

Delivery & Takeaway Menu

Let's Begin

PANE DI CASA ALLE OLIVE (V) 14

homemade freshly baked olive bread, fresh ricotta mousse, rosemary-infused olive oil

PIZZA CRUST 16

choice of garlic, herbs or chilli

(add \$4 for fresh mozzarella or 20-month aged prosciutto di parma)

FRIED POLENTA STICKS (GF/V) 15

with parmigiano, truffle oil, gorgonzola sauce

MUSHROOMS ARANCINI (V) 18

crumbed rice balls, wild mushrooms, truffle sauce, parmigiano, peas and mozzarella

CALAMARI (DF) 24

salt and sichuan pepper, zucchini, lemon, homemade black garlic aioli

ANTIPASTO BOARD 15 pp (Minimum 2 people)

selection of cured meats and mixed grilled vegetables, fresh ricotta mousse, charred bread

MINISTRONE SOUP WITH SPINACH & RICOTTA TORTELLINI (V) 24

mirepoix winter vegetables, cherry tomatoes, baby spinach, basil

Something More Substantial

GLUTEN FREE OPTIONS AVAILABLE \$4 per person

RIGATONI NDUJA STRACCIATELLA 26

tomato passata, italian sausage, Nduja "spicy salami Calabrese" fresh stracciatella cheese, fresh basil

GNOCCHI GORGONZOLA WALNUTS (V) (GFO) 26

gorgonzola crema, caramelized pear, crushed praline walnuts

SPAGHETTONI ROAST ROCK L-FISH BOTTARGA (DF) 38

cherry tomato, tomato passata, garlic, chilli, mullet roe bottarga, extra virgin olive oil

PAPPARDELLE RAGÙ MISTO 32

slow cooked premium beef and pork in bolognese sauce, chilli, pecorino chips

RAVIOLI CACIO PEPE WILD MUSHROOMS (V) 34

creamy cacio e pepe sauce, truffled pecorino cheese

SAFFRON PRAWN RISOTTO (GF) 34

truss cherry tomatoes, lobster bisque, garlic, fresh herbs, pistachio

VGO option: SAFFRON RISOTTO mirepoix winter vegetables, fresh tomato, baby spinach 32

CHICKEN FUNGHI DI BOSCO (GF) 34

mixed mushrooms, fresh baby spinach, fennel and leek purée

WINTER BARRAMUNDI (DF) 36

couscous pearl, grape tomato, olive, capers, chilli, garlic

RIVERINE MB 4+ SIRLOIN STEAK (GF) 46

garlic roast potatoes, burnt leek, red wine jus

A Little Something Extra

- PEAR & ROCKET SALAD (GF/V) parmigiano, praline walnuts, extra virgin olive oil, balsamic vinegar 18
- PANZANELLA BURRATA (V) truss cherry tomatoes, spanish onions, cucumber, basil, charred bread 22
- BROCCOLINI WITH CONFIT GARLIC (V) (VGO) cherry tomatoes, pangrattato, chilli 16
- WOODFIRED POTATOES (GF/V) rosemary, garlic, salt with salsa verde 14
- CHIPS (GF/V/DF) served with tomato sauce 14

For The Little Ones 10 Years And Under

- SPAGHETTI BOLOGNESE 15
- CRUMBED CHICKEN & CHIPS 15
- FISH & CHIPS lemon, aioli 15
- PIZZA MICKEY MOUSE MARGHERITA 15

Sweet Treats

- NUTELLA PIZZA 24
crust pizza topped with nutella, fresh local strawberries and icing sugar
- CANNOLI SICILIANI 13
cremoso pistacchio, orange coulis
- TIRAMISU 15
savoiardi, espresso, zabaglione mousse, chocolate, cocoa dust

(GF) – Gluten Free (V) – Vegetarian
(DF) – Dairy Free (GFO) – Gluten Free Option (VGO) – Vegan option extra \$4 per person
Vegan Dairy Free Mozzarella Available

PLEASE ADVISE STAFF IF YOU HAVE ANY FOOD ALLERGIES, BEFORE YOU PLACE YOUR ORDER
Head Chef Alessandro Biviano

**10% Surcharge on Public Holidays *Menu and prices are subject to change due to market price fluctuations and availability of produce*

Wood Fired Pizzas

MARINARA (VGO) san marzano tomatoes, sliced organic garlic, oregano, basil	19
MARGHERITA (V) (VGO) san marzano tomatoes, fior di latte, parmigiano, basil	22
QUEEN MARGARITA (V) san marzano tomatoes, fresh buffalo mozzarella, basil	26
DIAVOLA san marzano tomatoes, fior di latte, hot salami, parmigiano, black olives, basil	26
PARMIGIANA (V) San Marzano tomatoes, fior di latte, eggplant parmigiana, Parmigiano, basil	26
NDUJA san marzano tomatoes, fior di latte, nduja "spicy salami calabrese", caramelised onion, ricotta cheese, basil	26
HAWAIIAN san marzano tomatoes, mozzarella, ham, pineapple	25
CAPRICCIOSA san marzano tomatoes, fior di latte, ham, mushrooms, black olive, Parmigiano, basil	26
NAPOLETANA san Marzano tomatoes, fior di latte, anchovies, black olives, oregano, basil	24
QUATTRO SALUMI san marzano tomatoes, fior di latte, ham, mild salami, hot salami, italian sausage, parmigiano, basil	28
BURRATA (V) san marzano tomatoes, fresh artisan burrata cheese, basil, truffle paste	28
SALSICCIA san marzano tomatoes, fior di latte, italian sausage, mushrooms, truffle Pecorino, parsley	26
PROSCIUTTO san marzano tomatoes, fior di latte, 20-month aged prosciutto di parma, shaved parmigiano, rocket	28
LINDFIELD STATION macchiato san marzano tomatoes, marinated eggplant, 20-month aged prosciutto di parma, fresh buffalo mozzarella, basil	28
VEGETARIANA (V) (VGO) cherry tomatoes, fior di latte, zucchini, smoked scamorza, mushrooms, caramelised onion, olives, parmigiano, basil	26
GAMBERI cherry tomatoes, fior di latte, zucchini, marinated tiger prawns, garlic, chilli, parsley	28
TARTUFO fior di latte, mushrooms, fresh ricotta cheese, prosciutto di parma 20-month, truffle paste	28
POTATOES SAUSAGE fior di latte, smoked scamorza, italian sausage, minted mashed potatoes, parmigiano	26
QUATTRO FORMAGGI (V) fior di latte, gorgonzola, smoked scamorza, shaved parmigiano	25
CLASSIC SALAMI CALZONE folded pizza filled with fresh ricotta, fior di latte, tomato, mild salami, cracked pepper	26
HAM CALZONE folded pizza filled with fresh ricotta, fior di latte, tomato, double smoked ham, cracked pepper	26

MOST POPULAR ADD ONS:

Anchovies 3 - Rocket 3 - Prawns 8 - Prosciutto 6 - Buffalo mozzarella 7 - Pineapple 3
Caramelised spanish onion 3 - Cherry tomatoes 4

HAPPY HOUR DRINKS

Tuesday to Sunday

5 pm to 7 pm

COCKTAILS 10

PERONI AND MENABREA BEER 5

HOUSE WHITE AND RED WINE 5

TRADITIONAL WOOD FIRED SANDWICHES

(Great pre-dinner snack or light lunch)

Not available on Friday and Saturday nights

SALTIMBOCCA ZINGARA fresh tomatoes, rocket, buffalo cheese, prosciutto di parma 20 month 22

SALTIMBOCCA PORCHETTA, fior di latte, smoked scamorza, wood fired potatoes 18

SALTIMBOCCA PARMIGIANA (V) fior di latte, eggplant parmigiana, parmigiano, basil 20

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FOLLOW US



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Marciano's Lindfield

FOR BOOKINGS AND OTHER ENQUIRIES

PLEASE CONTACT US ON

02 9416 1110

ADDRESS

310-312 Pacific Highway
Lindfield, NSW 2070

OPENING HOURS

MONDAY **CLOSED**

TUESDAY – THURSDAY **5pm – 9pm**

FRIDAY **5pm - 9.30pm**

SATURDAY **12pm – 3pm and 5pm – 9.30pm**

SUNDAY **12pm – 9pm**

