

LUCIO'S

italian restaurant

Set Menus for 10 pax or more

Effective July 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** *A lighter alternative*

ANTIPASTO	Antipasto platters to share
PIZZOCCHERI	Buckwheat pasta with cabbage, potato, fontina, stracchino & sage
PESCE	Fish of the day
ANATRA	Roast duck, sauteed tuscan kale, garlic, pine nuts
AGNELLO	Lamb backstrap, roast tomatoes, olives, cauliflower, toasted almonds

Menu B **\$85 Entree + Main** *Nothing sweet required*

INSALATA	Salt roasted beetroot salad, buffalo mozzarella, potato crisps & lemon
TERRINA	Rabbit terrine wrapped in pancetta with radish salad & toasted bread
CASARECCI	Hand rolled pasta with blue swimmer crab
PESCE	Fish of the day
AGNELLO	Lamb backstrap, roast tomatoes, olives, cauliflower, toasted almonds
VITELLO	Grilled veal medallions, wet polenta, jerusalem artichokes

Menu C **\$100 Entree + Main + Dessert** *Complete 3 courses*

INSALATA	Salt roasted beetroot salad, buffalo mozzarella potato crisps & lemon
CARPACCIO	Ocean trout carpaccio w habanero chili oil & fried artichokes
CASARECCI	Hand rolled pasta with blue swimmer crab
PESCE	Fish of the day
ANATRA	Roast duck, sauteed tuscan kale, garlic, pine nuts
MANZO	Grass fed beef wrapped in prosciutto, crushed broad beans
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** *An Italian feast*

Inclusions

*crostini on arrival
marinated olives & celery
crusty italian bread
side dish of potatoes
personalised menus*

Add-ons

<i>antipasto platters per head</i>	<i>\$16</i>
<i>parmesan & fresh fruits platters p.h.</i>	<i>\$12</i>
<i>salad per bowl</i>	<i>\$13.50</i>
<i>tiramisu cake (min 6) per head</i>	<i>\$12</i>
<i>a la carte dessert each</i>	<i>\$18</i>
<i>coffee served with biscottini</i>	<i>\$5</i>

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