



# Marco's

ristorante, bar & pizzeria  
BREAKFAST • LUNCH • DINNER

*Celebrating 26 years in 2010*  
**LUNCH**

## BREAD

<b>Tuscan bread, baked here</b>	<b>Plain, with virgin oil and balsamic vinegar</b>	<b>3</b>	<b>Grilled with garlic or herb butter</b>	<b>4</b>	<b>With parmesan butter</b>	<b>5</b>
<b>Tuscan Bruschetta with fresh tomato, red onion and basil oil</b>						<b>9</b>
<b>Plain Pizza with garlic and rosemary</b>						<b>10</b>

## SALADS

<b>Kalamata olives, spiced with garlic, chilli and herbs</b>		<b>7</b>
<b>Italian salad with mixed leaves, tomato, spiced olives and red onion</b>		<b>14</b>
<b>Rocket and parmesan salad, dressed with virgin oil and lemon juice</b>		<b>14</b>
<b>Marcos' salad with mixed leaves, tomato, spiced olives, red onion, roasted capsicum and eggplant, feta and anchovies</b>		<b>16</b>
<b>Caesar salad with cos lettuce, Turkish strips, bacon, shaved Parmesan, poached egg and anchovies</b>	<b>16</b>	<b>with prawns or chicken breast 22</b>
<b>Tomato, bocconcini and basil salad</b>		<b>15</b>

## PIZZA all on tomato and cheese base

<b>Marinara: with calamari, prawns and scallops</b>	<b>25</b>
<b>Primavera: with mushrooms, olives, zucchini, onion, eggplant and roasted capsicum</b>	<b>24</b>
<b>Capricciosa: with leg ham, mushrooms, olives and anchovies</b>	<b>24</b>
<b>Peperonata: with hot peperoni salami and roasted capsicum</b>	<b>23</b>

## PANINI SANDWICHES on Turkish

<b>BLT</b>	<b>bacon, lettuce and tomato</b>	<b>12</b>
<b>Vegetariano</b>	<b>lettuce, basil oil, tomato, roasted vegetables, olives and feta</b>	<b>12</b>
<b>Pollo</b>	<b>chicken breast, avocado, lettuce, melted cheese and mayonnaise</b>	<b>15</b>
<b>Americano</b>	<b>pan-fried veal, lettuce, roast tomato, melted cheese</b>	<b>14</b>

## LUNCH

<b>Antipasto plate with roasted vegetables, spiced olives, imported Prosciutto di Parma and toasted Tuscan bread</b>		<b>16</b>
<b>Asparagus with butter sauce and smoked Salmon</b>		<b>19</b>
<b>Imported Italian Prosciutto di Parma</b>	<b>with rockmelon 16</b>	<b>with fresh figs (when in season) 21</b>
<b>Lobster Bisque (when available) with Tuscan bread</b>		<b>14</b>
<b>Port Stephens Oysters: Natural- Grilled with garlic- Napoletana with tomato and parmesan</b>		<b>Straight six 15 twelve 28</b>
		<b>Mixed six 17 twelve 32</b>
<b>Black Mussels in wine and tomato, with Tuscan bread</b>		<b>18</b>
<b>King Prawns barbecued in the shell, with balsamic, garlic and rock salt, with side salad</b>	<b>small 19</b>	<b>large 36</b>
<b>Garlic prawns in white wine and cream, with Tuscan bread and side salad</b>		<b>19</b>
<b>Fettuccine with prawns and pancetta in light tomato</b>		<b>29</b>
<b>Penne Siciliana with olives, anchovies, capers and chilli in tomato</b>	<b>small 17</b>	<b>large 25</b>
<b>Spaghetti Pescatora with prawns, mussels and vongole, in white wine and virgin oil</b>		<b>29</b>
<b>Spaghetti with chopped blue swimmer crab in the shell, tomatoes, wine and olive oil</b>		<b>29</b>
<b>Chicken breast fillet Parmigiana with eggplant and Provolone cheese, Napoletana sauce</b>		<b>32</b>
<b>Spaghetti Marinara with fresh seasonal seafood in tomato, our speciality</b>		<b>38</b>
<b>Fettuccine with lobster, snow peas, light tomato and cream</b>		<b>36</b>
<b>Hand made cannelloni filled with ricotta and spinach</b>	<b>small 18</b>	<b>large 25</b>
<b>Your choice of pasta with our Bolognese ragout</b>	<b>small 17</b>	<b>large 25</b>
<b>Grilled herb-marinated lamb cutlets, served with vegetables and potatoes</b>		<b>34</b>
<b>Veal saltimbocca with prosciutto and Provolone cheese, served with vegetables</b>		<b>32</b>
<b>Marco's Calamari sautéed with garlic, light chilli and fettuccine, our speciality</b>		<b>33</b>
<b>Fish of the day, with side salad</b>		<b>please ask your waiter</b>
<b>Veal scaloppine with mushrooms, served with vegetables and potatoes</b>		<b>29</b>
<b>Marco's Seafood Platter for two, hot and cold, with prawns, crab, scallops, calamari, grilled fish, smoked salmon, mussels, vongole and oysters (all when available), with aioli and fruit garnish</b>		<b>110</b>

## SIDE DISHES

<b>Seasonal mixed vegetables, dressed with olive oil</b>	<b>10</b>	<b>Today's potatoes</b>	<b>9</b>
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**Please see the board for our daily specials**

Marco and Yvonne Porta have owned Marco's since St Valentine's Day, February 14<sup>th</sup> 1984

## Aperitifs

Campari and soda 8

Pimms 8

Sherries, Dry, Medium, Sweet from 9

## Cocktails 13.80

Daiquiri *White rum, fresh seasonal fruit, lemon, blended*

Margarita *Tequila, Triple Sec, lemon juice, blended with ice, salt rim*

Pina Colada *White Rum, Malibu, fresh pineapple, coconut cream*

Mai-Tai *White Rum, Dark Rum, Orange Curacao, Amaretto, lime juice, sugar*

Sex on the beach, Marco's recipe *Midori, Baileys, Malibu, White Rum, pineapple, cream*

Sex on the beach, traditional *Vodka, Peach Schnapps, orange juice, cranberry juice*

Martini *Gin or Vodka*

Caipirinha *Caçaca (Brazilian sugarcane spirit), muddled lime, sugar, ice*

Caipiroska *Vodka, muddled lime, sugar, ice*

Cosmopolitan *Vodka citron, Triple Sec, lime juice, cranberry juice*

Marco's Sour *Grappa, Lime, sugar, egg white, bitters*

Mojito *White Rum, muddled lime, mint, sugar, soda*

Apple Martini *Vodka, Apple Schnapps, Triple Sec*

Bloody Mary *Vodka, tomato juice, lemon juice, celery*

Grasshopper *Crème de menthe, Crème de cacao, cream*

Japanese Slipper *Midori, Triple Sec, lemon juice*

Kamikaze *Vodka, Triple Sec, lemon juice*

Manhattan *Bourbon, Rosso Vermouth, bitters*

John Collins *Gin, lemon juice, soda, bitters*

Old fashioned *Whisky or Bourbon, soda, sugar, bitters*

Paradise *Gin, Apricot Brandy, orange juice over ice*

Planters Punch *Dark Rum, lemon juice, grenadine, soda*

Whiskey Sour *Bourbon, lemon juice, egg white*

Brandy Alexander *Brandy, Crème de Cacao, cream*

Black Russian *Vodka, Kahlua*

French Connection *Cognac, Amaretto*

Golden Dream *Galliano, Triple Sec, orange juice, cream*

Harvey Wallbanger *Vodka, Galliano, orange juice*

Negroni *Gin, Campari, Rosso Vermouth*

Rusty Nail *Scotch, Drambuie on ice*

B52 *Kahlua, Baileys, Grand Marnier, layered*

Singapore Sling *Gin, Cherry Brandy, Triple Sec, DOM, grenadine, pineapple, lemon, bitters*

Long Island Iced Tea *Vodka, Tequila, White Rum, Triple Sec, Gin, lemon juice, cola*

Orgasm *Cointreau, Baileys, Grand Marnier, layered*

## Drinks

Toohey's New VB Hahn Premium Light 7

Crown Corona Peroni Beck's Pure Blonde Blue Tongue Port Stephens Whale Ale Stella Artois Beez Neez 8

Alcoholic cider 8 Freshly squeezed orange juice 6.50

Fresh fruit crush Pineapple Watermelon Rockmelon 6.50 with spirit or liqueur 13.80

Juices: Orange Apple Tomato 4.50 Soft drinks: Lemonade Coke Diet coke Squash Soda Tonic Dry Ginger 4.50

San Pellegrino sparkling mineral water 500ml 6 750ml 8

Italian soft drinks 200ml: Chinotto Limonata Rosso Orange 5.50

Lemon Lime and Bitters 6.50