

# LUCIO'S

at home

nourishing food  
prepared by people you trust  
to enjoy at home

## antipasti

all antipasti served with toasted bread  
gluten free tapioca crackers available as a substitute

burrata con radicchio tardivo **V GF**  
whole burrata stuffed with basil oil with a salad of radicchio & mint gel

caprese **V GF**  
salad of heirloom tomatoes with buffalo mozzarella and basil

prosciutto e fichi **GF**  
san daniele prosciutto 100g with fresh figs and fig balsamic

radicchio gorgonzola e noci **V GF**  
salad of radicchio with gorgonzola dolce & honey roasted walnuts

## pastas

all of our pastas are house made daily  
parmesan arrives with all pastas served separately

tagliolini alla granseola **GF**  
fine green noodles with fresh blue swimmer crab & a light tomato sauce

fettuccine neri alla marinara **GF**  
squid ink fettuccine with our famous sauce of cuttlefish, mussels, prawns & chili

pansotti di zucca **V**  
half moon ravioli filled with roasted pumpkin & mustard orange  
with balsamic burnt butter & amaretti crumb

pasta al ragú **GF**  
fettuccine with ragú of braised spiced wild boar shoulder with black olives & chives

fettuccine arrabbiata **V GF**  
fettuccine with rich tomato sauce, chilli, garlic, parsley & fried capers

fettuccine pomodoro e basilico **V GF**  
fettuccine with rich tomato sauce & fresh basil

fettuccine in bianco **V GF**  
fettuccine with a cheese & butter sauce

menu price	25% off at home price	regular size	large size
\$39.00	\$29.25		
\$28.00	\$21.00		
\$35.00	\$26.25		
\$26.00	\$19.50		
\$34.00	\$25.50	\$30.50	
\$34.00	\$25.50	\$30.50	
\$32.00	\$24.00	\$29.00	
\$34.00	\$25.50	\$30.50	
\$30.00	\$22.50	\$27.50	
\$28.00	\$21.00	\$26.00	
\$28.00	\$21.00	\$26.00	

## orders

call us on 9380 5996  
email lucios@bigpond.com

Tuesday - Saturday

pick ups available  
4:00pm until 9:00pm

personal deliveries  
from 5:30pm

\$100 minimum order + \$15 delivery fee

orders are available to pick up from 4pm and cooked just before your pickup time  
deliveries can be ordered from 5:30pm and are sent out on a first come first serve basis

## mains

pesce con cavolo nero **GF**  
barramundi fillet pan fried on sautéed baby cavolo nero & lemon

involtino di pollo con risotto al zafferano **GF**  
chicken involtino rolled with dates & pine nuts served on saffron risotto

agnello arrosto con piselli **GF**  
slow cooked & glazed lamb shoulder on pea purée with mint & roasted eschallot

scaloppine di vitello **GF**  
veal scaloppine with lemon & broccolini

la nostra anatra arrosto **GF**  
balsamic roasted half duck on chicory & spiced hazelnuts

fregola risottata con verdure **V**  
sardinian fregola risotto with a rich tomato base and mixed autumn veggies

## sides

insalata **V GF**  
mixed leaf salad with a chardonnay vinaigrette

patate fritte **V GF**  
hand cut fried potatoes with rosemary and roasted garlic

broccolini  
steamed broccolini with a prosciutto pan grattato

zucca arrosto **V GF**  
roasted heirloom minikin pumpkin with mozzarella dressing and puffed black rice

## dolce

tiramisú **V**  
classic tiramisú generous portion (1 litre container)

formaggi **V**  
cheese platter of four local cheeses (50g each) served with house made raisins & lavosh

**GF** gluten free or can be prepared gluten free

**V** vegetarian | some dishes can be prepared vegan as well

menu price	25% off at home price
\$44.00	\$33.00
\$48.00	\$36.00
\$46.00	\$34.50
\$46.00	\$34.50
\$62.00	\$46.50
\$38.00	\$28.50
\$15.00	\$11.25
\$15.00	\$11.25
\$18.00	\$13.50
\$22.00	\$16.50
\$20.00	\$15.00
\$60.00	\$45.00