



APPERTIVOS

Marconi's Authentic old-world restaurant proudly boasts cuisine using only the freshest produce, the exclusive Certified Angus Beef® brand beef, fine imported cheeses, and only hand-made "scratch" sauces in all dishes.

Zia Peppina's Meatballs 7.99

Veal Meatball, Parmigiano, Marinara Sauce.

Turkey Meatballs 6.99

Red Pepper Pesto Sauce.

Chicken Marsala Meatballs 6.99

Chicken, Rosemary, Mushrooms, Marsala Cream Sauce.

Shrimp Diablo 8.99 *G*

Gulf Shrimp in a Spicy Tomato Basil Sauce.

Shrimp Marconi 8.99 *G*

Gulf Shrimp in a Garlic, Wine, Butter Sauce.

Sweet Corn Parmigiano Arancine 6.99

Alfredo Sauce.

Homemade Fennel Sausage 7.99 *G*

Grilled Fennel Sausage, Red Peppers, Tomato Basil Sauce.

Classic Shrimp Cocktail 12.95

Hand Breaded Calamari 10.99

Fried Rings & Tentacles, Marinara Sauce.

Bruschetta Pomodoro 6.99

Grilled Italian Bread, Tomato, Basil, Garlic, Onion.

Goat Cheese & Olive Tapenade

Bruschetta 6.99

Mozzarella Sticks 9.99

Marinara Sauce.

Bacon Spinach Arancini 6.99

Creamy Marinara Sauce.

Insalada Caprese 8.95 *G*

Sliced Tomatoes, Fresh Mozzarella, Fresh Basil (seasonal).

Cozze Vino Bianco 10.99 *G*

Mussels, White Wine, Garlic, Tomato, Butter.

Pepperoni Roll 7.99

Pepperoni Wrapped in Sweet Dough topped with more Pepperoni and Marinara Sauce.

Italian Antipasto 12.95 *G*

Genoa Salami, Dried Sausage, Genovetta Salami, Capicollo, Marinated Artichoke Hearts, Olives and Mozzarella Cheese.

Garlic Loaf 3.99

Add Cheese 4.99

Garlic Mushroom Soup 5.99 *G*

French Onion Soup 5.99 *G*

Italian Wedding Soup 6.99

NEW Cheese & Olives 9.95 *G*

Marinated Sicilian Castelvertrano, Oil Cured Black, Kalamata Olives, Fresh Mozzarella, Caciocavallo, Asiago Fresco, Fresh Baked Bread

INSALATA

Italian Antipasto Salad 11.95/8.95 *G*

Genoa Salami, Dried Sausage, Genovetta Hot Salami, Capicollo, Marinated Artichoke Hearts, Olives and Mozzarella Cheese, served on a Bed of Lettuce with Italian Dressing.

NEW Cranberry Salad 10.99/6.99 *G*

Fresh Greens, Dried Cranberries, Goat Cheese, Toasted Almonds, Cranberry Vinaigrette.

Chopped Salad 11.95/7.99 *G*

Smoked Bacon, Egg, Avocado, Tomato, Cucumber, Red Onion, Feta Cheese, Red Wine Vinaigrette.

Golden Beet & Goat Cheese

Salad 11.95/7.95 *G*

Organic Golden Beets, Creamy Goat Cheese, Toasted Sliced Almonds, Salad Mix, White Balsamic Vinaigrette.

Wedge Salad 8.99 *G*

Iceberg Lettuce 1/4 head, Smoked Bacon, Toasted Pecans, Gorgonzola Cheese, Creamy Bleu Cheese Dressing.

NEW Arugula Avocado Salad 10.99/6.99 *G*

Baby Arugula, Avocado, Tomato, Cucumber, Fresh Mozzarella, Lemon Vinaigrette.

Caesar Salad 8.99/5.99

Romaine Hearts, Parmigiano Cheese, Croutons, Caesar Dressing.

Add Grilled Chicken to Any Salad 3.95

Sub Any Salad for Dinner Salad 3.99

Sub Cup of Soup for Dinner Salad 3.99

Creamy Bleu Cheese or Dry Gorgonzola Cheese 1.25 extra

G - GLUTEN-FREE ITEMS (please specify to your server to prepare your selection gluten-free)

S - SAM'S ORIGINAL RECIPE FROM 1963

M - MARCONI'S FAVORITE

18% Gratuity will be added to groups of eight or more. There is a \$5.00 Share Charge for Split Meals.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.



POLLO

Chicken Marsala 16.99 *G*

Breast Meat sautéed with Florio Marsala Wine, Butter and Mushrooms.

Half Order 11.99

Chicken Piccata 16.99 *G*

Breast Meat sautéed with Lemon, White Wine, Butter and Capers.

Half Order 11.99

Pollo Alla Anna 16.99 *M G*

Breast Meat topped with Roasted Peppers, Artichokes, Sun-Dried Tomatoes, Pine Nuts, Tomato Basil Sauce and Mozzarella Cheese.

Half Order 11.99

Chicken Parmigiana 16.99 *M*

Breast Meat topped with Marinara Sauce and Mozzarella Cheese.

Half Order 11.99

VITELLO

Veal Parmigiana 14.99

Chopped Provimi Veal Cutlet topped with Meat Sauce and Mozzarella Cheese.

Veal Marsala 19.99

Lightly breaded Veal Top Round sautéed with Florio Marsala Wine, Butter and Mushrooms.

Half Order 14.99

Veal Marconi 19.99 *M S*

Lightly breaded Veal Top Round topped and baked with Sautéed Onions and Mushrooms, Marinara Sauce, Imported Pecorino Romano and Mozzarella Cheeses.

Half Order 14.99

Veal Piccata 19.99

Lightly breaded Veal Top Round sautéed with White Wine, Lemon, Butter and Capers.

Half Order 14.99

MANZO

We proudly serve the highest-quality, best-tasting beef available anywhere today...
the **Certified Angus Beef®** brand...truly incomparable!



ALL STEAKS ARE EXCLUSIVELY
Certified Angus Beef® Steaks.

Steak Lauren* 32.99 *G M*

12-oz. New York Strip Steak seasoned with our House Dry Rub and grilled to your specifications.

Boneless Top Sirloin Steak* *G*

(6-oz.) 16.99 (8-oz.) 20.99

Grilled Top Sirloin Steak.

Pork Chop Porterhouse 17.99

14-oz. Loin Chop coated with our Parmigiana and Romano Cheese Breading.

NEW Steak & Shrimp 22.95

6-oz. CAB Center Cut Top Sirloin Filet with Shrimp Marconi.

Steak Gorgonzola 24.99 *G*

8-oz. Sirloin Filet, Mushroom Port Wine Sauce, Gorgonzola Cheese, Garlic Parmigiana Mashed, Veggie.

Sautéed Beef Tips 15.99 *G*

CAB Beef Tips, Onions, Mushrooms.

Grilled Chopped Sirloin 12.99 *G*

Half Pound CAB Ground Sirloin Steak with Mushrooms.

NEW Steak & Perch 22.99

CAB 6-oz. Top Sirloin Filet with 1/4 lb. Lake Erie Yellow Perch.

Pork Osso Bucco 21.99

Fall-off-the-Bone Peppered Pork Shank and Mashed Potatoes.

NEW Grilled Pork Chop 16.99

Brine Marinated 10-oz. Rib Chop, Fig Preserves, Mashed Potato, Veggie.

PESCE

Parmigiana Crusted Tilapia 20.95 *G*

Topped with Gulf Shrimp, Bay Scallops, Parmigiana Cream Sauce.

Fresh Lake Erie Yellow Perch

1/4 lb. or 1/2 lb. market price

All Above Dishes are served with Pasta or Potatoes, Iceberg Salad and Fresh Baked Bread.
Olive Oil Dip .75 Sub Soup for Salad 3.99

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SIGNATURE DISHES

Homemade Lasagna *M S*

Full 16.99 / Half 13.99

Five Layers of Meat Sauce, Ricotta, Mozzarella and Pecorino Romano Cheeses.

Homemade Manicotti 14.99 *S*

Filled with Sautéed Spinach, Ricotta and Parmigiano Cheeses and baked with Marinara Sauce.

Shrimp Alla Julia 21.99 *G M*

Gulf Shrimp, Sun-Dried Tomatoes, Black and Green Olives, Basil in Garlic and Olive Oil Sauce, served over Angel Hair Pasta.

Linguini with Clam Sauce 17.99

Fresh Garlic Parsley Linguini, Littleneck Clams, Chopped Clams, White Wine, Garlic, EVOO.

Red Pepper Pesto Farfalle 13.99

Add Chicken 3.95 Add Shrimp 7.99

Bowtie Pasta tossed with our Red Pepper Pesto Cream.

NEW Crab & Shrimp Ravioli 21.95

Black Pepper Pasta filled with Crab and Shrimp tossed in our Red Pepper Pesto Cream Sauce, topped with Crab and Shrimp.

NEW Italian Combo 15.95

Chicken Parmigiana, Baked Lasagna, Fettuccini Alfredo

Meat or Six Cheese Ravioli 14.95

Fettuccini or Cheese Tortellini

Alfredo 13.99

Add Chicken 3.95 Add Shrimp 7.99

Creamy Alfredo Sauce

NEW Asparagus Pappardelle 14.95

Fresh Pappardelle Pasta tossed with Asparagus, Sun-Dried Tomatoes, Fresh Basil, Parmigiana Cream Sauce.

Pollo Di Parma 16.99 *G M*

Chicken Breast topped with Prosciutto Di Parma Ham and Parmigiano Cheese, served over Angel Hair Pasta in Parmigiana Cream Sauce.

Seafood Pasta 21.99 *G M*

Alfredo or Marinara Sauce, Shrimp, Bay Scallops, Chopped Clams, Mussels, Mushrooms, Black Olives over Linguini.

Pollo Gorgonzola 16.99 *M*

Casareccia Pasta tossed with Chopped Spinach, Sun-Dried Tomatoes and Pine Nuts in Gorgonzola Cream Sauce topped with Grilled Chicken Breast.

NEW Chicken Portobello 16.95

Chicken tossed with Portobello Mushrooms, Spinach, Tomato Basil and Lemon Sauce over Mixed Fettuccini.

NEW Mushroom Ravioli Marsala 15.95

Black Pepper Pasta filled with Roasted Portobello Mushrooms and Fontina Cheese tossed in Marsala Mushroom Cream Sauce.

Sausage & Sweet Pepper Pasta 15.99 *G M*

Campanelle Pasta tossed with Homemade Italian Sausage, Sweet Peppers, Smoked Mozzarella, Sweet & Spicy Marinara Sauce.

CREATE YOUR OWN PASTA

Small 10.75 / Large 12.75

Choose The Pasta:

Spaghetti, Penne Ziti, Fettuccini, Linguini, Angel Hair, Gluten-Free Penne (add 2.00), Whole Grain Penne (add 1.50)

Choose The Sauce:

Original Recipe since 1963 – Meat Sauce, Marinara Sauce, Tomato Basil Sauce, Garlic & Olive Oil

Add Any Topping: 3.50

Homemade Meatballs, Homemade Italian Sausage, Fresh Broccoli, Sautéed Mushrooms
Gulf Shrimp 7.99

All Above Dishes served with Iceberg Salad and Fresh Baked Bread and Butter.

Sub Soup for Salad 3.99

Gluten-Free Penne substituted for Pasta 2.00

(Please specify when ordering Gluten-Free)

EXTRAS

Sautéed Mushrooms 4.95 Sautéed Onions 4.95 Grilled Chicken 3.95

Gulf Shrimp 7.99 Sautéed Garlic Spinach 5.95

Roasted Brussels Sprouts, Shallot & Bacon 6.99

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PIZZAS

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| Pizza (12") 11.95 1.75 per item | Flatbread (6"x12") 9.95 1.50 per item | Gluten-Free Crust (10") 13.95 1.75 per item | Calzone (12") 11.95 1.00 per item |
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Toppings

Pepperoni Homemade Italian Sausage Mushrooms Onions Spinach Roma Tomato
 Green Peppers Banana Peppers Black or Green Olives Broccoli Genovetta Salami Bacon
 Sun-Dried Tomato Fresh Basil Red Peppers Artichoke Hearts Anchovies

CALZONES

Mediterranean Calzone 14.99
Spinach, Olives, Artichokes, Roasted Peppers, Garlic and Feta Cheese.

Meat Calzone 14.99
Pepperoni, Italian Sausage, Cappicollo and Panchetta.

SPECIALTY PIZZAS

The "Guido Pizza" 16.99 G
Genovetta Spicy Salami, Pepperoni, Cappicollo, Panchetta, Hot Italian Sausage, Banana Peppers, Mozzarella Cheese.

Spicy Sausage & Pepper Pizza 15.99 G
Hot Italian Sausage, Roasted Red Peppers, Caramelized Red Onions, Ricotta Cheese, Spicy Marinara Sauce.

NEW B.L.T. Pizza 14.99
Sweet & Spicy Marinara Sauce, Red Peppers, Hickory Smoked Bacon, Mozzarella, Arugula.

Veggie 16.99 G
Spinach, Artichoke Hearts, Onions, Mushrooms, Roasted Peppers, Green Peppers, Roma Tomato.

NEW Sriracha Chicken Pizza 15.99
Spicy Marinara Sauce, Chicken Breast, Caramelized Balsamic Onion, Mozzarella, Asiago Cheeses, Honey Sriracha Sauce

NEW Four Cheese Pizza 14.99
Marinara Sauce, Ricotta, Asiago, Romano and Mozzarella.

Margherita Pizza 14.99 G
Basil, Tomato, Feta and Mozzarella Cheese.

NEW BBQ Pork Pizza 15.99
Spicy Marinara Sauce, Pulled Pork, Bacon, Caramelized Balsamic Onion, White Cheddar, Mozzarella, Balsamic Glaze.

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THE MARTELLO FAMILY

has been operating Marconi's Restaurant for over fifty years.

Opened in 1963 by Salvatore and Angela Martello, the restaurant started as a breakfast, lunch, and dinner operation, located across the street from its present-day location.

Salvatore, born and raised in Sagata, Sicily, after marrying Angela Consolo in Sicily, moved to Rocky River, Ohio. There he commuted to Huron to work in the family grocery store, Consolo's Saveway Market.

Marconi's opened as a 50-seat breakfast and coffee shop and grew into a 120-seat lunch and dinner restaurant. In 1984 Consolo's Market closed, and the Martello family began renovations to move Marconi's to its present-day location.

The 280-seat, family-operated restaurant is the oldest in Huron and among the oldest in the area today! The Restaurant is still run by Salvatore and Angela, along with their son Carlo and his wife Kimberly. Together they prepare from scratch the daily features as well as the sauces that have become the staple of the restaurant's success.

*We guarantee to use only the freshest produce, finest imported cheeses and meats...the exclusive, **Certified Angus Beef®** brand beef, fresh fish and the finest herbs and spices available in the preparation of our entrées. After all, three of our dishes are named after the third generation Martellos, Julia, Lauren and Anna. They are currently staff members.*

Buon Appetito!