



POLLO

Chicken Marsala 18.99 *q*

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

Half Order 13.50

Chicken Piccata 18.99 *q*

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

Half Order 13.50

Pollo Alla Anna 18.99 *M q*

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

Half Order 14.50

Chicken Parmigiana 18.99 *M*

Breast Meat topped with Marinara Sauce and Mozzarella Cheese.

Half Order 13.50

VITELLO

Veal Parmigiana 16.99

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

Veal Marsala 21.99

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

Half Order 16.50

Veal Marconi 21.99 *M S*

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

Half Order 16.50

Veal Piccata 21.99

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

Half Order 16.50

MANZO & PESCE



ALL STEAKS ARE EXCLUSIVELY
Certified Angus Beef® Steaks.

Steak Lauren* 32.99 *q M*

12-oz. New York Strip Steak Seasoned with our House Dry Rub & Grilled to Your Specifications.

Boneless Top Sirloin Steak* *q* (8-oz.) 23.99

Center Cut Top Sirloin Steak.

NEW Pork Chop Milanese 18.99

Romano Cheese Breaded 10-oz. Marinated Rib Chop, Topped with Roasted Red Peppers, Prosciutto Ham, Basil, Mozzarella & Romano.

Steak Gorgonzola 26.99 *q*

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

Sautéed Beef Tips 18.99 *q*

CAB Tenderloin Beef Tips, Onions, Mushrooms.

Grilled Chopped Sirloin 15.99 *q*

Half Pound CAB Ground Sirloin Steak with Mushrooms.

Mediterranean Whitefish 21.95 *q*

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**

Above Served with House Salad & Choice of
Pasta, Garlic Parmigiana Mashed, Home Fries, French Fries, Fresh Veggie

q - May Be Prepared Gluten Free Please Specify

S - SAM'S ORIGINAL RECIPE FROM 1963

M - MARCONI'S FAVORITE

V - 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 18.99 / Half 15.50

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

Homemade Manicotti 16.99 *S*

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

Italian Combo 18.99 *M*

Chicken Parmigiana, Baked Lasagna, Fettuccini Alfredo

Meat or Cheese Ravioli 16.99

Shrimp Alla Julia 23.99 *q M*

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

Linguini with Clam Sauce 20.99

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

Red Pepper Pesto Farfalle 15.99 *q*

Bowtie Pasta tossed with our Red Pepper Pesto Cream.

NEW Stuffed Rigatoni Bolognese 18.99

Ricotta Filled Rigatoni tossed with Sweet Peas in our Homemade Beef, Veal & Pork Ragu. Pecorino Romano.

NEW Burrata Ravioli 18.99

Burrata filled Ravioli tossed with Spinach, Articoles, and Roasted Red Peppers. Garlic Cream Sauce

Fettuccini Alfredo 15.99

Add Chicken 4.99 Add Shrimp 8.99

House Alfredo Sauce

Substitute Cheese Stuffed Tortellini for 1.50.

Asparagus Pappardelle 17.99 *q*

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

Pollo Di Parma 19.99 *q M*

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

Seafood Pasta 23.99 *q M*

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

Pollo Gorgonzola 18.99 *q M*

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

Sausage & Sweet Pepper Pasta 17.99 *q M*

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

Artichoke Ravioli 17.99

Whole Wheat Pasta filled with Artichoke Hearts, Ricotta & Parmigiana Cheeses. Tossed with Artichoke Hearts, Sun Dried Tomatoes, Olives, Mushrooms, Basil, Pine Nuts. Feta Cheese, Garlic EVOO. (Vegan Option Available)

CREATE YOUR OWN PASTA

Small 11.50 / Large 13.99

(Please Specify Gluten Free)

The Pastas

(All Vegan)

Spaghetti, Penne Ziti, Fettuccini, Linguini, Angel Hair Gnocchi (1.50), Gluten Free Penne (2.50), Whole Grain Penne (2.00)

The Sauces

Meat Sauce *S, q* / Marinara *S, v, q*
Tomato Basil *v, q*, Garlic & EVOO *v, q*, Bolognese Ragu (3.99) *q*

The Toppings 3.99

House Made Meatballs & Fennel Sausage *q*,
Sautéed Mushrooms, Gulf Shrimp 8.99, Grilled Chicken 4.99

Above Served With House Salad & Fresh Baked Bread

Sub Soup for Salad 3.99

Sub Specialty Salad 4.99

q-May Be Prepared Gluten Free Please Specify

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PIZZAS

Pizza (12") 12.99 1.75 per item	Flatbread (6"x12") 10.95 1.75 per item	Gluten Free Cauliflower Crust 14.99 <i>q</i> 1.50 per item	Artisan Gluten Free Crust 14.99 <i>q</i> <i>v</i> 1.50 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 16.99
Spinach, Olives, Artichokes, Roasted Peppers, Garlic and Feta Cheese.

Meat Calzone 16.99
Marinara Pepperoni Italian Sausage, Cappicollo & Panchetta.

SPECIALTY PIZZAS

The "Guido Pizza" 19.99 *q*
Genovetta Spicy Salami, Pepperoni, Cappicollo, Panchetta, Hot Italian Sausage, Banana Peppers, Mozzarella Marina.

Spicy Sausage & Pepper Pizza 18.99 *q*
Hot Italian Sausage, Roasted Red Peppers, Caramelized Red Onions, Ricotta, Spicy Marinara.

***NEW* Meatball Pizza 17.99**
Ricotta, Marinara, Homemade Meatballs, Pepperoni, Mozzarella & Romano.

NEW* Veggie 18.99 *q
Spinach, Artichokes, Onions, Mushrooms, Roasted Red Peppers, Green Peppers, Roma Tomatoes, Mozzarella & Feta.

Margherita Pizza 15.99 *q*
Basil, Tomato, Feta and Mozzarella.

NEW* Six Cheese Pizza 16.99 *q
Marinara, Ricotta, Romano, Goat, Feta, Parmigiana and Mozzarella

Calzone (12") 12.99
Choose your items 1.75 each

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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 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 the exclusive,

Certified Angus Beef,[®] freshest fish & finest spices available.

After all, three of our dishes are named after the third generation Martellos, Julia, Lauren and Anna. They are currently staff members.

Buon Appetitto!



APPERTIVOS

NEW Zia Peppina's Veal Meatball Slider 4.99
Veal Meatball, Mozzarella, Marinara, Brioche Bun.

NEW Zio Jim's Sausage Meatball Slider 4.99
Pork Meatball, Mozzarella, Sweet & Spicy Red Pepper Marinara, Brioche Bun.

Sauerkraut Balls 11.99
Braised Sauerkraut, Corned Beef, Honey Dijon Horseradish Sauce.

Shrimp Diablo 10.99 *q*
Gulf Shrimp in a Spicy Tomato Basil Sauce, served with Grilled Italian bread.

Shrimp Marconi 10.99 *q*
Gulf Shrimp in a Garlic, Wine, Butter Sauce, served with Grilled Italian bread.

Homemade Fennel Sausage 8.99 *q*
Grilled Fennel Sausage, Red Peppers, Tomato Basil Sauce.

Hand Breaded Calamari 11.99
Fried Rings & Tentacles, Marinara Sauce.

Bruschetta Pomodoro 8.99
Grilled Italian Bread, Tomato, Basil, Garlic, Onion.

NEW Bruschetta Dolce 12.99
Grilled Italian Bread, Balsamic Fig Preserves, Goat Cheese Toasted Pecans.

Cheese & Olives 13.99 *q*
Sicilian Castelvertrano, Oil Cured Black, Kalamata Olives, Domestic & Imported Cheese Selections, Fresh Baked Bread.

Mozzarella Sticks 11.99
Marinara Sauce.

NEW Brussel Sprouts 7.99
Roasted Brussel Sprouts, Hickory Smoked Bacon, Shallots, Parmigiana

Cozze Vino Bianco 12.99 *q*
Mussels, White Wine, Garlic, Tomato, Butter, served with Grilled Italian bread.

Pepperoni Roll 9.99
Pepperoni Wrapped in Sweet Dough topped with more Pepperoni and Marinara Sauce.

Italian Antipasto 15.99 *q*
Genoa Salami, Dried Sausage, Genovetta Salami, Capicollo, Marinated Artichoke Hearts, Olives, and Mozzarella Cheese.

NEW Beet & Goat Cheese Antipasto 8.99
Organic Golden Beets, Goat Cheese, Toasted Pecans, White Balsamic Dressing.

NEW Chic Pea & Feta Antipasto 7.99
Chics Peas, Roasted Red Pepper, Fresh Basil, Italian Dressing

Garlic Loaf 4.99

Add Cheese 6.99

Garlic Mushroom Soup 6.99 *q*

French Onion Soup 6.99 *q*

Italian Wedding Soup 6.99

INSALATA

Italian Antipasto Salad 13.95/9.50 *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.

NEW Spinach & Pear Salad 12.99/8.50 *q*
Fresh Spinach, Poached Pears, Gorgonzola Cheese, Toasted Walnuts, Caramelized Balsamic Onions, Champagne Vinaigrette.

Cranberry Salad 12.99/8.50
Fresh Greens, Dried Cranberries, Goat Cheese, Toasted Almonds, Cranberry Vinaigrette.

Chopped Salad 12.99/8.50 *q*
Smoked Bacon, Egg, Avocado, Tomato, Cucumber, Red Onion, Feta Cheese, Iceberg Romaine Blend, Red Wine Vinaigrette.

NEW Insalata di Tonno 13.99/9.50 *q*
Mixed Greens, Imported Tuna, Egg, Tomato, Avocado, Red Onion, Italian Dressing.

Wedge Salad 11.99 *q*
Iceberg Lettuce 1/4 head, Smoked Bacon, Toasted Pecans, Gorgonzola Cheese, Creamy Bleu Cheese Dressing.

Caesar Salad 10.99/7.50

Romaine Hearts, Parmigiano Cheese, Croutons, Caesar Dressing.

Add Grilled Chicken to Any Salad 4.99

Creamy Bleu Cheese or Dry Gorgonzola Cheese 1.25 extra

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