

Primi

- Baked Feta**  85 | 150
Creamy Danish feta baked in olive oil, thyme, celery, olives, lemon rind
Served with bruschetta
- Carpaccio** 140
Thinly sliced raw beef, olive oil, green peppers, capers, black pepper, shavings of Italian cheese, rocket
Served with bruschetta
- Chicken Livers** 115
Served in a creamy peri-peri sauce with bruschetta
- Chourizo** 115
Spicy Portuguese sausage served with bruschetta
- Fillet & Mushroom** 145
Strips of fillet, sliced mushrooms mixed in our homemade celery, onion & anchovy mix
Served with focaccia
- Fritto Misto** 145
Prawns, squid rings, surimi bites, scallop, hake, crumbed & fried
Served with tartare sauce
- Minestrone (Seasonal)**   135
Our heart-warming, delicious vegetable soup made the Italian way
Served with parmesan & bruschetta
Substitute cheese with vegan parmesan - Extra R20
- Mushrooms Parmigiano**  125
Sliced brown mushrooms fried in butter, garlic & black pepper, topped with parmesan, served on bruschetta
Substitute cheese with vegan parmesan - Extra R30
- Mussels Napoletana** 130
Half-shelled mussels baked in a Napoletana & garlic sauce,
OR in a creamy garlic sauce
Served with bruschetta
- Prawns** 145
4 x Queen prawns peri-peri or lemon butter.
Served with side French salad & avo slices
- Snails** 120
Served in a creamy garlic sauce **OR** in a traditional butter & garlic sauce
OR Snails served in a creamy blue cheese sauce
Served with bruschetta




Antipasti

Platters - Perfect for Sharing!







- Misto Platter** 195
Salami, prosciutto, marinated artichokes, marinated sweet red peppers 'sotto olio', Fior de Latte mozzarella & sliced tomato drizzled with basil pesto dressing
Served with bruschetta
- Vegetariano Platter**  180
Caponata, marinated artichokes with fresh garlic & fresh parsley, marinated sweet red peppers 'sotto olio', Fior de Latte mozzarella & sliced tomato drizzled with basil pesto dressing, calamata olives
Served with bruschetta

Bruschetta

Our homemade bread Two toasted slices

- with Chopped tomato, onion, fresh garlic, fresh basil, olive oil   95
- with homemade Basil pesto  95
(prepared with almonds)
- with homemade Olive tapenade *(prepared with anchovies)* 95

Focaccia

- with fresh Garlic **OR** Herbs **OR** Coarse Salt, olive oil   110
- with Mozzarella cheese & fresh garlic   130
Substitute cheese with vegan mozzarella - Extra R45
- with Feta, fresh rosemary, fresh garlic, olive oil   130
Substitute cheese with vegan feta - Extra R45
- with Prosciutto (*parma ham*), rocket, black olives, olive oil 165

Insalate

Table sharing salads available - please ask your waitron.

- Blue Cheese Salad**  140
Blue cheese, creamy blue cheese dressing, lettuce, tomato, onion, olives & gherkins
- Caprese Salad**  145
Fior de Latte mozzarella ball, partially sliced, separated by tomato slices, dressed with olive oil, basil pesto dressing
Served on lettuce with focaccia
- Chicken & Peppadew Salad** 140
Lettuce, tomato, grilled shredded chicken, peppadews, spring onion, croutons
- Greek Salad**   135
Danish feta cheese, lettuce, tomato, cucumber, onion, olives, oregano
Substitute cheese with vegan feta - Extra R45
- Italian Salad**  135
Robiola cheese, lettuce, tomato, onion, olives, fresh basil, black pepper
- Lucios Salad** 140
Lettuce, tomato, gherkins, croutons, crispy bacon bits, pecorino cheese
- Rocket & Pecorino Salad**   140
Pecorino cheese, rocket, cherry tomato, balsamic olive oil reduction
Substitute cheese with vegan parmesan/feta - Extra R45
- Smoked Salmon Trout Salad** 165
Smoked salmon trout, lettuce, spring onion, cream cheese, capers, avocado, bruschetta

Cocktails

- Cosmopolitan** Vodka shaken with syrup extract, lime juice, cranberry juice 95
- Long Island** Four white spirits, infused syrup extract & pressed lemon juice 105
- Margarita** Tequila infused with syrup & lime juice 100
- Pina Colada** Rum blended with coconut extract, fresh pineapple & lemon juice 100
- Strawberry Daiquiri** Rum blended with cane sugar, lime juice & strawberry puree 100
- Bloody Mary** Vodka, tomato juice, lemon, Worcestershire sauce 95
- Lush Lychee** Gin infused with lychee extract & pressed lemon & tonic 95
- Mojito** Rum muddled with cane sugar, mint & lime wedges 98
- Sapphire Blu** Mix of tequila, blue curacao, lemon & lime juice 95
- Summertime Passion** Gin, passion fruit, lemonade, pineapple slices 98
- Tequila Sunrise** Tequila, pomegranate & vanilla extract, orange juice 98

MOCKTAILS available upon request

Lucios Sangria | Catemba Carafe 55 | Jug 1.3lt 125

- SOFT DRINKS**
- Coke | Coke Zero | Creme Soda | Fanta Orange | Sprite | Sprite Zero | Appletizer | Grapetizer Red (bottle) | Ice Tea Peach | Lemon | Tomato Cocktail 35 | 45 | 40 | 40
- FRUIT JUICE**
- Orange | Mango | Cranberry | Apple 40
- MINERAL WATER** 440ml | 750ml
Still Sparkling 35 | 55
- MILKSHAKES**
- Coffee | Vanilla | Chocolate | Strawberry | Hazelnut Choco | Cookies & Cream 50 | 60 | 75
- COFFEE | TEA**
- Cappuccino | Espresso | Macchiato | Americano | Caffè Latte | Hot Chocolate | Ice Coffee | Five Roses | Green Tea | Rooibos | Marula Hot Chocolate 40 | 35 | 40 | 28 | 75
- BEERS**
- Black Label | Hansa | Amstel | Castle Lager | Lite | Free | Windhoek Lager | Stella Artois | Heinekin | Heinekin 0.00 | Corona 40 | 40 | 45 | 45 | 50
- DRAUGHTS**
- Millers Genuine Draught | Windhoek Draught (440ml) | Guinness Draught (440ml) 50 | 50 | 60
- DRAUGHT ON THE TAP**
- Berghof | Castle Lite | Stella Artois 40 | 65 | 35 | 55 | 40 | 65
- CIDERS**
- Hunters Dry | Flying Fish Lemon | Savanna Dry | Light | Free Lemon | Smirnoff Storm | Brutal Fruit Ruby 45 | 50 | 45

Cocktail Apéritifs

- Aperol Spritz** 105
Essence of Italy - Aperol, Cinzano spritz, soda water, orange slice
- Godmother** 95
Classic blend of Vodka and Amaretto liqueur served chilled
- Limoncello Spritzer** 105
Sunshine in a glass - Limoncello, Cinzano spritz, soda water
- Negroni** 95
Timeless classic of Gin, Campari, Cinzano rosso

Wines

- BUBBLES**
- Cinzano to Spritz 230
- Leopard's Leap Sparkling Chardonnay Pinot Noir 260
- Da Luca Prosecco 330
- VINO BIANCO**
- | | 250ml glass | 750ml bottle |
|--|-------------|--------------|
| Kleine Zalze Celler Select Sauvignon Blanc | | 215 |
| Delheim Sauvignon Blanc | 80 | 255 |
| Life from Stone Sauvignon Blanc | | 375 |
| Creation Sauvignon Blanc | | 415 |
| Kleine Zalze Chenin Blanc | 75 | 210 |
| Stellenrust Chenin Blanc | | 230 |
| Cederberg Chenin Blanc | | 295 |
| Waterside Unoaked Chardonnay | 70 | 195 |
| Le Bonheur Wooded Chardonnay | | 295 |
- WHITE BLENDS & OTHERS**
- Ken Forrester Petit Natural Sweet Terra Del Capo Pinot Grigio | Haute Cabriere Chardonnay Pinot Noir 70 | 205 | 240 | 295
- BLUSH**
- Boschendal Blanc De Noir | Delheim Pinotage Rosé 80 | 215 | 255
- VINO ROSSO**
- Guardian Peak Cabernet Sauvignon | Ernie Els Big Easy Cabernet Sauvignon | Saronsberg Provenance Shiraz | Spier Merlot | Delheim Merlot 75 | 225 | 305 | 295 | 95 | 285
- Ken Forrester Pinotage | Beyerskloof Pinotage 205 | 285
- RED BLENDS & OTHERS**
- Wolftrap Red Cab Sauv Merlot | Delheim Shiraz Cabernet Sauvignon | Kanonkop Kadette Cape Blend 175 | 275 | 355

Spirits

- APÉRITIFS**
- Allesverloren Port 35
- Campari 35
- Disarrano Amaretto 40
- Grappa Invecchiata 40
- Jagermeister 35
- Limoncello 40
- Martini Rosso 25

- GINs**
- Bombay Sapphire 35
- Gordons 25
- Malfy Arancia 45
- Malfy Rosa 45
- Tanqueray 35

- LIQUEURS**
- Amarula Cream 25
- Franjelico 35
- Kahlua 35
- Peppermint 25
- Sherry Medium Cream 25
- Sherry Old Brown 20

- TEQUILA**
- Jose Cuervo Gold 30
- Olmecca Silver 30

- WHISKEY**
- J & B Rare 25
- Jack Daniels 35
- Jamesons 40
- Johnnie Walker Black 45

- VODKA | CANE**
- Absolut 30
- Smirnoff 25

- RUM**
- Bacardi Superior 30
- Captain Morgan Dark Rum 25
- Captain Morgan Spiced Gold 25

- BRANDY**
- Klipdrift 25
- KWV - 5 Yr Old 35
- Richleau 25
- 1920 Brandy 40

*Shooters available upon request
Corkage R95/bottle

LUCIOS PIZZERIA™

Voted top ten pizzeria in South Africa 2023, 2022 & 2021

011 678 0042 | 011 476 2183 www.luciospizzeria.co.za   @luciospizzeria

Prices include VAT - Prices subject to alteration without prior notice

Pasta

Choice of Penne, Spaghetti **OR** our traditional **HOMEMADE** pasta: *Fettuccine, *Gnocchi, *Panzerotti, *Ravioli (Beef or Butternut Filling). *Add R35 extra per portion & *Rice Fettuccine (Gluten Free) Kindly inform your waitron if you prefer **AL-DENTE** pasta.
Your choice of pasta with one of our freshly made HOMEMADE sauces.

Alfredo White mushrooms, cream, onion, ham, parmesan	165	Marinara di Claudio Mussels, calamari, prawn meat, garlic, parsley in a creamy tomato sauce	185
Arrabbiata ✓ Traditional Italian tomato sauce, fresh chilli, olive oil	155	Napoletana ✓ Crushed tomato, oregano, onion, celery, basil	155
Basil Pesto ✓ A crushed paste of fresh basil, fresh garlic, almonds & parmesan, blended with olive oil <i>Substitute cheese with vegan parmesan - Extra R45 Add chicken strips - Extra R35 Add cherry tomato - Extra R30</i>	165	Olive Pesto A blend of crushed olives, capers, fresh garlic, anchovies with olive oil	160
Blue Cheese ✓ Blue cheese, cream, black pepper <i>Add bacon - Extra R35</i>	165	Ortolana ✓ Olive oil, fresh basil, cherry tomato, olives, onion <i>Add artichokes - Extra R25 Add feta cheese - Extra R30 Add vegan feta - Extra R45</i>	155
Bolognese Traditional Italian Family way	165	Panzerotti Napoletana ✓ Halfmoon homemade pasta sachets filled with spinach & ricotta cheese, topped with our traditional homemade tomato sauce	170
Butternut & Sage Ravioli ✓ Brown sage butter sauce <i>Add chicken strips - Extra R35</i>	165	Piccante Bolognese, cream, lemon juice, chilli, brandy	170
Caponata di Armando ✓ Aromatic vegetable medley, of sweet red peppers, capers, brinjals, olives, onion, homemade tomato sauce	165	Pollo Shredded chicked, mushrooms, onions in a creamy tomato sauce	165
Carbonara Cream, bacon, onion, egg, black pepper	165	Salsa d'Agnello Lamb pieces slow cooked in a rich homemade Napoletana ragu tomato sauce	180
Créma Funghi ✓ Black mushroom, cream, black pepper <i>Add bacon - Extra R35</i>	165	Spaghetti Summer ✓ Olive oil, cherry tomato, feta, fresh basil, herbs, spaghetti <i>Substitute cheese with vegan feta - Extra R45</i>	160
Créma Salmone Trota Smoked salmon trout, cream, black pepper	170	Succolenta Olive oil, fillet strips, sundried tomato, fresh mushrooms, fresh garlic <i>Add feta cheese - Extra R30</i>	170
Fegatini di Pollo Chicken livers in a creamy bechamel sauce, hint of masala, peri-peri	160		

Our Homemade Pasta Al Forno

OVEN BAKED PASTA - TOPPED & BAKED WITH MOZZARELLA CHEESE

Lasagna Bolognese Layers of Bolognese & béchamel sauce separated with sheets of pasta	175
Chicken & Mushroom Cannelloni Pasta tubes filled with chicken & mushroom in a tomato sauce	175
Melanzane alla Parmigiana ✓ Baked brinjal slices, layered with three Italian cheeses between our homemade tomato sauce <i>Add bolognese sauce - Extra R40</i>	175
Spinach Lasagna ✓ Layers of creamed spinach, béchamel, onion, parmesan cheese, between sheets of pasta	160
Tuna Lasagna Tuna & mushroom baked in a creamy tomato bechamel sauce layered between pasta sheets	175

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Pizza

Since 1987, we have been making our famous **DEEP PAN** pizza. Kindly inform your waitron if you prefer a **THINNER** base and/or **CRISPY PIZZA**.
GLUTEN FREE thin pizza base large - **EXTRA R40**.
HALF-N-HALF - no extra charge.
 ANY PIZZA CAN BE MADE CALZONE (folded) - **EXTRA R25 | R35 (CHEESE)**

PIZZA BASE ALL WITH OUR HOMEMADE TOMATO PIZZA TOPPING & MOZZARELLA CHEESE

Caprese Fior di latte mozzarella sliced, fresh basil pesto, cherry tomato	140	175
Carne Marinated shredded pork rib meat, onion, green pepper	140	175
Chicken Mayo Shredded chicken, mayo, gherkin, parmesan cheese	135	165
Claudio Special Bacon, feta, avocado	140	175
Del Greco ✓ Creamed spinach, feta <i>Add bacon - Extra R30 R35</i>	135	165
Di Giuliano Spicy shredded chicken, feta, peppadews	140	175
Fegatini Chicken livers, creamy peri-peri sauce, peppadews	135	165
Formaggi (4 cheeses) ✓ Mozzarella, pecorino, feta, blue cheese <i>Add Fig preserve - Extra R30 R40 Add bacon - Extra R30 R35. Add fresh pineapple - Extra R25 R30</i>	140	175
Hawaiian Bacon, fresh pineapple	140	175
Lucios Special (available OPEN) Double cheese, onion, olives & salami in a calzone folded pizza	140	175
Margherita ✓ Double cheese, oregano <i>Add basil OR rocket - Extra R20 R25. Substitute cheese with vegan mozzarella - Extra R35 R45</i>	135	165
Marinara Mussels, calamari, prawn meat, capers, fresh garlic, fresh parsley	145	185
Meaty Munchies Bacon, ham, salami, onion <i>Add fillet strips - Extra R45 Add Pepperoni - extra R30 R35</i>	145	185
Mexicana Bolognese mince, fresh chillies, green peppers, onion	140	175
Napoletana Anchovies, capers <i>Add black olives - Extra R25 R30</i>	135	165
Pepperoni Pepperoni spicy pepperoni slices	140	175
Quattro Stagioni Ham, olives, anchovies, brinjals <i>Add artichokes - Extra R25 R35</i>	140	175
Regina Ham, mushrooms	140	170
Tre' Colori ✓ Oregano, melanzane, sundried tomato, fresh rocket, feta <i>Substitute cheese with vegan mozzarella or vegan feta - Extra R45 each</i>	140	175
Vegetariana ✓ Onion, mushroom, olives, cherry tomato, green pepper <i>Add artichokes OR chicken strips - Extra R30 R35 Add beef fillet strips - Extra R45. Substitute cheese with vegan mozzarella - Extra R35 R45</i>	140	175

Extras OR Create Your Own Pizza

	Std	Lrg
BASE = CHEESE & TOMATO	125	145
Price per each item:		
Fresh Garlic Fresh Chillies Onion Rocket Mayo Cream Banana Fresh Basil	15	25
Pinapple Egg Calzone Green Peppers Sliced Tomato Olives Chicken Livers	25	30
Brinjals Mushroom Creamed Spinach Ham Cherry Tomato Jalapeno	25	35
Avocado Artichokes Anchovies Capers Peppadews	25	35
Salami Rib Meat Pepperoni Bacon Shredded Chicken	30	35
Mozzarella Cheese Sundried Tomato Feta Cheese Danish Feta	25	35
Calamari Mussel Meat Prawn Meat Bolognese Mince	30	45
Vegan Cheeses - Mozzarella, Feta, Parmesan	35	45
Beef Fillet Strips	45	45
Tub Fresh Garlic in Olive Oil Tub Fresh Chilli in Olive Oil Tub Grated Parmesan	R12	each

Carne

Served with veggies of the day, unless otherwise stated.

Bistecca alla Fiorentina (600gm) T-bone steak brushed with butter, herbs, garlic - <i>Traditionally served rare with potato wedges, side salad, pepper OR mushroom sauce</i>	355
Filetto di Claudio (300gm) Beef fillet pan-fried in butter with ground black pepper OR garlic	310
Filetto Buon Gustai Tender crumbed fillet medallions, pan-fried in butter, layered with prosciutto and melted mozzarella	290
Lamb Cutlets (3 x 100gm) Oven-roasted in coarse salt, topped with fried garlic & onions	290
Pork Chops (2 x 150gm) Pan-fried with fresh rosemary, spices, olive oil OR pan-fried with Napoletana sauce, olives & garlic	260
Lamb Shank (500gm) Ovenbaked in a lemon & herb marinade with a hint of chilli	310
Trippa alla Veneziana Tripe prepared Venetian style Served with bruschetta	255
Saltimbocca Beef slices rolled, with bacon, feta, sage, pan-fried in butter. Served with Caponata - <i>mix of delicious aromatic vegetables</i>	265
Spare Ribs (500gm)	270
Spare Ribs (1kg) Pork loin ribs marinated in sweet BBQ basting sauce	390
Veal Genovese (2 x 150gm) Escalopes of veal, pan-fried with white mushrooms, onions, white wine, a hint of garlic	290
Veal Limone (2 x 150gm) Escalopes of veal, pan-fried with fresh lemon, white wine	290
Veal Mushroom (2 x 150gm) Escalopes of veal, pan-fried, topped with creamy black mushroom sauce	290

Pollo

Served with veggies of the day.

Lemon & Herb Chicken Breasts Marinated lemon & herb chicken breasts	235
Pollo Alla Diavola (± 800gm) Spatchcock chicken (peri-peri). <i>Please allow ±30 min. Regret no half portions</i>	225
Pollo Misto Chicken breasts topped with spinach, feta & mozzarella cheese. Baked in Napoletana sauce. Served with bruschetta pumpkin potato	245
Chicken Schnitzel Tender crumbed chicken fillets served with mushroom OR cheese sauce	225

Pesce

Served with veggies of the day, unless otherwise stated.

Prawns 8 Queen prawns peri-peri OR lemon butter. Served with potato wedges & side of French salad OR veggies of the day	290
Cotoletta di Pesce Pengasius fish deboned, filleted, lightly pan-fried in onion, garlic, caper mix, drizzled with olive oil. Served with Caponata - <i>mix of delicious aromatic vegetables</i>	190
Pesce di Claudio Hake deboned & filleted, baked with slices of tomato, capers, aniseed, olive oil	190

Gelato Ice-Cream

Italian Kisses Vanilla ice-cream-coated in milk chocolate served with fresh cream	65
Caramellato Kisses Vanilla ice-cream-coated in caramel crunch served with fresh cream	65
Ice-Cream with Berries Traditional vanilla ice-cream topped with mixed berry compote	65
Ice-Cream & Chocolate Sauce Vanilla ice-cream served with chocolate sauce	65

Dolci-Desserts

Dom Pedro & Special Coffees Amaretto Amaretto Amarula Frangelico Irish Whiskey Kahlua Salted Caramel <i>Single or Double shots served</i>	SQ
Affogato Experience the Italian classic: Two shots warm espresso served on the side, for you to pour over two scoops vanilla ice-cream, topped with choc chips, crushed biscotti, drizzle of choc sauce	75
Tiramisu Coffee & liqueur soaked savoiardi biscuits surrounded with creamy mascarpone in our homemade Tiramisu	85
Crème Brûlée Our homemade chilled vanilla custard dessert, rich & creamy, covered with caramelized sugar crust	80
PannaCotta Our traditional homemade creamy chilled dessert, drizzled with caramel OR berry compote	80
Chocolate Mousse Rich, smooth burst of chocolate flavour, topped with cream OR ice-cream	80
Cakeage Fee R10 per person If you bring your own	