

LUCIO'S

italian restaurant

Set Menus

Effective November 2008

Groups of 10-32 may select Menu A, B or C giving guests a choice on the day.

Groups of 33-60 are required to have either a degustation menu of one dish per course, or an alternate service of not more than 2 entrees & 2 main courses and up to 3 desserts - ie no choice on the day.

All set menu dishes are from our a la carte menu and of course substitutions will be allowed where possible but may attract a surcharge.

<i>Menu A</i>	\$65	Shared Antipasto + Main	<i>perfect for a light lunch</i>
ANTIPASTO	Antipasto platters, vegetarian or with San Daniele prosciutto - to share		
RAVIOLI	Beetroot & goat cheese ravioli, pancetta, broadbeans, mint		
TROTA	Grilled ocean trout on braised fennel & salsa verde		
ANATRA	Roasted duck with marinated shiitake mushrooms		
AGNELLO	Lamb fillets, wild greens pie, roasted tomato sauce		

<i>Menu B</i>	\$85	Entree + Main	<i>nothing sweet required</i>
PROSCIUTTO	Prosciutto with figs & buffalo mozzarella		
GAMBERI	Grilled prawns, cannellini beans & avruga		
CASARECCI	Hand rolled pasta with blue swimmer crab		
TROTA	Grilled ocean trout on braised fennel & salsa verde		
ANATRA	Roasted duck with marinated shiitake mushrooms		
MANZO	Fillet of grain fed beef with leeks & pesto		

<i>Menu C</i>	\$100	Entree + Main + Dessert	<i>complete 3 courses</i>
PROSCIUTTO	Prosciutto with figs & buffalo mozzarella		
CROSTATINA	Tartlet of roasted capsicums, goats cheese & basil		
CASARECCI	Hand rolled pasta with blue swimmer crab		
BARRAMUNDI	Baked barramundi, celery hearts, pecorino & lemon		
QUAGLIE	De-boned quails with cotechino & lentils		
MITELLO	Pancetta wrapped veal medallions, crushed pink eye potato, cauliflower sauce		
TORTA	Flourless hazelnut & ricotta cake with brandy sauce		
CREME CAMEL	Blood orange cream caramel with cardamon wafer		
FORMAGGIO	Selection of cheeses		

<i>Tasting</i>	\$120	Six course tasting menu	<i>an Italian feast</i>
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Inclusions

crostini on arrival
dishes of olives & celery
italian bread
side dish of potatoes
personalised menus

Add-ons

antipasto platters per head	\$16
parmesan & fresh fruits platters p.h.	\$12
salad per bowl	\$12
tiramisù cake (min 6) per head	\$12
a la carte dessert each	\$18
coffee served with biscottini	\$5

Vegetarian / special diet

please let us know your requirements and we will do our best to meet your needs.

Personalised menus

menus are printed A4 folded to A5
email your log/image/wording to
lucios@bigpond.com

Flexibility

we will endeavour to accommodate
any special requests wherever possible
additional charges apply for some dishes

Contact

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We reserve the right to substitute dishes without notice if necessary.

All our menus and wine lists are kept updated on our website www.lucios.com.au

An 8% service charge is added to all group bookings of 10 or more