

Bites

Bruschetta al Tartufo € 6.
Roasted bread from Naples with truffel tapenade

Bruschetta al Pomodoro e Basilicum € 6.
Roasted bread from Naples with tomato, basil and garlic

Bruschetta al Pesto € 6.
Roasted bread from Naples with homemade Pesto

Pane (ciabattina) € 4.
Italian bread, olive oil and Calabrian spicy tapenade

€ 3.

Starters

Antipasto Misto € 24.50
Combination of several starters: bresaola, mortadella & caprese: Price is for 2

Mortadella e Rucola € 13.
Italian cold sausage, rucola, gorgonzola cheese and artichokes

Insalata Mista € 9.50
Mixed salad

Insalata Caprese € 9.50
Mozzarella of buffalo milk, tomatoes and fresh basil

Carpaccio Filetto € 12.
Thin sliced sirloin with a dressing of olive oil, parmesan and rucola

Carpaccio al Tonno € 12.
Thin sliced tuna with capers, olive oil, rucola and squeezed lemon

Cozze alla Marinara € 9.50
Fresh mussels with garlic, parsley, pepper and tomatoes

Vitello Tonnato € 12.
Sliced veal with a sauce of mayonnaise, tuna and capers

Lumache Giuliano € 9.50
Snails in garlic butter, white wine, tomatoes and parsley

Bresaola € 12.
Italian dried beef with olive oil, rucola and parsley

Zuppa del Giorno € 6.
Soup of the day

Spaghetti al Dente

Spaghetti alla Buttanese € 13.
Tomato sauce, capers, olives, fresh peppers, salted ricotta cheese

Spaghetti Aglio, Olio e Peperoncino € 12.
Olive oil, garlic and fresh pepper

Spaghetti Carbonara € 13.
Cream, bacon, onion, egg and parmesan

Spaghetti Amatriciana € 13.
Tomato sauce, onion, bacon, parmesan and mozzarella

Spaghetti Polpette € 13.
Famous "meatballs" in tomato sauce, parmesan and mozzarella

Fresh Tagliatelle

Tagliatelle al Mediterraneo	€ 14.
Tomato, garlic, fresh basil, dried tomatoes and parmesan	
Tagliatelle al Pesto	€ 14.
With our homemade pesto, cream and parmesan	
Tagliatelle Alfredo	€ 14.
Bacon, onions, peas, cream and parmesan	
Tagliatelle Gamberi e Zucchine	€ 14.
Shrimps, garlic in a cream, white wine, tomato, onion	
Tagliatelle al Salmone	€ 14.
Smoked salmon, cream, white wine, tomato, onion	
Tagliatelle al Ragoût di Vitello	€ 17.
Slow cooked veal in tomato sauce with white wine and salted ricotta cheese	

Linguine

Linguine alla Marinara	€ 16.
Cherry tomato sauce, garlic, various seafood, white wine	
Linguine alle Cozze	€ 13.
Mussels, cherrytomato sauce, garlic and white wine	
Linguine alle Vongole	€ 14.
Clams with garlic, wine, cherrytomato sauce and parsley	
Linguine Boscaiola	€ 14.
Gorgonzola, mushrooms, zucchini, garlic, cream, salted ricotta cheese	

Filled Pasta

Tortelloni filled with meat and Parma ham:

Tortelloni ai Funghi Porcini	€ 15.
With a sauce of wild mushrooms, cream, fresh herbs and parmesan	
Tortelloni al Tartufo	€ 16.
Truffle, garlic, cream and parmesan	
Tortelloni ai Pomodori Secchi	€ 15.
Dried tomatoes, cream and homemade Pesto	
Ravioli filled with ricotta cheese and spinach:	
Ravioli alle Verdure	€ 15.
With fresh vegetables, tomatoes, garlic and onions	
Ravioli al Pomodoro e Basilico	€ 15.
With tomatoes, fresh basil, dried tomatoes and parmesan	
Ravioli Noce e Gorgonzola	€ 15.
Gorgonzola, cream, chopped nuts and onion	

Lasagna al Forno	€ 15.
Lasagna filled with Bolognese sauce, béchamel sauce and parmesan	
Cannelloni al Tartufo	€ 16.
Rolls of pasta suffed with truffle, ricotta and spinach with a cream sauce	

Giuliano's

RISTORANTE ITALIANO

Meat

Tagliata di manzo al tartufo Entrecote from the grill with rucola, parmesan, truffle oil	€ 22.50
Ossobuco Oyster of veal served in a tomato-herb sauce	€ 22.50
Spezzatino di Magro Beef stew with potatoes, peas, and fresh herbs House Special	€ 19.50

All meat dishes are served with fresh vegetables and pasta

Fish

Scampi Fritti Scampi fried in olive oil, served with a homemade garlic sauce	€ 22.
Pesce del Giorno Fish of the day House Special	

All fish dishes are served with fresh vegetables and pasta

Dessert

Panna cotta Homemade creampudding with a sauce of caramel	€ 6.
Tiramisu The one and only	€ 7.50
Babà al Rhum Neapolitan sponge cake soaked in rum with whipped cream and ice cream	€ 7.
Parmigiano alla Mario Parmesan cheese with onion and honey	€ 8.
Tartufo Chocolate truffle icecream	€ 6.50
Vino Santo Toscano e Cantuccini Italian dessert wine served with Cantuccini	€ 4.50

We are specialized in pasta dishes, but we are able to prepare almost everything if this is ordered before hand

Giuliano's

RISTORANTE ITALIANO

Aperitieves

Crodino	€ 2.50
Prosecco Dry Spumante per glas	€ 5.
Campari Soda	€ 4.50
Several Italian aperitifs	€ 4.
Aperitivo della casa (Cocktail of fruit, Campari and Vodka)	€ 6.
Aperol Spritz Prosecco Aperol Soda	€ 6.

Italian Drinks

Mineral water sparkling or flat, big bottle	€ 5.
Pear and apple juice	€ 3.
Nastro Azzurro beer	€ 3.50

Wines

Housewine:

Red - White - Rosè: per bottle	€ 18.
Housewine per glas	€ 4

Red Wines

Chianti - Sangiovese - Wine from Tuscany. A balanced wine with royal bouquet of fruit. Very soft taste with an elegant after taste	€ 28.
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Castru Vecchiu - Montepulciano - Sangiovese - Merlot - Wine from Marche. Robust start, persistent taste, fullmouth with some oak and a bitter after taste. Matured in barriques of 8 to 10 months	€ 29.
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Valpolicella Classico - Corvina Veronese - Rondinella - A light, fruity wine from Sant'Ambrogio di Valpolicella. Aromatic with a hint of cherries	€ 29.
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Abate Pallia - Merlot - Cabernet - Wine from Marche. Ruby colored with a particular bouquet. Dry, tasty and balanced wine with a hint of oaked and hand-picked grapes that are riped for 14 - 15 months in barriques	€ 39.
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Montepulciano Riserva DOC - Montepulciano - Full fragrant wine with hint of red berries, matured in 3 years oak barrels	€ 39.
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White Wines

Pinot Grigio - Pinot Grigio - Wine from Veneto. Attractive bouquet with fresh acid and tones of fruit. Dry with a pleasant mineral after taste	€ 28.
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Verdicchio Classico Superiore - Verdicchio - A delicate and aromatic wine. Elegant structure with a crackeling freshness and a pleasant bitter after taste	€ 29.
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Prosecco dry Spumante - Gleran - Delicious, refreshin sparkling wine. Aromatic and elegant. Intense and lively after taste	€ 28.
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Noi due - Chardonnay - Riesling - A particular grape combination gives this wine a nice rich taste with a round bouquet	€ 26.
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Top Wines from Italy

Barolo DOCG Piemonte - Nebbiolo -	€ 69.
Amarone della Valpolicella DOCG Veneto - Corvin - Rondinella -	€ 69.
Brunello di Montalcino Toscana - Sangiovese Grosso -	€ 69.