

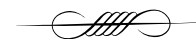
Lucioli

M E N U

The good life hinges on two things:
Good food & good company.

Our family brings you the best of Italy, influenced and shaped by the sun drenched South. Lucioli takes high quality produce, artisanal methods of production and prized family techniques before fashioning them into authentic culinary experiences.

In Italy, the Pasticceria and Rosticceria represent life - bustling, unapologetic and indulgent. We take great pride in creating all of our offerings in-house and we want you to enjoy them in a comfortable and relaxed environment.



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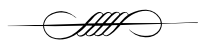
D O N ' T F O R G E T
A P E R I T I V O
B A R

*served daily
5:30pm to 7:30pm*

The Aperitivo ritual was created by Antonio Benedetto Capano, the creator of Vermouth, in Torino in 1786. Today, Aperitivo plays an important role in Italian social life. It is as much about the food and drink as it is about socialising

It serves as a ritual to whet the appetite, meet, greet and discuss the days affairs and it's also a great way to pass time waiting for friends to arrive for an evening meal. Traditional beverages enjoyed at Aperitivo are dry or even bitter rather than sweet on the palate.

Expect to find an extensive range of Italian Prosecco, Vermouth and Aperitif's such as Campari or Aperol on our bar menu.



Every alcoholic drink purchased will be accompanied by a sample of our house stuzzichini (canape-like nibbles) prepared fresh daily.

Lucioli

*Shop 117, Claremont Quarter
Guger St, Claremont.*

*For bookings, events or takeaway,
call (08) 9383 2883 or visit www.lucioli.com.au*

Having a good time at Lucioli? Let us know!



APERITIVO

B A R
D R I N K L I S T

H O T

Espresso	\$3.5
Americano <i>Long Black</i>	\$3.5
Macchiato Piccolo <i>Short Macchiato</i>	\$3.8
Macchiato Lungo <i>Long Macchiato</i>	\$4.4
Cappucino	\$4
Latte	\$4.4
Caffe al Latte <i>Flat White</i>	\$4
Mocha	\$5.5
Ciocolata Calda <i>Hot Chocolate</i>	\$5.5
Nutella Calda <i>Nutella Hot Chocolate</i>	\$6
Tea <i>Earl Grey, English Breakfast, Peppermint, Green, Chamomile, Herbal, Flavoured, Chai (Latte)</i>	\$4.5

A P E R I T I F

P R E - D I N N E R C O C K T A I L S

Negroni <i>Gin, Vermouth and Campari served in a short glass with ice</i>	\$16
Americano <i>Campari, Vermouth and soda served in a short glass with ice</i>	\$15
Aperol Sling <i>Aperol, Gin, Yellow Chartreuse, Campari, grapefruit juice, lemon juice and egg white served in a tall glass with ice</i>	\$17
Mimosa <i>Orange nectare and Prosecco served in a prosecco glass</i>	\$15
Lucioli Bellini <i>Peach nectare and Prosecco served in a prosecco glass</i>	\$15
50/50 Martini <i>Gin, Dry Vermouth and orange bitters served in a martini glass</i>	\$16
Bicicletta <i>Campari, Pinot Grigio and soda served in a tall glass with ice</i>	\$16

S P R I T Z

served with Carpeno Malvolti Prosecco in a wine glass over ice

Campari	\$15
Martini Bianco	\$15
Rosso Antico	\$15
St Germain Elderflower	\$15
Aperol	\$15

APERITIVO

BAR
DRINK LIST

CLASSIC APERITIFS

Campari	\$10
Aperol	\$9
Punt e mes	\$8
Casoni Bitters	\$8
Pernod	\$9
Riccard	\$9
Lillet Blanc	\$12
Lillet Rouge	\$12
Pimms	\$12
Dubonnet Rouge Aperitif	\$8
Picon Biere Aperitif a l'orange	\$8
Ferro China Bisleri	\$10
Carpano Bianco Vermouth	\$8
Carpano Classic Vermouth	\$8
Vermouth Dry Gibo	\$8
Vermouth Bianco	\$8
Martini Bianco	\$8
Martini Bitter Limited	\$15
Martini Rosso	\$8
Vermouth Americano Gibo	\$10
Antica Formula Tin Carpano	\$9

SOFT DRINKS

Sanbitter	\$4.5
Chinotto, Pompelmo, Aranciata, Limonata, Aranciata Rossa	\$5.5
Lemon, Lime & Bitters	\$5.5
Tonic Water, Soda Water, Lemonade, Dry Ginger Ale, Pepsi, Pepsi Max	\$5

WATER

Sparkling Water 750ml	\$8
Still Mineral Water 750ml	\$8

JUICE

Orange, Pineapple, Apple, Tomato, Cranberry, Grapefruit	\$4.5
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COLD

Shekerato <i>Italian Iced Coffee</i>	\$6.5
Shekerato Mocha <i>Italian Iced Coffee with Chocolate</i>	\$6.5
Shekerato Cioccolato <i>Italian Iced Chocolate</i>	\$6.5
Affogato <i>Chocolate, Vanilla or Hazelnut icecream with a shot of espresso</i>	\$6.5
Caffe Corretto <i>Shot of espresso with Italian liqueur</i>	\$11
Caffe Zabaione <i>Double espresso with whipped Italian custard</i>	\$5.5

APERITIVO

B A R
D R I N K L I S T

ITALIAN LIQUEURS

Cynar Amaro	\$8
Averna Amaro	\$8
Braulio Amaro	\$8
Jannamaro	\$8
Unicum Amaro	\$11
Grappa Riserva Carpenè	\$11
Grappa Bianca Carpenè	\$13
Gaja & Rey	\$20
Grappa Nardini Bassano	\$20
Sassicaia di Grappa	\$24
Frangelico	\$11
Tia Maria	\$10
Amaretto Disaronno	\$11
Amaro Montenegro	\$8
Amaretto Casoni	\$10
Amaretto Toschi	\$11
Sambuca dei Cesari	\$11
Port Tizziano	\$9
Ferro China Bisleri	\$10
Fernet Branca	\$14
Strega	\$15

APERITIVI CLASSICI CONTINUED

Contratto Rosso Vermouth	\$15
Contratto Bianco Vermouth	\$15
Rosso Antico	\$8

COCKTAILS

AFTER MEAL

Lucioli Stregamisù

Rum, Strega, Coffee, Crème de Blanc and Orgeat, garnished with profiterole and served in martini glass with no ice

\$19

Lucioli Nutella Martini

Nutella liqueur, Vermouth, Gin and crushed nuts served in a martini glass with no ice

\$17

Sgroppino

Vodka, Prosecco and lemon sorbet served in short bowl glass, no ice

\$16

Il Padrino

Amaretto Di Saronno and Scotch whisky served in low glass with ice

\$17

Azzurro

Gin, Cointreau and Blu Curacao served in short glass with ice

\$16

Frangelico Snap

Frangelico, crème de cacao, agave syrup and egg white served in a martini glass, no ice

\$17

Vesuvio

Reposado tequila, chilli cinnamon syrup, Tabasco, Cointreau and orange bitters served in short bowl glass with ice

\$23

ANYTIME COCKTAILS

*please speak to your bartender
for any cocktail not on the menu.*

Aeromail

Bourbon, Lime Juice, Honey Syrup, Prosecco **\$14**

Montenegro Crusta

Amaro Montenegro, Cointreau, Lemon Juice, Orange Marmalade, Rhubarb Bitters **\$18**

Kingston Club

*Drambuie, pineapple juice, lime juice, Fernet Branca,
Angostura bitters, with a dash of soda water* **\$18**

Jungle Bird Fizz

Aged rum, Campari, lemon juice and passionfruit topped with pineapple soda **\$16**

BEER + CIDER



Castello Lager (ITA) 4.8% alc/vol, 330ml	\$7
Peroni Leggera (ITA) 3.5% alc/vol, 330ml	\$8
Pure Blonde Mid (AU) 3.5% alc/vol, 355ml	\$8
Moretti Lager (ITA) 4.6% alc/vol, 330ml	\$9
Menabrea (ITA) 4.8% alc/vol, 330ml	\$9
Somersby Pear Cider 4.5% 330ml	\$8

ON TAP



Peroni Nastro Azzurro (ITA)	\$8	\$15
Asahi Super Dry (JAP)	\$8	\$15
Somersby Apple Cider (DK)	\$7	\$13

BRANDY & COGNAC

Brandy v/Romagna Black Label	\$12
Brandy v/Romagna Riserva 10 YO	\$14
Brandy Riserva 15 Anni Carpene	\$10
Brandy Riserva 21 Anni Carpene	\$25
Hennesey VSOP	\$12
Courvoisier VSOP Cognac	\$20
Martell Cognac Cordon Bleu Cognac	\$35

WHISKEY & SCOTCH

Bushmills 10 YO Irish Whiskey	\$11
Buffalo Trace Bourbon	\$11
Canadian Club	\$10
Jack Daniels	\$10
Rittenhouse Rye	\$13
Johnnie Walker Red Label	\$11
Makers Mark 46	\$15
Chivas 12yr	\$12
Chivas 18yr	\$15
Bushmills 10yr	\$12
The Famous Grouse	\$9
Talisker 10yr	\$16
Hibiki 17 Year Old Whiskey	\$22

APERITIVO

B A R
D R I N K L I S T

GIN

Bulldog	\$10
Hendricks	\$12
Tanqueray	\$11

RUM

Mount Gay Silver	\$10
Sailor Jerry Spiced Rum	\$11
Mount Gay Eclipse Rum	\$10
Zacapa Centenario	\$18
Bacardi White	\$10

TEQUILA

Herradura Reposado	\$18
Espolon Tequila Blanco	\$10
Kah Tequila Reposado	\$14
Patron XO Cafe	\$13
Patron XO Dark Cocoa	\$15

CRAFT BEER





Cricketers Arms Middy (AU) 3.8%, 330ml	\$7
Cricketers Arms Pale Ale (AU) 5.2%, 330ml	\$8
Cricketers Arms IPA (AU) 5.8%, 330ml	\$9
Birra Flea Federico II IPA (ITA) 5.9%, 330ml	\$10
Birra Flea Costanza Chiara Speciale (Blonde) (ITA) 5.2%, 330ml	\$10
Birra Flea Bastola Rossa Doppio Malto (Red) (ITA) 6.9%, 330ml	\$10

WHITE WINE



House Chardonnay (AU)	\$9	
Ciao Bella Pinot Grigio 2015 (ITA)	\$9	\$40
Saint Clair Sav Blanc 2016 (NZ)	\$11	\$50
Albizzia Chardonnay 2015 (Toscana, ITA)	\$11	\$54
Driftwood Chardonnay 2014 (M. River, AU).....	\$11	\$54
Driftwood Semillon Sauvignon Blanc (M. River, AU).....	\$12	\$55
Collavini Pinot Grijio 2014 (ITA)	\$12	\$55
Riesling 2015 (Willoughby Park , AU)	\$13	\$60
Astrolabe Pinot Gris 2015 (NZ).....	\$13	\$60
Santa Paziienza Di Leonardo	\$13	\$60
Alasia Moscato D'Asti 2014 (ITA).....	\$14	\$60
Fermoy Sav. Blanc 2014 (M. River, AU).....	\$14	\$63
Cantine Grasso Grillo 2012 (Sicily, ITA).....		\$78
Falesi Fiano Di Avellino 2012 (ITA)		\$85
Terra Fageto Pecorino "Offida" 2013 (ITA)		\$88
Aijia Vermentino di Gallura 2012 (ITA)		\$80
Antinori Castello Sala Cervaro 2012 (ITA)		\$125

RED WINE

		
House Shiraz (AU)	\$8	
House Cab Merlot (AU)	\$8	\$28
House Chianti 2013 (ITA)	\$9	\$38
Fermoy Shiraz 2011 (M. River, AU)	\$10	\$48
Saint Clair Pinot Noir 2015 (NZ)	\$10	\$55
Tomaresca, Neprica 2011 (Puglia, ITA)	\$13	\$55
Driftwood Shiraz Cab Sauvignon 2014 (M. River, AU)	\$11	\$50
Antinori Santa Cristina Chianti 2014 (ITA)	\$13	\$58
Driftwood Shiraz (M. River, AU)	\$13	\$60
Fermoy Cab Sauvignon 2013 (M. River, AU)	\$13	\$62
Flowstone Cab Sauvignon Touriga 2012 (AU)	\$14	\$62
Astrolabe Pinot Noir 2014 (NZ)	\$14	\$65
Galli Sangiovese Terre 2014	\$14	\$65
Prunotto Dolcetto D'Alba 2015 (ITA)	\$14	\$67
West Cape Tempranillo 2015 (AU)	\$15	\$60
Antinori, Peppoli, Chianti 2011 (Toscana, ITA)	\$75	
Don Ferati di Scuderi Nero D'Avola 2004 (ITA)	\$85	
Antinori, Badia Passignano Chianti 2008 (Toscana, ITA)	\$130	
Antinori, Pian Delle Vigne, Brunello di Montalcino '09 (ITA)	\$165	
Gaja Langhe Sito Moresco '09, Nebbiolo Cab Sav Merlot (ITA)	\$150	
Batasiolo, Barolo DOCG 1999 (ITA)	\$220	
Sassicaia, Bolgheri, 2011 (Toscana, ITA)	\$420	

ROSE

		
Rose Louis Bouillot Brut Sparkling Rose NV (FRA)	\$13	\$60
Driftwood Estate Oceania Rose	\$11	\$55

PROSECCO

Maschio Prosecco Dry (ITA)	\$9	\$45
Borgo San Leo Brut (ITA)	\$9	\$45
Carpene Malvolti Prosecco (ITA)	\$12	\$55
Carati 075 Prosecco DOC Extra Dry (ITA)	\$14	\$60

CHAMPAGNE

Monopole Heidsieck Bluetop (FRA)	\$18	\$80
Pol Roger NV (Epernay, FRA)		\$120
Pommery, Brut Royal (Reims, FRA)		\$120

SPARKLING WINE

Louis Bouillot, Grand Reserve Brut NV (Burgundy, FRA)	\$13	\$60
Brut de Villeroy, Blanc de Blanc (FRA)	\$14	\$65

VODKA

Ketel One Vodka		\$9
Grey Goose Original		\$15
Signature Vodka		\$12