalty by making amazing food with the freshest products, reminiscent of Italian cuisine at its best. We accomplish this in the friendliest and cleanest environment through teamwork, communication, honesty, fun and sharing experiences, as we all grow together.

We will always recruit the best Team possible and give them every opportunity to grow and thrive in the business, ensuring they have the right tools to provide a special experience to our patrons, both in the food served and flawless service provided at each and every table, every day.

Look after our environment and give back to the neighbourhood.