



Celebrating 26 years in 2010
DINNER

BREAD

Tuscan bread, baked here	Plain, with virgin oil and balsamic vinegar	3	with garlic or herb butter	4	with parmesan butter	5
Tuscan Bruschetta with fresh tomato, red onion and basil oil						9

SALADS

Italian salad with mixed leaves, tomato, spiced olives and red onion		14
Rocket and parmesan salad, dressed with virgin oil and lemon juice		14
Marcos' salad with mixed leaves, tomato, spiced olives, red onion, roasted capsicum, grilled eggplant, feta, dolmades and anchovies		16
Tomato, bocconcini and basil salad		15
Kalamata olives, spiced with garlic, chilli and herbs		7

ENTREES

Lobster Bisque with grilled Tuscan bread		14				
Asparagus with butter and smoked salmon		19				
Italian Prosciutto di Parma	with rockmelon	16	with fresh figs	21		
Garlic Prawns in white wine and cream with grilled Tuscan bread		19				
Mussels in wine and tomato with grilled Tuscan bread		18				
Holbert's Port Stephens' oysters	Natural or Grilled with garlic	1/2 dozen 15	dozen 28	Half and half	1/2 dozen 17	dozen 32
Large Prawns barbecued in the shell with balsamic, garlic and rock salt		19				
Penne Siciliana with olives, anchovies, capers and chilli in tomato		17				
Hand made Cannelloni filled with ricotta and spinach		18				
Your choice of pasta with our Bolognese ragù		17				

MAINS *Except for pasta, served with seasonal vegetables for the table*

Entrée Pasta as a main course		25
Spaghetti Pescatora with prawns, mussels and vongole in white wine and virgin oil		29
Fettuccine with prawns and pancetta in light tomato		29
Slow roasted pork belly, caramelised onion and crisp crackling		29
Veal scaloppine with mushrooms and white wine sauce		32
Veal saltimbocca with Prosciutto and Provolone cheese		32
Marco's fettuccine with Calamari sautéed with garlic and light chilli, our speciality		33
Chicken breast fillet Parmigiana with eggplant and Provolone cheese, Napoletana sauce		32
Grilled herb-marinated lamb cutlets		35
Beef tenderloin fillet with crisp pancetta and red wine reduction		35
Large Prawns barbecued in the shell, with balsamic, garlic and rock salt		36
Fettuccine with lobster, snow peas, light tomato and cream		36
Duck breast and leg with sweet orange glaze and polenta		36
Fish of the day: your waiter will advise what's available		Market price
Spaghetti Marinara with fresh seasonal seafood in tomato, our speciality		38
Half local lobster Mornay, served with salad		Market price
Marcos' seafood platter for two with prawns, crab, scallops, calamari, grilled fish, smoked salmon, mussels, vongole and oysters (all when available), with aioli and fruit garnish		110

SIDE DISHES

Seasonal mixed vegetables, dressed with olive oil	10	Today's potatoes	9
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Some items may not be available.

All our food is prepared to order: we thank you in advance for waiting during busy times.

Please let your waiter know if you are in a hurry or if you have any special requirements.

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