



# MARZANO

MENU No. DINNER 012

## Starters

**Squid** ..... 19  
grilled Humboldt, sweet corn cream, pangrattato,  
pickled jalapeño, belgian endive, charred corn,  
grapefruit reduction  
\*available as GF option without pangrattato

ADD FOCACCIA \$4

**Burrata** (V) (GF) ..... 18  
cannellini bean with citrus marmalade, nori dusted rice  
crisps, brown butter sage leaves, Maldon salt, olive oil

**Arancini** (V) ..... 18  
kale, chili, caramelized onion, fonduta sauce,  
nigella + garlic aioli

**Soup** ..... 11  
chef's creation with house focaccia

**Smoked Potato Gnocchi** (V) ..... 18  
hazelnut butter, gorgonzola piccante, amaretti crumb,  
roasted squash, microgreens

**Beef Carpaccio** ..... 19  
pepper crusted tri-tip, pickled mustard seeds,  
sunflower gremolata, caper dust, roasted eggplant aioli,  
grana padano, focaccia crostini  
\*available as GF option without crostini

**Meatballs** ..... 17  
braised, spiced tomato sauce, grana padano, fresh herbs,  
crispy garlic chips, house focaccia

**Marinated Olives** (V) (GF) ..... 14  
warmed, caper berries, lemon, fresh thyme, rosemary

## Pizzas

WE USE ONLY THE FINEST INGREDIENTS FROM NAPLES - HANDMILLED SAN MARZANO TOMATOES  
AND EXTRA VIRGIN OLIVE OIL HAND-STRETCHED TO ROUGHLY 12".  
IN ITALY THESE ARE CONSIDERED PERSONAL SIZE.

**Margherita** (V) ..... 19  
fresh basil, fior di latte, grana padano,  
olive oil, San Marzano tomato sauce

**Prosciutto** ..... 21  
cured ham, arugula, parmesan, fior di latte,  
balsamic reduction, San Marzano tomato sauce

**Spicy Salami** ..... 20  
Two Rivers salami, roasted red peppers, chili flakes,  
fior di latte, grana padano, oregano,  
San Marzano tomato sauce

**Pepperoni** ..... 20  
Two Rivers pepperoni, fresh basil, grana padano,  
fior di latte, San Marzano tomato sauce

**Almost Vegan** (V) ..... 21  
red onions, fried garlic, fresh tomato,  
almond + olive gremolata, chili lime honey drizzle,  
fresh basil, olive oil, San Marzano tomato sauce

**Chicken** ..... 22  
roasted pulled chicken, bacon, pickled red onion,  
black citrus, fresh basil, fontina, grana padano,  
fior di latte, smoky San Marzano tomato sauce

### NON-TOMATO SAUCE

**Funghi** (V) ..... 20  
roasted mushrooms, kale, fontina,  
fior di latte, sherry thyme cream sauce

**Burrata** (V) ..... 23  
fresh burrata, fresh tomato, arugula, grana padano,  
vincotto, pistachio dukkah spice, pesto base

**Prawn** ..... 21  
black pepper prawns, bacon, red onion, cherry tomatoes,  
fresh herbs, lemon, fior di latte, grana padano, pesto base

ADD FRESH ARUGULA GREENS \$3 | SUB GLUTEN-FREE CRUST \$4 (GF)

ADD VEGAN PARMESAN \$2 | ADD EGG \$2



## ➤ Salads

ADD FORNO CHICKEN TO ANY SALAD \$8

- Burrata** (V) (GF) ..... 25  
miso butternut squash emulsion, zante currants,  
market greens, toasted hazelnuts, shaved celery,  
grapefruit, Maldon salt, olive oil, hazelnut vinaigrette
- Bresaola** (GF) ..... 24  
cured shaved beef, crispy fingerling potatoes, cured egg yolk,  
arugula + radicchio, fried capers, pickled onion,  
green pea purée, fresh dill, gorgonzola dressing
- Grilled Chicken** (GF) ..... 24  
charred broccolini florets, fresh apple, ricotta whip with  
orange + walnut, market greens, shaved cabbage,  
parsley, duck crumb, fig + red wine vinaigrette
- Chop Salad** (V) (GF) ..... 22  
soft boiled egg, vine tomatoes, red cerignola olives, arugula,  
market greens, julienne carrots, fennel, beets, toasted  
pumpkin seeds, ricotta salata, pickled radish,  
green goddess vinaigrette



ASK YOUR SERVER ABOUT  
**Wine Pairings!**

## ➤ Pastas

ALL PASTA IS MADE IN HOUSE EXCEPT SPAGHETTI.  
SUB GLUTEN-FREE MACCHERONI PASTA \$4 (GF)

- Chitarra Carbonara** ..... 28  
truffle parmesan cream, confit garlic + caramelized onion  
purée, cured egg yolk, prosciutto hay, fresh herbs,  
black citrus, granulated paprika  
\*available as (V) option with mushrooms instead of prosciutto
- Seafood Campanelle** ..... 29  
fresh mussels, Argentine prawns, rocket pesto, olive crumb,  
spiced pepper purée, prawn butter
- Venison Ragù** ..... 28  
conchiglie shell pasta, pistachio ricotta whip, espresso,  
red wine, cocoa butter, kale, chili thread
- Beet Risotto** (V) (GF) ..... 25  
burrata, beet purée, fried carrot, sunflower dill gremolata,  
pickled beet, smoked carrot oil
- Spaghetti + Meatballs** ..... 22  
braised in tomato sauce, grana padano,  
fresh herbs, roasted garlic oil

ADD FOCACCIA \$4

## Mains

- Beef Striploin 10oz** (GF) ..... 42  
truffle potato pavé, red wine butter, pickled zucchini,  
confit garlic + caramelized onion purée,  
brown butter demi glace  
\*We recommend ordering a side
- Crackling Chicken Roulade** (GF) ..... 35  
porcini mushroom jus, charred leek purée,  
walnut potato croquette, warm duck fat brussels salad
- Chinook Salmon + Mussels** ..... 35  
marzano tomato stew, confit fingerling potato,  
king salmon filet, fresh mussels, butter braised fennel,  
smoked carrot oil, grilled focaccia  
\* available as (GF) without focaccia
- Lamb Sirloin** ..... 38  
fregola pasta, apricot mostarda, pickled eggplant,  
fresh mint, roasted baby carrot, beet demi glace  
\*available as (GF) option without fregola
- House Burger** ..... 23  
double stacked beef chuck patties, smoked provolone,  
romaine lettuce, fresh red onion + tomato,  
mulato burger sauce  
\*served with house-cut fries, salad or soup  
\*choose 2 for \$4

## Sides

- Beet Risotto** (V) (GF) ..... 12  
beet purée, sunflower dill gremolata, pickled beet,  
crème fraîche, smoked carrot oil
- Smoked Potato Gnocchi** (V) ..... 12  
hazelnut butter, gorgonzola, amaretti crumb,  
roasted squash, microgreens
- Roasted Mushrooms** (V) (GF) ..... 10  
herbs, garlic
- Charred Broccolini** (V) (GF) ..... 10  
olive oil, lemon garlic vinaigrette, chili, ricotta salata
- House-Cut Fries** (V) (GF) ..... 10  
grana padano, parsley, coarse salt,  
forno roasted house ketchup
- Side Salad** (V) (GF) ..... 11  
julienne vegetables, arugula, market greens, toasted  
pumpkin seeds, green goddess vinaigrette
- House-Baked Focaccia** (V) ..... 4  
olive oil & balsamic vinegar