

# LUCIO'S

italian restaurant

## Set Menu Options effective May 2019 For all groups of 8-18 pax

(nb 17-32 pax must book the front room exclusively)

Please see separate Menu Options for Groups of 19-32 and 33-54

**Booking: Name** \_\_\_\_\_ **Date** \_\_\_\_\_ **Time** \_\_\_\_\_ **No Guests** \_\_\_\_\_

- Menu A \$70** (lunch only) Shared Antipasto + Main (**select 4** mains including a pasta)
- Menu B \$80** (lunch only) Entree + Main (**select 3** options in each applicable course)
- Menu C \$100** (lunch /dinner) Entree + Main + Dessert (**select 3** options in each applicable course)
- Menu D \$130** (lunch /dinner) Four course shared Italian Feast. Sample attached - minimum 6 pax
- Other ie Degustation / Your Cellar at Lucio's** Please call or email to discuss

### antipasto Only available on Menu A or as an add-on

- sharing plates of salumi, grilled vegetables & seasonal items

### entrees

- caprese salad of heirloom tomato, buffalo mozzarella & baby basil
- wagyu beef tartare with egg yolk, caper leaves, smoked daikon & porcini cracker
- prosciutto di parma with a trio of melons
- lightly fried zucchini flowers filled with prawns on a salad of shaved radish, apple & fresh tomato

**nb: pastas** Can be selected as entree **OR** main included in your 3 or 4 dish option.

- E / M tagliolini alla granseola fine green noodles with blue simmer crab
- E / M fazzoletti neri squid ink handkerchief pasta with mussels, prawns, cuttlefish & chili
- E / M ravioli ai spinaci ricotta & spinach ravioli with burnt butter & sage

### mains

- fish of the day
- balsamic roast duck on prune purée, cime di rapa, tuscan kale & plums
- roasted porchetta with red cabbage, pearl onions & green apple
- grilled veal backstrap with spiced pumpkin purée, roasted pumpkin & walnut crumb
- grilled marron from WA served with a fregola & shellfish risotto (*\$15 supplement per order*)

### desserts

- cannoli filled with ricotta, white chocolate & dark chocolate pearls
- coconut bavarois coated in chocolate, filled with lemongrass sorbet
- lemon verbena panna cotta with watermelon granita & mint sorbet
- raspberry coulis tart with pineapple italian meringue & vodka marinated stone fruit
- artisanal cheeses served with house-made farro crisp & fruit bread

### complimentary inclusions

canapés on arrival  
marinated olives & celery  
crusty Italian bread  
fried potatoes with garlic & rosemary salt  
personalised menus printed on 160gsm paper  
place cards printed & placed on request  
dedicated table waitstaff for the duration

### other

welcome drinks served outside (weather permitting)  
dietary requests accommodated where possible

### alternatives & add-ons

- extra canapé selection (4) \$15 pp
- freshly shucked sydney rock oysters \$4.50 ea
- antipasto platters \$24 pp
- artisanal cheese platters \$18 pp
- parmesan & fresh fruit platters \$12 pp
- rocket, radicchio & fennel salad \$15 p/bowl
- steamed english spinach \$14 p/bowl
- tiramisù or chocolate cake (min 6 pax) \$12 pp
- chocolate cake served as petit fours @ \$6 pp
- byo cake cut & served - cakeage @ \$5 pp
- byo cake served with ice cream - cakeage @ \$8 pp
- coffee or tea & biscottini \$6 ea
- premium (e.g. caviar/truffles/lobster) @ market price**

**The Fine Print.** 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](http://www.lucios.com.au). 10% service charge is added to the final bill for all group bookings of 8 or more. All prices include gst and the bill must be settled on the day. All credit card payments attract a 1.5% transaction fee.

## Set Menu Options effective May 2019

**For all groups of 19-32** (Front Room - U shape up to max 26 or 4x8 tables max)

**For all groups of 33-54** (Main Room - variable seating) No menu choice on day

Please see separate Menu Options Doc for groups of 8-18 pax

**Booking: Name** \_\_\_\_\_ **Date** \_\_\_\_\_ **Time** \_\_\_\_\_ **No Guests** \_\_\_\_\_

- Menu A \$70** (lunch only) Shared Antipasto + Main
- Menu B \$80** (lunch only) Entree + Main
- Menu C \$100** (lunch /dinner) Entree + Main + Dessert
- Menu D \$130** (lunch /dinner) Four course shared Italian Feast. Sample attached
- Other ie Degustation / Your Cellar at Lucio's** Please call or email to discuss

**Groups of 19-32 people (front room)**

Guests have a **choice** on the day - **please select:**

Menu A - Antipasto + 4 mains including a pasta

Menu B - 3 entree + 3 mains

Menu C - 3 entree + 3 mains + 3 desserts

Menu D - 4 course sharing feast - sample attached

**Groups of 33-54 people (main room)**

Guests **DO NOT** have a choice on the day

Flexible menu options include set, alternate service of 2 dishes, sharing platters or any combination.

Please email or call to discuss or select below

**antipasto Only available on Menu A or as an add-on**

- sharing plates of salumi, grilled vegetables & seasonal items

**entrees**

- caprese salad of heirloom tomato, buffalo mozzarella & baby basil
- wagyu beef tartare with egg yolk, caper leaves, smoked daikon & porcini cracker
- prosciutto di parma with fresh melon
- casarecce pasta with blue swimmer crab & a light tomato sauce
- ricotta & spinach ravioli with burnt butter & sage

**mains**

- fish of the day
- balsamic roast duck on prune purée, cime di rapa, tuscan kale & plums
- roasted porchetta with red cabbage, pearl onions & green apple
- grilled veal backstrap with spiced pumpkin purée, roasted pumpkin & walnut crumb
- grilled marron from WA served with a fregola & shellfish risotto *(\$15 supplement per order)*

**desserts**

- cannoli filled with ricotta, white chocolate & dark chocolate pearls
- coconut bavarois coated in chocolate, filled with lemongrass sorbet
- lemon verbena panna cotta with watermelon granita & mint sorbet
- raspberry coulis tart with pineapple italian meringue & vodka marinated stone fruit
- artisinal cheeses served with house-made farro crisp & fruit bread

**complimentary inclusions**

canapés on arrival  
 marinated olives & celery  
 crusty Italian bread  
 fried potatoes with garlic & rosemary salt  
 personalised menus printed on 160gsm paper  
 place cards printed & placed on request  
 dedicated table waitstaff for the duration

**other**

welcome drinks served outside (weather permitting)  
 dietary requests accommodated where possible

**alternatives & add-ons**

- extra canapé selection (4) \$15 pp
- freshly shucked sydney rock oysters \$4.50 ea
- antipasto platters \$24 pp
- artisinal cheese platters \$18 pp
- parmesan & fresh fruit platters \$12 pp
- rocket, radicchio & fennel salad \$15 p/bowl
- steamed english spinach, lemon dressing \$14 p/bowl
- tiramisù or chocolate cake (min 6 pax) \$12 pp
- chocolate cake served as petit four @ \$6 pp
- byo cake cut & served - cakeage @ \$5 pp
- byo cake served with ice cream - cakeage @ \$8 pp
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## **May 2019 Menu D** **SAMPLE four course italian shared feast** **\$130pp**

### **to start**

antipasto della casa

prosciutto di parma with fresh melon  
beetroot cured kingfish with beetroot puree  
caprese salad of heirloom tomato & buffalo mozzarella  
wagyu beef bresaola with shaved parmesan  
lightly fried zucchini flowers filled with ricotta

### **pasta**

ravioli di spinaci e ricotta  
ricotta & spinach ravioli with burnt butter & sage

casarecce alla granseola  
hand rolled pasta with blue  
swimmer crab & a light tomato sauce

### **main**

pesce del giorno  
fish of the day

bistecca

600g rib eye steaks  
served with salsa verde

*rocket, radicchio & fennel salad*  
*hand cut potatoes fried & tossed in garlic salt & rosemary*

### **dessert**

cocco di cioccolato  
coconut bavarois coated in chocolate, filled with lemongrass sorbet

cannoli di cioccolato bianco  
cannoli filled with ricotta & white chocolate served  
with balsamic strawberries & dark chocolate pearls

**Many other options available - please email or call to discuss.**