

SHARINGS

OLIVES 4.95

ANTIPASTO 15.95 - For 2 People

Italian cured meats: Parmigiano Reggiano shavings, ricotta cheese, sundried tomatoes and olives, served with homemade bread.

PRIMI

ANTIPASTO 10.95

Italian cured meats: Parmigiano Reggiano shavings, ricotta cheese, sundried tomatoes and olives, served with homemade bread.

POLPETTE DI MANZO 8.50

Homemade meatballs cooked in a rich tomato sauce and herbs

GARLIC MUSHROOMS (v) 6.95

Cooked in a creamy garlic and parsley sauce.

STUFFED PEPPER 8.50

Pepper stuffed with risotto rice, onions and minced beef, topped with mozzarella cheese, served in a creamy tomato sauce.

PATE 6.95

Homemade chicken liver pate, served with home-made bread and cranberry sauce.

SALMONE E GAMBERI 7.50

Smoked salmon rolls filled with cold water prawns served with Marie Rose sauce and mixed salad garnish

PASTA & RISOTTO

SPAGHETTI CON POLPPETE 10.95

Spaghetti cooked with homemade meatballs, tomato sauce and herbs.

SPAGHETTI CARBONARA 10.95

With pork pancetta, creamy egg yolk sauce and black pepper.

TAGLIATELLE BOLOGNESE 10.95

Tagliatelle pasta with Chef's homemade bolognese sauce.

PENNE ARRABIATA (v) 10.50

Penne pasta with tomato sauce, garlic, chilli, olives and mushrooms.

RISOTTO AI FUGHI (v) 11.50

Risotto rice with wild mushrooms and creamy mascarpone cheese. Add chicken for 2.00.

LINGUINI MARE E MONTE 13.95

Linguini pasta with king prawns, mushrooms, chilli, white wine, garlic and cherry tomatoes.

LINGUINI GAMBERONI 13.95

King prawns, garlic, fresh chilli, tomato sauce and cherry tomatoes.

LASAGNE 10.95

Layers of pasta with beef bolognese, bechamel and tomato sauce, topped with mozzarella cheese.

PIZZA BREADS

PLAIN 5.95

Plain Garlic Pizza Bread with rosemary and sea salt

TOMATO AND MOZZARELLA 6.95

Garlic Pizza Bread with tomato and mozzarella

GOAT'S CHEESE & ONION 7.95

Garlic Pizza Bread with Goat's cheese, caramelised onions and rocket

CALAMARI 8.50

Deep fried tender squids, served with a mixed salad and garlic mayonnaise.

COCKTAIL DI GAMBERI 8.50

The classic prawn cocktail served with mixed salad and Marie Rose sauce.

SOUP OF THE DAY 5.95

Please ask a member of the staff.

KING PRAWNS 9.95

Cooked with chilli, white wine, garlic butter and cherry tomatoes.

BRESAOLA 9.50

Cured beef fillet with lemon juice, rocket, parmesan shavings.

MOZZARELLA IN CARROZZA (v) 7.50

Deep fried mozzarella in bread crumbs served with a creamy tomato and basil sauce.

TOMATO BRUSCHETTA (v) 5.95

Toasted homemade bread with chopped fresh tomatoes, garlic and basil.

PENNE SALMONE 12.50

Penne pasta with smoked salmon, parsley and lemon zest in a creamy sauce.

TORTELLONI (v) 12.50

Sachet of pasta filled with ricotta cheese and spinach with basil and a creamy tomato sauce.

TAGLIATELLE CON RAGU' DI POLLO 12.95

Tagliatelle with chicken, mushrooms, and garlic in a creamy tomato sauce.

RIGATONI SALSICCIA 12.50

Tube shaped pasta with spicy sausage, peppers, chilli, garlic and tomato sauce.

PAPARDELLE AI FUNGHI 11.95

Strip shaped pasta cooked with olive oil, mix of wild mushrooms and a touch of truffle flavour

Gluten free pasta available on request. Although every effort is made to avoid cross contamination, it is prepared in a kitchen that uses gluten and so the finished product cannot be guaranteed to be completely gluten free.

PIZZA

Stone baked pizzas freshly made on site.

MARGHERITA (v) 10.50

Tomato sauce, mozzarella cheese, basil.

PROSCIUTTO E FUNGHI 11.95

Ham, mushrooms, tomato sauce, mozzarella cheese

PICANTE 11.95

Salami, chilli, peppers, tomato sauce, mozzarella cheese.

POLLO 12.50

Chicken, roasted peppers, tomato sauce, mozzarella cheese.

VEGETARIANA (v) 10.95

Peppers, courgettes, mushrooms, aubergine, tomato sauce, mozzarella cheese.

CALZONE 13.50

Folded pizza with mozzarella cheese, chicken, pepperoni and tomato sauce.

PEPPERONI 12.50

Pepperoni, red onions, mozzarella cheese, tomato sauce.

CAPRINA (v) 11.95

Tomato sauce, spinach, goat cheese, caramelized red onions.

MANZO 12.95

Mozzarella cheese, cherry tomatoes, beef bresaola, rocket and parmesan shavings.

AL CARNE 13.95

Mozzarella, tomato sauce, ham, pepperoni, chicken and red onions.

Extra toppings:

Meat 2.00 per topping

Prawns 2.50 per topping

vegetables 1.00 per topping.

FROM THE GRILL

BISTECCA DI MANZO 19.95

100z Beef Sirloin Steak cooked to your liking with tomatoes and portobello mushrooms.

FILETO DI MANZO 22.95

80z Beef Fillet Steak cooked to your liking with tomatoes and portobello mushrooms.

POLLO 11.95

Plain chicken breast.

All served with skin-on fries

SAUCES:

Peppercorn: 2 | Blue cheese: 2 | Creamy mushrooms: 2

ALLERGY & INTOLERANCES

If you have a food allergy or intolerance, please inform your server every time you visit, before you order, as not all ingredients can be listed. Whilst we take every care to prevent cross-contamination, please note we cannot guarantee that your dish will be free from allergenic ingredients, as dishes are prepared in areas where these ingredients are present. We are unable to guarantee that products manufactured off-site do not contain traces of a specific ingredient.

CARNE

FILETTO STROGANOFF 20.95

Strips of beef fillet cooked with onions, mushrooms, French mustard, red wine sauce and cream served with rice.

POLLO AI FUNGHI 13.95

Chicken breast with mixed mushrooms in a creamy white wine sauce. Served with vegetables of the day.

POLLO CACCIATORA 13.95

Chicken breast with peppers, black olives, chilli, garlic and tomato sauce. Served with vegetables of the day.

POLLO DI PARMA 14.95

Chicken breast cooked with parma ham and cheese. Smothered with creamy sauce. Served with vegetables of the day.

POLLO SICILIANA 13.95

Chicken breast topped with mozzarella cheese, cherry tomatoes, garlic, tomato sauce and fresh basil. Served with vegetables of the day.

PESCE

SEABASS 17.95

Pan fried, spinach, new potatoes and olives.

SALMON 17.50

Oven baked Salmon, with new potatoes, green beans, watercress and lemon sauce.

TRIO OF FISH 18.95

Seabass, salmon and king prawns pan fried with a lemon-butter sauce. Served with vegetables of the day.

SIDES

GREEN BEANS 4.50

butter and garlic.

SPINACH 4.50

olive oil, garlic, chilli.

NEW POTATOES 3.50

roasted with garlic and rosemary.

COURGETTES FRIES 3.95

seasoned flour and deep fried.

MIXED VEGETABLES 3.50

parmesan shavings, cherry tomatoes.

ROCKET SALAD 4.00

parmesan shavings, cherry tomatoes.

MIXED SALAD 3.50

FRENCH FRIES 2.95

FOR PARTIES OVER 10 PEOPLE

For parties over 10 people and over and optional 10% service charge will be added to your bill.

(v) = Vegetarian

WHITE WINE

Italian House white

175ml 4.95 250ml 55.95 Bottle 16.50

Pinot Grigio - Italy

175ml 5.95 250ml 6.95 Bottle 18.95

Crisp and fresh on the palate with a juicy citrus character and a hint of nuttiness.

Verdicchio Castel di Jesi - Italy 21.95

Dry with aromas of green pears and a hint of marzipan in a classic amphora bottle.

Falanghina - Italy 22.95

Pleasant suggestions of toasted hazelnuts, warm embrace with fresh notes

RED WINE

Italian House Red

175ml 4.95 250ml 5.95 Bottle 16.50

Shiraz - Australia

175ml 6.50 250ml 7.50 Bottle 20.95

Smooth and full on the palate. Sweet, ripe fruit on the finish and a hint of spice.

Montepulciano diAbruzzo - Italy 22.95

Intense and robust with warmth, spice and aromas of dried fruits.

Primitivo - Italy 23.95

Full-bodied, with a great concentration of ripe, rounded fruit characters including blackberry and blueberry.

Valpolicella Ripaso - Italy 26.95

Full bodied with flavours or roasted hazelnuts and tabacco notes followed by cherry jame notes and vanilla spices.

ROSE WINE

House Rose - Italy

175ml 5.95 250ml 6.95 Bottle 18.95

Dry rose wine with cherry red colour and fresh and pleasantly fruity aroma.

SPARKLING WINE

Prosecco

200ml 8,00 Bottle 24.00

Dry sparkling white wine with good acidity and soft, lightly creamy flavour.

CHAMPAGNE

Moet et Chandon 65.00

A subtle style of champagne. Dry, crisp and lively flavour with a seductive palate.

Veuve Clicquot Yellow Label 70.00

White fruits and raisins from the grape followed by vanilla. A fresh and fruity dry flavour.

Gavi - Italy 22.95

A delicate fresh and fruity wine with light aroma of ripened apricot and almonds.

Sauvignon Blanc - New Zealand 24.95

Flavours of ripe tropical fruits, complemented by a bright acidity.

Soave - Italy 21.95

Dry with intense flavours of floral notes and almond aftertaste.

Sancerre - France 34.95

Ripe gooseberry aromas, bracing acidity, and flinty-smoke flavours.

Malbec - Argentina 22.95

Soft velvety texture and balanced flavour of black fruit and a touch of spice.

Chianti Riserva - Italy 25.95

Aged for two years, with notes of dried fruit and plums and a soft oak finish.

Barolo - Italy 42.50

Prestigious dry red wine with hints of vanilla and cherry conserve; robust yet elegant.

Amarone Della Valpolicella Classico - Italy 49.95

Black cherry, plum fruit and violets.

White Zinfandel - California

175ml 6.50 250ml 7.50 Bottle 20.50

Blends flavour of cherry and watermelon with hints of tangy raspberry red colour.

Sparkling Rose 24.00

Fruity aromas with a touch of berries and tropical fruit, with a hint of roses and violet.

Dom Perignon 200.00 (Pre-order only)

The most incredible champagne. Fresh and sharp notes of white pepper give way to liquorice and dried ginger, pear and mango with a smooth silk finish.

Julio's

MENU