

LUCIO'S

italian restaurant

Set Menus for 10 pax or more

Effective April 2010

Groups of 10-20 Select Menu A, B or C

Groups of 24-32 Select two dishes from Menu A, B or C giving guests a **choice of 2 dishes** on the day.

Groups of 33-60 Select any 2 entrees, 2 main courses & up to 3 desserts for alternate service, or you may select a multi course degustation menu - we regret there is **no choice** on the day.

All dishes are from our a la carte menu and of course substitutions will be accommodated where possible but may attract a surcharge. Switching of dishes between menus A B & C is fine.

Menu A	\$65	Shared Antipasto + Main	<i>A lighter alternative</i>
ANTIPASTO	Antipasto platters to share		
FAGOTTINI	Pumpkin & mustard fruit pasta parcel, nut brown butter, pine nuts & sage		
PESCE	Fish of the day		
ANATRA	Balsamic roasted duck w warm salad of roast carrot & garlic		
MAIALE	Pork fillet stuffed w chestnuts & sultanas		

Menu B	\$85	Entree + Main	<i>Nothing sweet required</i>
VITELLO	Poached herb crusted fillet of veal, thinly sliced w tuna & caper dressing		
CROSTATINA	Beetroot & stracchino, pine nut vinaigrette, basil, watercress, parsley		
CASARECCI	Hand rolled pasta w blue swimmer crab		
PESCE	Fish of the day		
QUAGLIE	Grilled marinated quails w blackened corn, olives, tomato & fregola		
MANZO	Char grilled grass fed beef w peperonata, white anchovies & basil		

Menu C	\$100	Entree + Main + Dessert	<i>Complete 3 courses</i>
PROSCIUTTO	Prosciutto w buffalo mozzarella, vine ripened tomatoes		
CALAMARI	Char grilled calamari tossed in apple, verjuice & chili w black sausage		
CASARECCI	Hand rolled pasta w blue swimmer crab		
PESCE	Fish of the day		
ANATRA	Balsamic roasted duck w warm salad of roast carrot & garlic		
MAIALE	Pork fillets stuffed w chestnuts & sultanas		
PANNA COTTA	Latte panna cotta with fig compote & almond toast		
BUDINO	Chocolate & prune pudding, chocolate sauce, chestnut ice cream		
FORMAGGIO	Selection of cheeses		

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

crostini on arrival
dishes of marinated olives & celery
crusty 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 \$13.50
tiramisu 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 logo/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

There is a 2.5% surcharge for payment by Amex and Diners

All prices include gst