

LUCIO'S

italian restaurant

Lucio Galletto

Lucio Galletto OAM hails from a Ligurian family of restaurateurs.

His first job in Sydney in 1977 was at the fondly remembered Natalino's Restaurant in Kings Cross, where he quickly became the Manager. (See the photo circa 1979 on right -Natalino, Lucio and chef Mario)

Lucio's first appeared in Balmain in 1981, then transferred to Paddington in 1983. Lucio has proudly continued the splendid family tradition of exceptional hospitality with his wife, Sally, and their two children Matteo and Michela.

For Lucio it is not only about the philosophy of the restaurant, but also a reflection of his well-known passion for art.

"Food and art for me is like the air that I breathe. I grew up in the family restaurant in Italy where we had an art gallery, so it has always been in my blood. It is very important for me personally and also I think for our customers as well. The combination of great food, great service and great art on the walls is, in my view, one of the best dining experiences you can imagine."

The Lucio's kitchen remains true to his motto "We follow the season, not the fashion".

Awards

Lucio's has been consistently recognized over many years and currently holds, among many other awards, the coveted 2 hats in the SMH Good Food Guide and the Insegna del Ristorante Italiano, a plaque personally presented by the Italian President in recognition of excellence in Italian cuisine outside of Italy.

On a more personal note Lucio was awarded the Medal of the Order of Australia in the Queen's Birthday Honours June 2008. "For service to the community through contributions as a restaurateur and author, and to the support of arts organisations."

Lucio was also the proud recipient of the SMH Silver Service Award in 2009.

Classes

Although not a trained chef, Lucio enjoys leading the occasional masterclass to share his love and knowledge of his beloved Ligurian cuisine at the Sydney Seafood School, Noosa Food Festival and of course the CIRA Cooking School.

Books

Lucio has written four books to date.

- 2011 "*The Art of Pasta*" will be published by Lantern – due out in November.
- 2008 "*Lucio's Ligurian Kitchen*" Written by Lucio Galletto & David Dale, Photography by Paul Green. Both hardback and paperback versions are available for sale on this website and at the restaurant.
- 2007 "*Soffritto. A Delicious Ligurian Memoir*" (lived by Lucio Galletto, written by David Dale with photography by Paul Green. Both hardback and paperback versions are available for sale on this website and at the restaurant.
- 1999 "*The Art of Food at Lucio's*", which has since sold out three re-prints.

CIRA

Lucio is a founding member and President of CIRA - Council of Italian Restaurants in Australia - a non-profit association whose motto is "Innovation within Tradition" and whose main aims are to:

- Safeguard Italian culinary cultures
- Increase public knowledge of both traditional and evolving values in Italian food
- Encourage informed experimentation in the industry
- Encourage members to strive for excellence in their respective market niches
- Provide support and advice to members in relevant aspects of restaurant operation
- Educate the public with Hands On and Demonstration Classes at The CIRA Cooking School

Lucio encourages anyone with a love of Italian food to become a member or friend of CIRA.

For further information please visit their website at www.cira.com.au.

For more information on Lucio Galletto and Lucio's Italian Restaurant, please visit www.lucios.com.au, call us on +61 2 9380 5996 or email info@lucios.com.au