



MARZANO

MENU No. LUNCH 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

Smoked Potato Gnocchi (V) 18

hazelnut butter, gorgonzola piccante, amaretti crumb, roasted squash, microgreens

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

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

Soup 11

chef's creation with house focaccia

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 OUR Feature Wines!

Sandwiches

ALL SANDWICHES SERVED WITH HOUSE-CUT FRIES, MIXED GREENS OR SOUP. CHOOSE 2 FOR \$4

House Burger 23

double stacked beef chuck patties, smoked provolone, romaine lettuce, fresh red onion + tomato, mulato burger sauce

Forno Chicken 21

pulled chicken, bacon, fresh tomatoes, arugula, fior di latte, pesto aioli, folded house flatbread

Roasted Mushroom (V) 21

fresh mushroom blend, artichokes, Kalamata olives, fontina, fior di latte, balsamic reduction, arugula, fresh tomatoes, red onions, pesto, folded house flatbread

ADD BACON \$2

Burrata (V) 22

fresh tomatoes, market greens, arugula, grana padano, basil, pesto, balsamic reduction, olive oil

➤ 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



Marzano Lunch Combo

8-Inch personal pizza with your choice of mixed greens, house-cut fries or daily soup

Margherita 20	Pepperoni 21	Prawn 22
Funghi 21	Almost Vegan 22	Chicken 23
Spicy Salami 21	Prosciutto 23	Burrata 24

ADD FRESH ARUGULA GREENS \$2 | SUB GLUTEN-FREE CRUST \$3 (GF)

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

➤ Pastas & Risotto

Spaghetti & Meatballs 22

braised in tomato sauce, grana padano, fresh herbs, roasted garlic oil

ADD FOCACCIA \$4

Beet Risotto (V) (GF) 25

burrata, beet purée fried carrot, sunflower dill gremolata, pickled beet, smoked carrot oil