

Testimonials

"The classic Italian food is consistently delicious. The feel is up-market trattoria.."
Your Restaurants

"Few restaurants that have earned the title 'Sydney institution' can match Lucio's ... for consistency and quality."
Sydney Morning Herald Good Food Guide 2007 Score 16/20 2 hats

"Lucio's, that sanctuary where paintings festoon the walls and the light appears to have been painted in."
Australian Gourmet Traveller Restaurant Guide 2007 2 stars

The walls of this cosy Italian restaurant, a favourite with heavyweights from the worlds of art, politics and the media are covered with 19th-century prints and paintings.
In business for over 20 years, Lucio's is one of Sydney's best and most reliable trattorias, offering a tempting menu true to the northern Italian inspirations of Lucio Galletto, the owner. The homemade pastas are unfailingly good—on our visit, the tagliolini with blue-swimmer crab meat and tomato was excellent.
Economist.com

"After more than two decades, Lucio's still exudes the energy and passion of its Italian origins. Add the enthusiastic charm of Lucio Galletto, good northern Italian - inspired food and seamless service, and it's no wonder its popularity never wanes."
Sydney Morning Herald Good Food Guide 2006 Score 16/20 2 hats

"Lucio's is one of the true stayers among the fine restaurants in Sydney, and the food rates in the top echelon of Italian eateries in the country."
Eat & Drink Score 16/20

"Northern Italian discretion and charm. Sensational, authentic cuisine, and delightful ambiance, the perfect intimate, relaxed location."
Lucio's ** Australian Gourmet Traveller 2005 Australian Restaurant Guide Issue

Good Vegetarian options: "A restaurant fiercely lauded by its regulars, who have been riding high on host and owner Lucio Galletto's passion for good food and art for 20 years...the service is seamless and helpful without being forced. The wine list includes a great selection of Italian and Australian wines. Lucio's is most definitely the place to come to satisfy all the senses."
Gourmet Traveller Restaurant Guide Australia 2004, 2 Red Stars

Good Wine List, Good Vegetarian Options: "It's an institution and has stayed on the top of the pile because the eponymous proprietor, Lucio Galletto, understands that, to survive, you must not only maintain standards but seek tirelessly to elevate them."
Gourmet Traveller Australian Restaurant Guide 2005 **

"Friendly, unobtrusive service, a mix of classic and modern Italian dishes. Been going forever."
www.girtbysea.com

"Fine art and fine food combine sublime at this up-market Italian restaurant. Each dish is a visual feast, and the eye-catching feast overlaps the edges of the plates right onto the walls themselves, where Sidney Nolan, Tim Storrier and Garry Shead hang (out/up) with John Olsen, who also designed the menu covers. Pure luxury, for special occasions."
sydneycafes.com.au

"Although dining at Lucio's demands a 10-minute drive out of the city, the short trip is well worth the restaurant's culinary creations. The innovative cuisine features entrees like green tagliolini with blue swimmer crabmeat, grilled quail with eggplant, eschallot, and sage puree, or baked salmon fillet with grilled zucchini and black olives. The restaurant features a Tuscan décor with pumpkin-colored walls, original artwork, and terra cotta tiles. Reservations recommended. Casual dress."
sydney-hotels.com.au

"How can Lucio's just keep getting better? An intimate space without the crush, really special food without the attitude and an amazing art collection make this a Sydney institution."
Citysearch Sydney

"This long time favourite continues to please their established clientele of eastern suburbanites and bohemia. Enjoy the original art along with the speciality, whole fish baked in salt. "

De Groots Best Restaurants of Australia

"Excellent. Others may come and go, rise and fall, but this one remains one of Sydney's best. A great place to get away from wannabe celebrities and try-hard trendites. Lucio's is all class."

Pavlsrex, 06 June 2004

"Really Lovely, Good Wine List,'The food at Lucio's is solid across the park and dependable...And every restaurant has to have that one extra special element. At Lucio's it's the astutely professional, but never sniffy, style of service that seeps down from proud restaurateur Lucio Galletto. Bravo!"

SMH GFG 2004, Score 16/20, 2 Chefs Hats

"A unique aspect of Lucio's is the artworks on the walls of its light, bright, sun-kissed rooms. Set as it is among the ateliers and galleries of Paddington, the restaurant is a landmark also for the gathering of artists and gallery owners and many a fine painting graces the room. Among them are works by Gary Shead, Tim Storrier and John Olsen and Olsen's trademark artwork graces the menu cover. (If that's not enough, you can pop across the road for a stroll through Christopher Day's gallery, or half a dozen other galleries within the surrounding blocks)."

Crikey.com.au

"Recently I went back to Lucio's - one of Sydney's best restaurants. And the food they put on the table equals the quality of the artwork on the walls. The smell of kitchen garlic as you walk in the door gets you salivating even before you sit down."

The Hungry Hinch October 2004

"Lucio Galletto is one of the masters of the art of service, a man who has helped define what it's like to be treated well in Sydney restaurants. He heads a team of adept, wine-savvy, mature waiters who wear blue shirts, ties and cufflinks. Nearly 20 years on, Lucio's still has the goods. It's the complete package of flavours which are both familiar and exciting at the same time, in surrounds that are artistically priceless, matched with benchmark service and a level of dependability few restaurants can match. "

Matthew Evans Sydney Morning Herald 18.06.02