



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.

NEW Sauerkraut Balls 10.99

Braised Sauerkraut, Corned Beef, Honey Dijon Horseradish SaucePesto Sauce.

Shrimp Diablo 9.99 *q*

Gulf Shrimp in a Spicy Tomato Basil Sauce.

Shrimp Marconi 9.99 *q*

Gulf Shrimp in a Garlic, Wine, Butter Sauce.

Sweet Corn Parmigiano Arancine 7.99

Alfredo Sauce.

Homemade Fennel Sausage 7.99 *q*

Grilled Fennel Sausage, Red Peppers, Tomato Basil Sauce.

Classic Shrimp Cocktail 12.95 *q*

Hand Breaded Calamari 10.99

Fried Rings & Tentacles, Marinara Sauce.

Bruschetta Pomodoro 7.99

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

Goat Cheese & Olive Tapenade Bruschetta 8.99

Mozzarella Sticks 10.99

Marinara Sauce.

Insalada Caprese 9.99 *q*

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

Cozze Vino Bianco 10.99 *q*

Mussels, White Wine, Garlic, Tomato, Butter.

Pepperoni Roll 8.99

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

Italian Antipasto 14.99 *q*

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 *q*

French Onion Soup 5.99 *q*

Italian Wedding Soup 6.99

Cheese & Olives 11.99 *q*

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

INSALATA

Italian Antipasto Salad 12.95/8.95 *q*

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

Cranberry Salad 11.99/7.50 *q*

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

Chopped Salad 12.95/8.50 *q*

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

Golden Beet & Goat Cheese Salad 11.95/7.95 *q*

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

Wedge Salad 9.99 *q*

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

Arugula Avocado Salad 11.99/7.99 *q*

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

Caesar Salad 9.99/6.99

Romaine Hearts, Parmigiano Cheese, Croutons, Caesar Dressing.

Add Grilled Chicken to Any Salad 4.25

Sub Any Salad for Dinner Salad 4.50

Sub Cup of Soup for Dinner Salad 3.99

Creamy Bleu Cheese or Dry Gorgonzola Cheese 1.25 extra

q - 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

U - Plant based items

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 17.99 / Half 14.75

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

Homemade Manicotti 15.99 *S*

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

Shrimp Alla Julia 22.95 *Q 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 19.99

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

Red Pepper Pesto Farfalle 14.99

Add Chicken 4.25 Add Shrimp 8.99

Bowtie Pasta tossed with our Red Pepper Pesto Cream.

Crab & Shrimp Ravioli 22.99

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

Italian Combo 16.99

Chicken Parmigiana, Baked Lasagna, Fettuccini Alfredo

Meat or Cheese Ravioli 15.99

Fettuccini or Cheese Tortellini

Alfredo 14.95

Add Chicken 4.25 Add Shrimp 7.99

Creamy Alfredo Sauce

Asparagus Pappardelle 15.99

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

Pollo Di Parma 17.99 *Q M*

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

Seafood Pasta 22.99 *Q M*

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

Pollo Gorgonzola 17.99 *M*

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

NEW Artichoke Ravioli 17.99

Whole Wheat Pasta filled with Artichoke Hearts, Ricotta and Parmigiana Cheeses, tossed with Artichoke Hearts, Sun Dried Tomatoes, Olives, Portobello Mushrooms, Basil, Pine Nuts, Feta Cheese Garlic and EVOO. (Available with Vegan Ravioli- white bean, spinach and mushroom filling)

Sausage & Sweet Pepper Pasta 16.99 *Q M V*

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

CREATE YOUR OWN PASTA

Small 10.95 / Large 12.95

Choose The Pasta: (Pastas listed are vegan)

Spaghetti, Penne Ziti, Fettuccini, Linguini, Angel Hair, Gluten-Free Penne (add 2.50), Whole Grain Penne (add 2.00)

Choose The Sauce:

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

Add Any Topping: 3.95

Homemade Meatballs, Homemade Italian Sausage Sautéed Mushrooms Gulf Shrimp 8.99

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 2.50
(Please specify when ordering Gluten-Free or Vegan)

EXTRAS

Sautéed Mushrooms 4.95 Sautéed Onions 4.95 Grilled Chicken 4.25

Gulf Shrimp 8.99 Sautéed Garlic Spinach 5.95

Roasted Brussels Sprouts, Shallot & Bacon 7.99

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POLLO

Chicken Marsala 17.99 *g*

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

Half Order 12.50

Chicken Piccata 17.99 *g*

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

Half Order 12.50

Pollo Alla Anna 17.99 *M g*

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

Half Order 12.50

Chicken Parmigiana 17.99 *M*

Breast Meat topped with Marinara Sauce and Mozzarella Cheese.

Half Order 12.50

VITELLO

Veal Parmigiana 15.99

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

Veal Marsala 20.99

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

Half Order 15.50

Veal Marconi 20.99 *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 15.50

Veal Piccata 20.99

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

Half Order 15.50

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* (8-oz.) 21.99

Grilled Top Sirloin Steak.

NEW Pork Chop Melanize 19.99

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

Steak & Shrimp 26.95

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

Steak Gorgonzola 26.99 *g*

8-oz. Sirloin Filet, Mushroom Port Wine Sauce, Gorgonzola Cheese.

Sautéed Beef Tips 16.99 *g*

CAB Beef Tips, Onions, Mushrooms.

Grilled Chopped Sirloin 13.99 *g*

Half Pound CAB Ground Sirloin Steak with Mushrooms.

Steak & Perch 28.99

CAB 8-oz. Top Sirloin Filet with 1/4 lb. Lake Erie Yellow Perch.

NEW Steak Pizziola 19.95

Sirloin steak baked with mushrooms, onions, peppers, marsala wine and marinara

PESCE

NEW Mediterranean Whitefish 20.95 *g*

Prime Cod Loin, Mushroom, Onion, Peppers, Olives, Gulf Shrimp, Marinara Sauce

Fresh Lake Erie Yellow Perch

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

**All of the Above Served with Tossed Salad and Choice of Side
Side Choices, Pasta, Garlic Parmigiana Mashed, Home Fries, French Fries, Fresh Veggie**

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

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PIZZAS

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|---|---|--|---|
| Pizza (12") 11.95 1.75 per item | Flatbread (6"x12") 9.95 1.75 per item | Gluten Free Cauliflower Crust 13.95 <i>g</i> 1.75 per item | Artisan Gluten Free Crust 13.95 <i>g</i> <i>v</i> 1.75 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
 Vegan Sausage Crumbles Vegan Beef Crumbles

CALZONES

Mediterranean Calzone 15.99
Spinach, Olives, Artichokes, Roasted Peppers, Garlic and Feta Cheese.

Meat Calzone 15.99
Pepperoni, Italian Sausage, Cappicollo and Panchetta.

SPECIALTY PIZZAS

The "Guido Pizza" 17.99 *g*
Genovetta Spicy Salami, Pepperoni, Cappicollo, Panchetta, Hot Italian Sausage, Banana Peppers, Mozzarella Cheese.

Spicy Sausage & Pepper Pizza 16.99 *g*
Hot Italian Sausage, Roasted Red Peppers, Caramelized Red Onions, Ricotta Cheese, Spicy Marinara Sauce.

NEW Meatball Pizza 16.95
Ricotta Cheese, Marinara Sauce, Homemade Meatballs, Pepperoni, Mozzarella and Romano Cheeses

Veggie 17.99 *g*
Spinach, Artichoke Hearts, Onions, Mushrooms, Roasted Peppers, Green Peppers, Roma Tomato.

NEW Buffalo Chicken Pizza 16.95 *g*
Spicy Marinara and Buffalo Sauce, Grilled Chicken, Balsamic Red Onions, Blue Cheese Crumbles, White Cheddar and Mozzarella Cheeses

Four Cheese Pizza 15.99 *g*
Marinara Sauce, Ricotta, Asiago, Romano and Mozzarella.

Margherita Pizza 15.99 *g*
Basil, Tomato, Feta and Mozzarella Cheese.

Calzone (12") 11.95
Choose your items 1.75 each

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 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!