

LUCIO'S

italian restaurant

Primi Piatti *Entree*

FANTASIA DI MARE MARINATO (2006) Sardines marinated with saffron & eschallot Scallops crudo marinated with balsamic & fennel Kingfish marinated with chilli cucumber & chardonnay dressing	\$33.00
PROSCIUTTO FICHI E BUFALA (2004) Italian prosciutto with grilled figs & buffalo mozzarella	\$ 32.00
CROSTATINA DI PEPERONI CAPRINO E BASILICO (1995) Tartlet of roasted capsicum, goats cheese & basil	\$ 26.00
LATTUGHE RIPIENE DI PESCE IN BRODO DI PESCE (1997) Seafood lettuce parcels in a fish broth	\$ 32.00
GAMBERI E FAGIOLI CON AVRUGA (1984) Grilled prawns with cannellini beans & avruga	\$34.00
RAVIOLI DI BARBABIETOLA E CAPRINO CON LE FAVE (2007) Beetroot & goats cheese ravioli with pancetta, broadbeans & mint	\$ 32.00
FAZZOLETTI NERI AI FRUTTI DI MARE (1992) Black handkerchief pasta with cuttlefish, mussels, prawns & chilli	\$ 34.00
TAGLIOLINI ALLA GRANSEOLA (1983) Fine green noodles with blue swimmer crab	\$ 34.00

All of our pastas are hand made daily in house

Executive Chefs

2005 to present Logan Campbell

1996 to 2005 Timothy Fisher

1983 to 1996 Gegè Riva

Early 1983 Costanzo da Capri

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Secondi Piatti *Main Course*

TROTA SALMONATA CON FINOCCHIO BRASATO (1990) Grilled ocean trout on braised fennel & salsa verde	\$ 44.00
BARRAMUNDI AL FORNO (2002) Baked barramundi served with celery hearts, pecorino & lemon	\$ 44.00
SCAMPI ALLA GRIGLIA CON RISOTTO AL TIMO (2003) Grilled scampi with lemon thyme risotto	\$ 45.00
QUAGLIE DISSOCCATE CON COTECHINO E LENTICCHIE (1996) De-boned quails served with cotechino & lentils	\$ 39.00
FEGATO DI VITELLO CON CIPOLLA FONDENTE (1987) Grilled calves liver with melted onions	\$ 38.00
ANATRA ARROSTO CON FUNGHI SOTT'ACETO (2001) Roasted duck with pickled shiitake mushrooms	\$ 45.00
FILETTI D'AGNELLO CON TORTINO ALLE ERBE (1999) Lamb fillets served with wild greens pie, roasted tomato sauce	\$ 42.00
MEDAGLIONI DI VITELLO AVVOLTI IN PANCETTA CON SALSA DI CAVOLFIORE (2000) Pancetta wrapped veal medallions, crushed potatoes, cauliflower sauce	\$ 44.00
FILETTO DI MANZO CON PORRI E PESTO (1985) Fillet of grass fed beef served with leeks & pesto	\$ 44.00

Contorni *Sides*

- Rocket, radicchio & fennel salad (1986)
- Steamed english spinach with pine nuts & sultanas (1989)
- Roasted new potatoes with rosemary & garlic (n.v.)

Prices include 10% Gst

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I Nostri Dolci

Our Desserts

DOLCE DEL GIORNO (2008) Dessert of the day	\$ 17.50
TRE SAPORI DI GELATO CON PICCOLO CONO (2005) Trio of ice creams with home made cones	\$ 17.50
TORTA DI NOCCIOLE E RICOTTA (1994) Flourless hazelnut & ricotta cake with brandy sauce	\$ 17.50
ZUCCOTTO DI CIOCCOLATA, MANDORLE E MIELE (1988) Chocolate, almond & honey zuccotto	\$ 17.50
CREME CARAMEL ALL' ARANCIO (1991) Blood orange cream caramel with cardamon wafer	\$ 17.50
AFFOGATO ALL'AMARETTO (1998) Vanilla ice cream drowned in hot coffee & amaretto liqueur topped with crushed amaretti biscuits	\$ 15.00
ASSAGGI (nv) Tasting plate of desserts (recommended for 2 persons)	\$ 38.00
FORMAGGI (nv) Selection of local & imported cheeses, house made lavosh & walnut bread	\$ 19.50

Caffè e Tè

SEGAFREDO COFFEE	\$ 5.00	
T2 LOOSE LEAF TEAS	\$ 5.00	
english breakfast	camomile	
irish breakfast	peppermint	
earl grey	lemon grass & ginger	sencha green
CAFFE CORRETTO	\$ 8.50	
Espresso "corrected" with your choice of grappa or sambuca		
IRISH COFFEE	\$12.00	
Coffee with a shot of irish whiskey, topped with cream		

All coffees & teas are served with our biscottini