

GIULIANO

CHRISTMAS DAY MENU

STARTERS

SOUP OF THE DAY

LOBSTER SOUP SERVED WITH CROUTONS

GAMBERONI DIAVOLA

KING PRAWNS COOKED IN WHITE WINE, CHILLI, GARLIC AND BUTTER

CAMEMBERT CHEESE

DEEP FRIED IN BREAD CRUMBS, SERVED WITH CRANBERRY SAUCE

BRUSCHETTA AL POMODORO (V)

TOASTED ITALIAN BREAD TOPPED WITH CHOPPED TOMATO, BASIL & OLIVE OIL

ARANCINI

RICE BALLS ROLLED WITH SMOKE CHEESE, GARLIC AND HERBS COATED WITH BREADCRUMBS
THEN COMPLIMENTED WITH FRESH SALAD AND SPICY TOMATO SAUCE.

HOME MADE PATE

CHICKEN AND DUCK LIVER SERVED ON TOSTED BREAD, CARAMELISED ONION AND BUTTER

MAINS

BISTECCA ALLA BRACE

RIB EYE STEAK, CHOOSE YOUR OWN SAUCE, PEPPER SAUCE, DIANA SAUCE, DOLCE LATTE SAUCE

STINCO DI AGNELLO

LAMB SHANK SLOW COOKED IN GARLIC ROSEMARY RED WINE SAUCE SERVED WITH MASH POTATOES

TRADIZIONALE TACCHINO ARROSTO

ROAST TURKEY SERVED WITH ROAST POTATOES BRUSSELS SPROUT, VEG AND TRADITIONAL ONIONS AND SAGE STUFFING

SALMONE RATATOUILLE

SERVED WITH MIX VEGETABLE IN TOMATO SAUCE

POLLO ALLA PRINCIPESSA

CHICKEN BREAST FILLET WITH WHITE WINE, MUSHROOMS, ASPARAGUS
AND CHERRY TOMATOES IN A CREAMY SAUCE

PENNE ALLA NORMA (V)

PENNE PASTA COOKED IN A RICH TOMATO SAUCE, WITH AUBERGINE, FRESH BASIL,
GARLIC, CHILLI AND TOPPED WITH PECORINO CHEESE

DESSERT

CHRISTMAS PUDDING

TIRAMISU

THE CLASSIC ITALIAN DESSERT

PROFITEROLES

FILLED WITH CHANTILLY CREAM, CHOCOLATE SAUCE

TORTA DI FORMAGGIO

CHEESE CAKE

£ 90.00

SERVICE NOT INCLUDED

GIULIANO

CHRISTMAS PARTY MENU

STARTERS

SOUP OF THE DAY

MINISTRONE HEARTY CLASSIC ITALIAN SOUP MADE WITH SEASONAL VEG

FISH CAKES

HOMEMADE FISH CAKES, DEEP FRIED, SERVED WITH CHILLI TOMATO SAUCE

POLPETTE DELLA NONNA

MEATBALLS IN TOMATOES SAUCE ANT TOASTED CIABATTA BREAD

INSALATA CAPRESE

SLICES OF TOMATO, MOZZARELLA AND BASIL OLIVE OIL

FUNGHI AL DOLCELATTE

MUSHROOMS IN CREAMY DOLCELATTE
SAUCE AND CRUSTY BREAD

BRUSCHETTA AL POMODORO

TOASTED ITALIAN BREAD TOPPED WITH CHOPPED TOMATO, BASIL & OLIVE OIL

MAINS

STINCO DI AGNELLO

LAMB SHANK SLOW COOKED IN GARLIC ROSEMARY RED WINE SAUCE SERVED WITH MASH POTATOES

BRANZINO AL LIMONE

GRILLED SEA BASS FILLETS COOKED IN BUTTER AND LEMON SAUCE

TRADIZIONALE TACCHINO ARROSTO

ROAST TURKEY SERVED WITH ROAST POTATOES BRUXELLES SPROUT, VEG AND TRADITIONAL ONIONS AND SAGE STUFFING

LASAGNA

HOMEMADE LAYERS OF PASTA BAKED IN OVEN WITH BECHAMEL AND RICH BOLOGNESE SAUCE

RISOTTO FUNGHI (V)

SAUTED MIXED MUSHROOM IN A THYME GARLIC AND CREAMY SAUCE

POLLO PRINCIPESSA

CHICKEN BREST FILLET WITH WHITE WHINE, MUSHROOM, ASPARAGUS AND CHERRY TOMATOES IN A CREAMY SAUCE

DESSERT

CHRISTMAS PUDDING

TIRAMISU

THE CLASSIC ITALIAN DESSERT

PROFITEROLES

FILLED WITH CHANTILLY CREAM, CHOCOLATE SAUCE

TORTA DI FORMAGGIO

CHEESECAKE

£49.50 PP SERVICE NOT INCLUDED

Live Music
Jonathan Young

GIULIANO

NEW YEARS EVE MENU

STARTERS

SOUP OF THE DAY

LOBSTER SOUP SERVED WITH CROUTONS

GAMBERONI DIAVOLA

KING PRAWNS COOKED IN WHITE WINE, CHILLI, GARLIC AND BUTTER

BRUSCHETTA ALLA POMODORO (V)

TOSTED ITALIAN BREAD TOPED WITH CHOPED TOMATO/BASIL AND OLIVE OIL

ARANCINI

RICE BALLS ROLLED WITH SMOKE CHEESE, GARLIC AND HERBS COATED WITH BREADCRUMBS THEN COMPLIMENTED WITH FRESH SALAD AND SPICY TOMOTO SAUSE.

FRIED CRAB CLAW

FRIED CRAB IN BREADCRUMBS SERVED WITH SWEET CHILLY SAUCE

MAINS

BISTECCA ALLA BRACE

RIB EYE STEAK, CHOOSE YOUR OWN SAUCE, PEPPER SAUCE, DIANA SAUCE, DOLCE LATTE SAUCE

STINCO DI AGNELLO

LAMB SHANK SLOW COOKED IN GARLIC ROSEMARY RED WINE SAUCE SERVED WITH MASH POTATOES

HALF LOBSTER

HALF LOBSTER SERVED WITH MIX SEAFOOD LINGUINE

POLLO MARE MONTI

TENDER CHICKEN BREAST PAN FRIED WITH GARLIC, FRESH HERBS, BABY PRAWNS, AND MUSHROOMS THEN FINALLY FLAMED WITH BRANDY, SERVED WITH LOBSTER BISQUE AND TOPED WITH BLACK CAVIAR.

RAVIOLI ALLA TOSCANA (V)

FRESH RAVIOLI PASTA STUFFED WITH RICOTTA AND SPINCH, COOKED WITH CHEERY TOMATOS AND WILD MUSHROOMS, CREAM AND WHITE WINE SAUCE

DESSERT

TIRAMISU

THE CLASSIC ITALIAN DESSERT

PROFITEROLES

FILLED WITH CHANTILLY CREAM, CHOCOLATE SAUCE

TORTA DI FORMAGGIO

CHEESECAKE

PANNA COTTA (V)

SET VANILLA AND WHITE CHOCOLATE CREAM, SEASONAL BERRY

£80.00

SERVICE NOT INCLUDED

Live Comedy
Jed Stone