



PIZZAS

Pizza (12") 10.95 1.75 per item	Flatbread (6x12) 8.95 1.00 per item	Gluten-Free Crust (10") 11.50 1.75 per item	Calzone (12") 10.95 1.00 per item
--	--	--	--

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 14.99 *G*

Hot Italian Sausage, Roasted Red Peppers, Caramelized Red Onions, Ricotta Cheese, Spicy Marinara Sauce.

G Spinach Artichoke Pizza 14.99

Ricotta, Parmigiana, Mozzarella, Fresh Spinach, Chopped Artichokes, Garlic, Onions.

Veggie 16.99 *G*

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

G B.L.T. Pizza 13.99

Sweet & Spicy Marinara Sauce, Red Peppers, Hickory Smoked Bacon, Mozzarella, Arcadian Mix.

G Four Cheese Pizza 13.99

Marinara Sauce, Ricotta, Asiago, Romano, Parmigiana and Mozzarella.

Margherita Pizza 13.99 *G*

Basil, Tomato, Feta and Mozzarella Cheese.

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

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 newest dishes are named after the third generation Martellos,

Julia, Lauren and Anna. They are in training for the future.

Buon Appetito!

Marconi's

**424 BERLIN RD
 HURON, OH 44839
 419-433-4341**



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.

Small Plates

Zia Peppina's Meatballs 7.59

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.

Formaggio 7.99 G

House Selected Cheeses.

Salumi 7.99 G

Genovetta Salami, Genoa Salami, Dried Sausage, Capicollo.

Spiced Marinated Olives 5.99 G

Oregano, Chili Peppers, Black Oil Cured & Calamata Olives, Bread & Dip.

Bacon Spinach Arancini 6.99

Creamy Marinara Sauce.

Insalada Caprese 5.99 G

Grape Tomatoes, Fresh Mozzarella, Basil, White Balsamic Vinaigrette.

Homemade Fennel Sausage 6.99 G

Grilled Fennel Sausage, Red Peppers, Tomato Basil Sauce.

Big Plates

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.

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

Olive Oil Dip \$.75

ZUPPA & INSALATA

Garlic Mushroom Soup 5.99 G

French Onion Soup 5.99 G

Italian Wedding Soup 6.99

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.

Chopped Salad 11.95/7.99 G

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

Spinach & Roasted Pear

Salad 10.99/6.99 G

Baby Spinach, Roasted Pears, Toasted Almonds, Gorgonzola Cheese, Dried Cranberries, Pear Balsamic 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.

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

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

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 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.) 19.99

Grilled Top Sirloin Steak.

Pork Chop Porterhouse 17.99

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

Breaded Pork Chops 15.99

One Chop (6-oz.) 10.99

Steak Gorgonzola 23.95 G

Mushroom Port Wine Sauce, Gorgonzola Cheese, Garlic Parmigiana Mashed, Veggie.

Sautéed Beef Tips 14.99 G

CAB Beef Tips, Onions, Mushrooms.

Grilled Chopped Sirloin 11.99 G

Half Pound CAB Ground Sirloin Steak with Mushrooms.

Pork Osso Bucco 21.99

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

Peppercorn Crusted Steak Marsala 21.95

CAB Flat Iron Steak, Marsala Mushroom Sauce, Garlic Parmigiana Mashed, Veggie

PESCE

Pecan Crusted Tilapia 16.99 G

Citrus Sauce.

Fresh Lake Erie Yellow Perch

(1/4 lb.) 15.99 (1/2 lb.) 20.99

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

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

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.



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 13.99 S

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

Shrimp Alla Julia 19.99 G M

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

Chicken Pappardelle 15.99 G M

Fresh Egg Pappardelle, Lauren Seasoned Chicken, Fresh Broccoli, Mushrooms, Red Pepper, Parmigiano Cream Sauce.

Linguini with Clam Sauce 17.99

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

Red Pepper Pesto Chicken 15.99

Boneless Chicken Breast, Red Pepper, Sweet Basil, Parmigiana Cream Sauce, Farfalle Pasta.

Chicken Cacciatore 14.99 G

Boneless Chicken Thighs, Sweet Red Peppers, Onions, Mushrooms, Italian Seasonings, Marinara Sauce over Linguini

Spinach Artichoke Pasta 13.99 G

Fresh Spinach, Artichoke Hearts, Sun-Dried Tomato, Lemon Rosemary Sauce, Angel Hair

Meat or Cheese Ravioli 13.95

Fettuccini Alfredo 13.99

Add Chicken 3.95 Add Shrimp 6.99

Fettuccini tossed in Our Creamy Alfredo Sauce

Sausage Pappardelle Ragù 14.99 G

Fresh Ribbon Pasta tossed with Sweet Red Peppers, Mushroom and our Fennel Sausage Ragù, topped with Parmigiana.

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 19.99 G M

Alfredo or Marinara Sauce, Shrimp, Bay Scallops, Chopped Clams, Mussels, Mushrooms, Black Olives and White Wine with 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.

Baked Broccoli Bacon

Mac & Cheese 15.95 G

Pigtail Pasta tossed with Smoked Bacon, Fresh Broccoli, baked with our Parmigiana, Cheddar and Asiago Cream Sauce, topped with Seasoned Bread Crumbs.

Baked Spinach Ravioli 15.99 M

Creamy Tomato Basil Sauce topped with Mozzarella Cheese.

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 9.95 / Large 11.95

Original Recipe Meat Sauce or Marinara Sauce since 1964
(Extra Sauce .99)

Choose The Pasta:

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

Add Any Topping: Each 3.50

Garlic & Olive Oil, Tomato Basil Sauce with Meat Sauce or Marinara Sauce, Alfredo Sauce
Homemade Meatballs (2), Homemade Italian Sausage, Fresh Broccoli Shrimp 7.99

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

Olive Oil Dip .75 Sub Soup for Salad 3.99

Gluten-Free Penne substituted for Pasta 1.50

(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 5.99

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

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.