

LUCIO'S

italian restaurant

Set Menus Spring 2007

Groups of 10-32 must choose Menu A, B or C giving guests a choice on the night.

Larger groups are required to have an alternate service of two entrees, two main courses and up to three desserts - ie no choice on the night.

All set menu dishes are from our a la carte menu and substitutions will be allowed where possible - additional charges may occur.

<i>Menu A</i>	\$62.⁵⁰	<i>Shared Antipasto @ Main</i>
ANTIPASTO	Antipasto Selection to Share (please specify if vegetarian only)	
PANSOTTI	Ligurian ravioli, nut brown olive butter, walnuts & sage sauce	
PESCE	Fish of the day	
ANATRA	Balsamic roasted duck, sautéed rapa, garlic, pomegranate vinaigrette	
VITELLO	Veal medallions wrapped in white prosciutto with pumpkin caponata	

<i>Menu B</i>	\$77.⁰⁰	<i>Entree @ Main</i>
BRESAOLA	Duck breast bresaola, pickled mushrooms, wild rocket, parmesan	
SFORMATO	Broad bean & pecorino baked custard, cherry tomato & radicchio salad	
CASARECCI	Hand rolled pasta with blue swimmer crab	
PESCE	Fish of the day	
AGNELLO	Char grilled lamb backstrap, seasonal vegetables chick peas, basil oil	
VITELLO	Veal medallions wrapped in white prosciutto with pumpkin caponata	

<i>Menu C</i>	\$95.⁰⁰	<i>Entree @ Main @ Dessert</i>
ANTIPASTO	Vegetarian antipasto (or with prosciutto if preferred)	
CROSTATINA	Warm tart of baby beets, asparagus & goat's cheese	
CASARECCI	Hand rolled pasta with blue swimmer crab	
PESCE	Fish of the day	
ANATRA	Balsamic roasted duck, sautéed rapa, garlic, pomegranate vinaigrette	
AGNELLO	Char grilled lamb backstrap, seasonal vegetables chick peas, basil oil	
BUDINO	Hazelnut & chocolate pudding , olive oil ice cream & candied orange	
MOUSSE	Chestnut mousse, almond biscuit, basil anglaise	
FORMAGGIO	Selection of cheeses	

<i>Tasting</i>	\$115.⁰⁰	<i>Six Courses</i>
Latest menu can be viewed at www.lucios.com.au		

Inclusions

all set menus include:
crostini on arrival
dishes of olives & celery
italian bread
side dish of potatoes

Optional extras

antipasto platters @ \$14 p.h.
parmesan & fresh fruits platters @ \$10 p.h.
mixed leaf salad @ \$12 per bowl

Dessert options

a la carte @ \$17.⁵⁰
tiramisù cake @ \$10 p.h.

Coffee @ Tea

served with biscottini @ \$ 4.⁵⁰

Vegetarian/special diet

(please let us know your requirements.

Personalised menus

Menus 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 updated on our website as changes occur
An 8% service charge is added to all group bookings