



APPERTIVOS

SHRIMP MARCONI G.....11
gulf shrimp in a garlic butter chablis,
served with grilled italian bread.

HAND BREADED CALAMARI.....14
fried rings and tentacles with marinara sauce.

BRUSCHETTA POMODORO.....11
grilled italian bread with tomato, basil,
garlic, onion, and pecorino romano.

BURRATA PLATE.....15
garlic and herb evoo, aged balsamic,
burrata, basil pesto, prosciutto, crostini.

BRUSSEL SPROUTS G.....11
roasted brussel sprouts, hickory smoked
bacon, shallot and parmigiana.

COZZE VINO BIANCO G.....15
mussels and cherry tomatoes in a garlic
butter chablis, grilled italian bread.

GARLIC LOAF.....6

GARLIC LOAF WITH CHEESE.....8

FRENCH ONION SOUP G.....7

ITALIAN WEDDING SOUP.....6

INSALATA

*add to any salad: grilled chicken - 5 • grilled shrimp - 8 • 4 oz sirloin or salmon - 13 • gorgonzola cheese - 1 • mozzarella - 1
salad dressings: house italian • house celery seed • house balsamic vinegarette • ranch • french • creamy bleu cheese • parmesan peppercorn*

ITALIAN ANTIPASTO SALAD G.....14
genoa salami, dried sausage, genovetta
hot salami, capicollo, marinated artichoke
hearts, olives and mozzarella cheese,
served on a bed of lettuce with house
italian dressing.

CAESAR SALAD.....13
romaine hearts, parmigiana cheese,
croutons, house caesar dressing.

CHOPPED SALAD G.....14
smoked bacon, egg, avocado, tomato,
cucumber, red onion, feta cheese, iceberg
romaine blend, house italian dressing.

WEDGE SALAD G.....14
iceberg lettuce 1/2 head, smoked bacon,
toasted pecans, gorgonzola cheese, creamy
bleu cheese dressing.

SIGNATURE DISHES

*served with house salad and fresh baked bread
sub soup or caesar - 4 | sub speciality salad - 5*

HOMEMADE LASAGNA M S
FULL - 21 | HALF - 17
five layers of meat sauce, ricotta,
mozzarella and pecorino romano cheeses.

ITALIAN COMBO M.....24
chicken parmigiana, baked lasagna,
fettuccini alfredo.

SHRIMP ALLA JULIA G M.....25
gulf shrimp, sun-dried tomatoes, black and
green olives and fresh basil in white wine
garlic evoo. served over angel hair pasta.

ASPARAGUS PAPPARDELLE.....23
fresh egg pappardelle tossed in parmigiana
cream sauce with asparagus, sundried
tomatoes and fresh basil.

TOFU RAVIOLI V.....21
whole wheat pasta stuffed with roasted
vegetables and cleveland tofu, tossed in
arrabiata with roasted red peppers and
spinach. house vegan parmigiana.

POLLO DI PARMA G M.....23
chicken breast baked with prosciutto di parma
ham and parmigiana cheese. served over
angel hair pasta with parmigiana cream sauce.

THREE CHEESE BAKED ZITI G.....20
penne pasta tossed in blush sauce and
baked with aged parmigiana, pecorino
romano and mozzarella.

ITALIAN BEEF RAVIOLI.....24
imported italian beef ravioli with vodka
sauce, shaved parmigiana, and fresh basil.

SEAFOOD PASTA G M.....26
alfredo or marinara sauce, shrimp, bay
scallops, chopped clams, mussels, mushrooms
and black olives. served over linguini.

**SAUSAGE &
SWEET PEPPER PASTA G M**.....22
campanelle pasta tossed in a sweet and spicy
marinara sauce with homemade italian sausage,
sweet peppers and smoked mozzarella.

ROTINI AL PESTO G.....21
rotini pasta tossed in fresh basil pesto
with mozzarella cherries. finished with
shaved parmigiana.

CREATE YOUR OWN PASTA

*SMALL - 13 | LARGE - 16
served with house salad and fresh baked bread
sub soup or caesar - 4 | sub speciality salad - 5*

THE PASTAS

spaghetti **V** • penne **V**
fettuccine **V** • linguini **V** • angel hair **V**
whole grain penne **V** - 2
gluten free penne **V** - 3
gnocchi - 3 • tortellini - 3
gluten free cheese tortellini - 3

THE SAUCES

meat sauce **S** • marinara **S V G**
tomato basil **V G**
garlic & evoo **V G**
alfredo - 5 • vodka **G** - 6
parmigiana cream **G** - 5
bolognese ragu **G** - 6

THE TOPPINGS

house made meatballs - 4
house made fennel sausage **G** - 4
grilled chicken - 5 • gulf shrimp - 8
salmon - 13 • 4 oz sirloin - 13
sautéed mushrooms - 2
broccoli - 3 • pizza toppings - 2

G - May be prepared gluten free (please specify) **S** - Sam's original recipe from 1963 **M** - Marconi's favorite **V** - Plant based items
20% Gratuity will be added to groups of eight or more. * Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase the risk of foodborne illness.
Please be advised food prepared here may contain these ingredients: dairy, eggs, wheat, soybean, peanuts, tree nuts, shellfish/seafood.



POLLO

served with house salad, fresh baked bread and choice of pasta, garlic parmigiana mashed, french fries or fresh veggie sub soup or caesar - 4 | sub speciality salad - 5

CHICKEN PARMIGIANA **M G**

FULL - 22 | HALF - 16

lightly breaded chicken breast topped with marinara sauce and mozzarella cheese.

CHICKEN PICCATA **G**

FULL - 23 | HALF - 17

lightly breaded chicken breast sautéed with lemon, white wine, butter and capers.

CHICKEN MARSALA **G**

FULL - 23 | HALF - 17

lightly breaded chicken breast sautéed with florio marsala wine, butter and mushrooms.

POLLO ALLA ANNA **M G**

FULL - 24 | HALF - 18

lightly breaded chicken breast baked with mozzarella cheese and topped with roasted red peppers, artichokes, capers, sun-dried tomatoes, pine nuts and tomato basil sauce.

MANZO AND PESCE

served with house salad, fresh baked bread and choice of pasta, garlic parmigiana mashed, french fries or fresh veggie sub soup or caesar - 4 | sub speciality salad - 5



All steaks are exclusively Certified Angus Beef® Steaks

STEAK LAUREN* **G M**.....39

12 oz. new york strip steak, seasoned with our house dry rub and grilled to your specifications, compound butter.

BONELESS TOP SIRLOIN STEAK* **G**..28

8 oz. center cut top sirloin steak, seasoned and grilled.

add mushroom, gorgonzola, port wine sauce **M** - 5

SAUTÉED BEEF TIPS **G**.....23

cab tenderloin beef tips, sautéed with onions and mushrooms.

PORK CHOP GORGONZOLA **G**...25

blackened and grilled pork chop, balsamic reduction drizzle, creamy gorgonzola.

VEAL PARMIGIANA.....20

chopped provimi veal cutlet topped with meat sauce and mozzarella cheese.

VEAL MARCONI **M S**

FULL - 26 | HALF - 20

lightly breaded veal scallopini baked with sautéed onions and mushrooms, marinara sauce, pecorino romano and mozzarella.

WESTER ROSS SALMON **G**.....34

8 oz. fresh-cut salmon seasoned with house lauren rub and seared. citrus butter.

BAKED WHITEFISH **G**.....23

seared prime cod loin. lemon caper butter.

FRESH LAKE ERIE YELLOW PERCH

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

PIZZA

PIZZA - 12"..... 15 | 2 per item

GLUTEN FREE CAULIFLOWER CRUST - 10" **G**.. 15 | 2 per item

ARTISAN GLUTEN FREE CRUST - 10" **G V**..... 15 | 2 per item

FLATBREAD - 6"x12"..... 13 | 2 per item

CALZONES

MEDITERRANEAN CALZONE.....21

garlic evoo, spinach, olives, artichokes, roasted red peppers, garlic, feta cheese, mozzarella.

MEAT CALZONE.....22

marinara, pepperoni, italian sausage, cappicollo, bacon, mozzarella.

CREATE YOUR OWN.....15 | 2 per item

SPECIALTY PIZZAS

THE "GUIDO PIZZA" **G**.....23

marinara, genovetta spicy salami, pepperoni, cappicollo, bacon, hot italian sausage, banana peppers, mozzarella.

SPICY SAUSAGE PIZZA.....21

sweet and spicy marinara, sweet red peppers, balsamic caramelized onions, ricotta.

MEATBALL PIZZA.....21

marinara, homemade meatballs, pepperoni, pecorino romano, ricotta, mozzarella.

MARGHERITA PIZZA **G**.....19

garlic evoo, basil, tomato, feta, mozzarella.

VEGGIE **G**.....21

garlic evoo, spinach, artichokes, onions, mushrooms, roasted red peppers, green peppers, roma tomatoes, feta, mozzarella.

BIANCO **G**.....20

garlic evoo, ricotta, feta, basil, mozzarella, parmigiana.

TOPPINGS

pepperoni
homemade italian sausage
cappicollo

genovetta salami
genoa salami
bacon

meatballs - 4
grilled chicken - 5
roma tomato

green peppers
roasted red peppers
banana peppers

onions
mushrooms
broccoli

spinach
fresh basil
artichoke hearts

anchovies
black olives
green olives

A FAMILY HISTORY

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 Sicily, created a menu celebrating Sicilian cuisine, coupling traditionally prepared meat, fish, and local vegetables with our famous house-made sauces and pasta. Marconi's continued as a family affair, operating under the guidance of Carlo Martello, his wife Kim, and his three daughters Julia, Lauren, and Anna, as well as the staff whom the Martello's consider family. After 60 years of service, the restaurant has passed on to Connor Allen. Connor and Chef Andres are committed to continuing the 60-year family tradition, combining authentic Sicilian cuisine with a modern touch. The Marconi's family is honored to serve their loyal customers and are thankful for their decades of support! "Buon Appetito"

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