

2017

Osteria Lucio Lunch Menu 2017

Osteria Lucio

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Recommended Citation

Osteria Lucio, "Osteria Lucio Lunch Menu 2017" (2017). *Menus of the 21st Century*. 208.
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Antipasti

BRUSCHETTA

with mortadella, cavolo nero, caramelised red onion and taleggio

€8

MORTADELLA MEATBALLS,

puttanesca sauce and taggiasche olives

€9

SELECTION OF ITALIAN SALUMI

with schiacciata flat bread and gardeniera vegetables

€13

BEETROOT CARPACCIO

with goats cheese, blood orange, walnuts, rocket and orange vinaigrette

€11

Pasta

CANNELLONI GRATINATI

with spinach and ricotta

€16

PAPPARDELLE

with pork short rib ragu, parsley and pecorino

€16

HAND MADE BEETROOT TAGLIATELLE,

gorgonzola, radicchio and walnut sauce

€19

Secondi

CHICKEN SALAD

with taggiasche olives, artichoke, smoked almond, peppers and shaved parmesan

€18

MARKET FISH

with chopped tomato ragu, borlotti beans, black olive and fennel salt

€20

Contorni

SEASONAL GREEN SALAD €5

POLENTA FRIES WITH CHILI AIOLI €5

ROASTED BABY POTATOES €5
with Italian herbs and olive oil

GRILLED PURPLE BROCCOLI €6
with Italian herbs and olive oil

Wood Fire Pizza

ROSSA

MARGHERITA €14
mozzarella and fresh basil

DIAVOLA ROSSA €16
spicy salami, chili oil, tomato and basil

CAPRICCIOSA

cooked ham, mushrooms, artichoke and black olives

€18

PRIMAVERA

courgette, mushroom, datterino tomato and green olives

€17

BIANCA

QUATTRO FORMAGGI

smoked scamorza, Irish caciocavallo, taleggio, gorgonzola,

€18

PATATOSA

grated potato, taleggio, rosemary, and grilled pancetta

€17

BOMBA

tuna, capers, red onion, and rocket

€17

Additions: meats €2 / Vegetables €1.50

24 month prosciutto Massimo Spigaroli €4.50, Italian pork sausage, spicy salami, roasted peppers, olives black or green, grilled aubergine, capers

anchovies, jalapeño chili, goats cheese, gorgonzola DOP, red onion, cacciocavallo, buffalo mozzarella.



Gluten free pasta and bruschetta's available by request
(Please note a discretionary 10% gratuity is added to groups of 6 or more).

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