

MARCHETTI

BREAKFAST

7am-11am

- sous vide eggs + parma ham** 16
slow cooked eggs + prosciutto + basil salsa fresca + grilled ciabatta
- tuscan baked eggs** 17
baked eggs + florentine borlotti beans in our tomato sugo + crisp prosciutto + provolone cheese + crusty pugliese bread
- marchetti bruschetta** 17
tomato + avocado + buffalo ricotta + tomato + olive oil + basil + vin cotto on toasted ciabatta (2 pieces)
- la frittata** 16
3 free range eggs, prosciutto + provolone cheese + rocket + tomato concasse
- avocado toast** 14
fresh Queensland avocado smashed with olive oil + lemon + goats curd (2 pieces) (v)
- breakfast toasted panino** 12
herb fritatta + crisp pancetta + asiago cheese
- italian savoury croissant** 9
hot crisp parma ham + melting provolone cheese
- ciabatta toast** 5
choose from nutella or italian jam or honey

LUNCH

11:15am-2:30pm

- pasta orechiette puttanesca** 19
orecchiette pasta + anchovy + slow cooked tomato + olives + capers + chilli
- roasted cauliflower & white truffle soup** 17
creamed + caramelised cauliflower simmered with leek, + Italian white truffle
- nonna's veal meatballs** 21
hand-rolled authentic meatballs simmered in our rich Neapolitan red sauce + parmigiano + ciabatta
- lasagne al forno** 23
6 hr slow cooked beef ragu layered with bechamel + parmesan + our in house Napoli red sauce
- caprese salad** 21
ripe red tomatoes, with Italian buffalo mozzarella + basil + extra virgin olive oil + grilled ciabatta (v)
- eggplant parmigiana al forno** 18
caramelised eggplant roasted with parmigiano + ciliegine cheese + basil + our red sauce (v)

ALL DAY

- marchetti bruschetta** 17
tomato + avocado + buffalo ricotta + tomato + olive oil + basil + vin cotto on toasted ciabatta (2 pieces)
- panini of the day (assorted)** 12
caprese (prosciutto/ buffalo mozzarella/ tomato/ basil)
breakfast (omelette/ crisp pancetta/ provolone)
salami (grilled veg/ provolone)
quattro formaggi + spinaci (provolone/ parmigiano/ ricotta/ gorgonzola)
- mini savoury brioche** 7
truffled honey, prosciutto, rocket provolone

PASTICCERIA

see or daily pastry cabinet

PLEASE ORDER AT THE BAR

MARCHETTI

lista dei vini

PROSECCO

prosecco, bandini 11/44

Veneto, delicate and complex with fruity notes of peach and green apple and secondary notes of acacia and wisteria

VINO BIANCO

pinot grigio, aquilani 12/54

Friuli Grave 2014, aromatic, crunchy, floral & fresh

soave, monte tondo 13/55

Veneto 2014, aromas of white blossom + nashi pear., dry, with a touch of citrus + fresh lively, finish

fanghina, principato 59btl

Campania 2012, fruity citrus, exotic fruit, white flowers

VINO ROSATO

rosato, belguardo 12/49

Tuscany 2014, a dry tuscan rose with medium body, fresh flower flavors, smooth, fresh + elegant

VINO ROSSO

sangiovese, aquilani 12/49

Tuscany 2014, ruby red, fragrant notes of violets, light + dry with a soft savoury finish

negroamaro, verreto 14/54

Puglia 2012, rich fruit, lifted by a fresh note of red berries and a complex finish of liquorice, chocolate + leather

nebbiolo, langhe 59btl

Piedmont 2014, lively + fresh notes of red cherries + cranberries, medium body, velvety

COCKTAILS

aperol spritz 12

Aperol/ Prosecco/ San Pellegrino/ Orange

negroni 16

gin/ red vermouth/ campari bitters/ orange slices

black cherry americano 15

campari/ sweet vermouth/ san pellegrino/ Italian black cherry syrup

sbagliato 14

*a softer easier going Negroni, for beginners
Martini rosso/ Campari Bitters/ Prosecco*

marchetti punch 11gls / 35jug

cinzano bianco/ orange bitters/ sliced fruits/ mint

white peach bellini 13

Italian Prosecco + pureed white peach

diplomatico 14

white vermouth/ red vermouth/ cherry/ orange bitters/ angostura bitters

espresso martini 17

*our espresso martini is the best in the city,
made on allpress Supreme blend and
blended our way...*

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