

## NEW AND TASTY

### **SHRIMPS COCKTAIL**

**7,75**

START YOUR LUNCH WITH A DELICIOUS, SMALL SHRIMPS COCKTAIL WITH APPLE, EGG CRUMB, FRESH LETTUCE AND SPECIAL GULIANO TOPPING

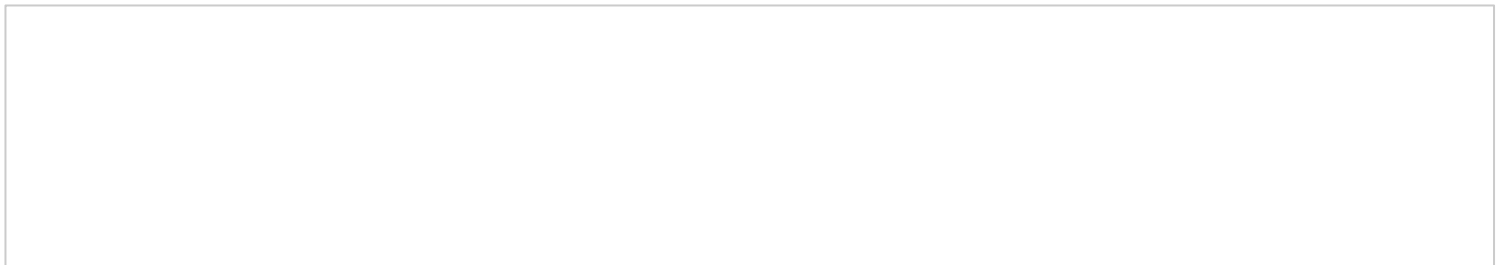
*Wijnsuggestion: Prosecco Guliano (frizzante)*

### **BERGAMO SANDWICH**

**9,75**

HUGE BRIOCHE SANDWICH WITH ITALIAN TALEGGIO CHEESE, TRADITIONAL HAM ARUGULA AND GULIANO'S MOST FAMOUS TRUFFLE CATCH'UP

*Wijnsuggestion: Prosecco Guliano (frizzante)*

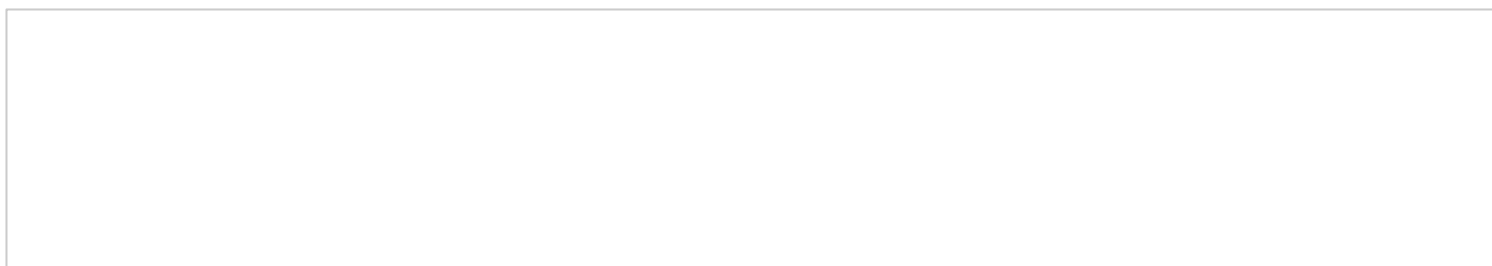


# GULIANO APPETIZERS

<b>OLIVES</b>	<b>4,25</b>
<b>BREAD WITH GULIANO'S TRUFFLE MAYONNAISE</b>	<b>4,25</b>
<b>SHRIMPS COCKTAIL</b>	<b>7,75</b>
<b>MEAT PLATTER</b>	<b>7,25</b>
<b>CHEESE PLATTER</b>	<b>7,25</b>
<b>TARTUFINI</b> <i>truffle meatballs and GULIANO truffle mayonnaise</i>	<b>6,50</b>
<b>ITALIAN TOMATO SOUP</b>	<b>5,75</b>
<b>ITALIAN ONION SOUP WITH PARMHAM</b> (season)	<b>5,75</b>
<b>ITALIAN CREAMY MUSHROOM SOUP</b>	<b>5,75</b>
<b>EXTRA BREAD</b>	<b>2,25</b>

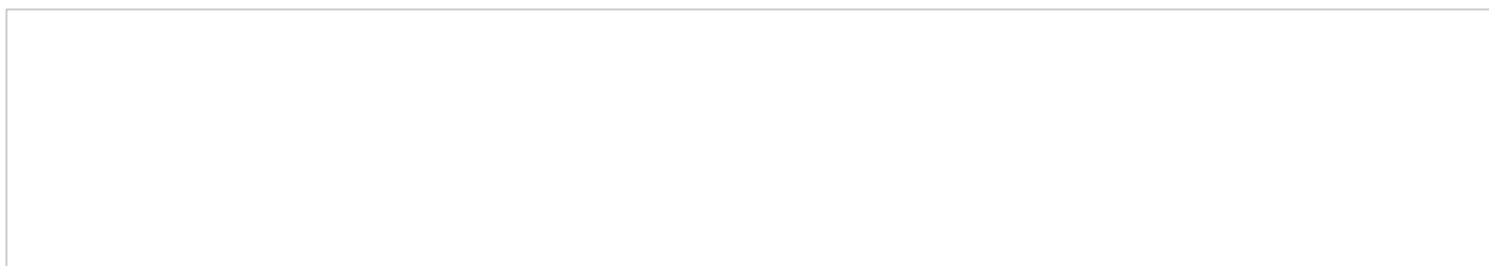
# SWEETS

<b>ICE COFFEE</b> (season)	<b>4,25</b>
<b>SWEET OF THE DAY</b>	<b>5,75</b>



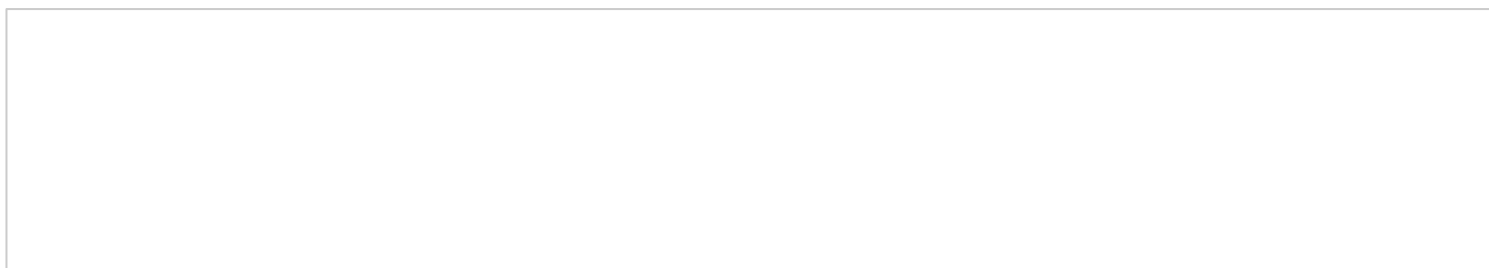
# GULIANO'S ALL TIME FAVOURITES

<b>BISTECCA</b> <i>(beef)</i>	<b>10,50</b>
Thinly sliced roast beef rib   Parmesan   truffle mayonnaise <i>Wine suggestion: Barbera d'Asti San Nicolao (red) of Prosecco Guliano (frizzante)</i>	
<b>CARNE CRUDA</b> <i>(beef) (bread separately served)</i>	<b>12,25</b>
Steak Tartare   summer truffle   mushrooms   capers   mayonnaise   arugula   Parmesan cheese <i>Wine suggestion: Barbera d'Asti San Nicolao (red)</i>	
<b>GALLO</b> <i>(poultry)</i>	<b>10,50</b>
Hot spiced chicken pieces   green salad   candied red onion   lemon mayonnaise <i>Wine suggestion: Trebbiano d'Abruzzo Valori (white)</i>	
<b>TRUFFELBURGER</b> <i>(beef-pork)</i>	<b>12,50</b>
Meatburger   summer truffle   crispy ham   buffalo mozzarella   truffle mayonnaise <i>Wine suggestion: Montepulciano (red)</i>	
<b>NEW YORK MEATBALLS</b> <i>(poultry)</i>	<b>13,75</b>
Minced chickenmeat   cheese   basil   tomato sauce   mascarpone   bread (separate) <i>Wine suggestion: Verdicchio Sartarelli (white)</i>	
<b>ED'S PASTRAMI</b> <i>(beef)</i>	<b>10,50</b>
Thinly sliced beef   red onion   provolone cheese   wasabi mayonnaise <i>Wine suggestion: Montepulciano (red)</i>	
<b>RACHEL'S</b> <i>(poultry)</i>	<b>9,75</b>
Thinly sliced turkey   egg   arugula   red onion   pickle   sweet garlic mayonnaise <i>Wine suggestion: Trebbiano d'Abruzzo Valori (white)</i>	



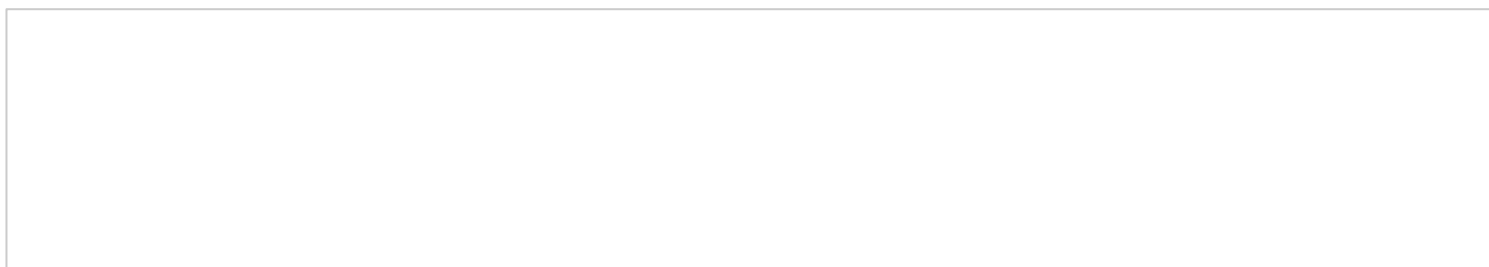
# SIGNATURE DISHES

<b>GULIANO</b> <i>(pork)</i>	<b>9,75</b>
Parma Ham   buffalo mozzarella   Parmesan   arugula   sun dried tomatoes <i>Wine suggestion: Verdicchio Sartarelli (white)</i>	
<b>TONNO</b> <i>(fish)</i>	<b>8,75</b>
Homemade tuna salad   green salad   paprika   candied red onion   capers <i>Wine suggestion: Trebbiano d'Abruzzo Valori (white)</i>	
<b>NERO MALTO</b> <i>(vegetarian)</i>	<b>9,75</b>
Buffelmozzarella   Parmezaanse kaas   rucola   zongedroogde tomaatjes   pesto <i>Wine suggestion: Pinot Grigio Tramin (white)</i>	
<b>SANOCE</b> <i>(vegan)</i>	<b>9,75</b>
Toasted ciabatta   hummus   grilled zucchini   walnut   arugula   basil <i>Wine suggestion: Pinot Grigio Tramin (white)</i>	
<b>PERFETTO</b> <i>(pork)</i>	<b>9,75</b>
Parma ham   gorgonzola   salami   provolone cheese   green salad   sun dried tomatoes <i>Wine suggestion: Barbera d'Asti San Nicolao (red)</i>	
<b>BUFALATA</b> <i>(vegetarian) (bread served separately)</i>	<b>9,75</b>
Buffalo mozzarella   cherry tomato   basil   olive oil   balsamic cream <i>Wine suggestion: Prosecco Guliano (frizzante)</i>	



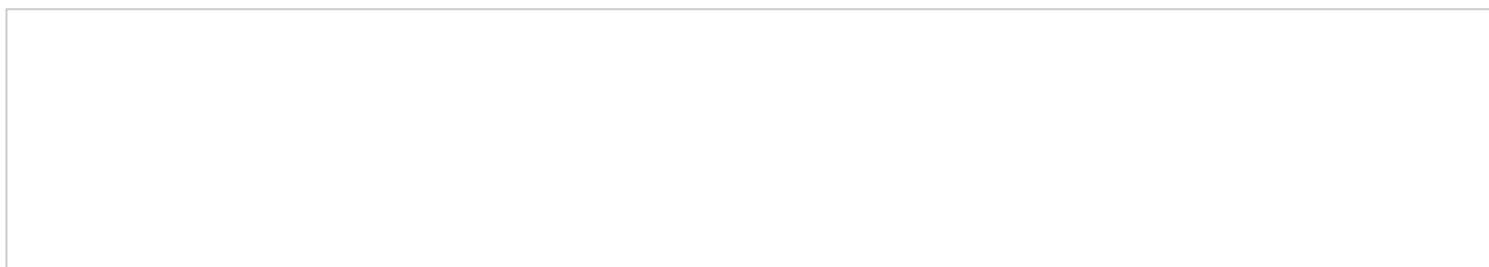
# GULIANO'S TRADITIONALS

<b>VITELLO TONNATO</b> <i>(veal + fish)</i>	<b>10,50</b>
Roasted veal   tuna mayonnaise <i>Wine suggestion: Pinot Grigio Rosato (rose)</i>	
<b>CARPACCIO</b> <i>(beef) (bread separately served)</i>	<b>10,50</b>
Dried beef   arugula   Parmesan   sun dried tomatoes <i>Wine suggestion: Barbera d'Asti San Nicolao (red) Prosecco Guliano (frizzante)</i>	
<b>TRUFFLE EGG SALAD</b> <i>(vegetarian)</i>	<b>9,50</b>
<b>WITH CRISPY PARMA HAM EXTRA</b>	<b>1,00</b>
Home made egg salad   black summer truffle   arugula   tomato   Parmesan cheese <i>Wine suggestion: Pinot Grigio Tramin (white)</i>	
<b>MANZOLA</b> <i>(beef) (bread served separately)</i>	<b>10,75</b>
Roast beef   arugula   warm rosemary oil <i>Wine suggestion: Barbera d'Asti San Nicolao (red)</i>	
<b>POLLINA</b> <i>(poultry)</i>	<b>9,75</b>
Sliced chicken   green salad   walnut   sun-dried tomatoes   wasabi mayonnaise <i>Wine suggestion: Verdicchio Sartarelli (white)</i>	
<b>POLPETTONE</b> <i>(beef)</i>	<b>8,50</b>
Meatloaf   green salad   candied red onion   mustard saffron mayonnaise <i>Wine suggestion: Pinot Grigio Tramin (white)</i>	
<b>WILDBOAR PATÉ</b> <i>(served with brioche bread)</i>	<b>8,50</b>
Wildboar paté   fig chutney <i>Wine suggestion: Montepulciano Valori (red)</i>	



# HOT SANDWICHES

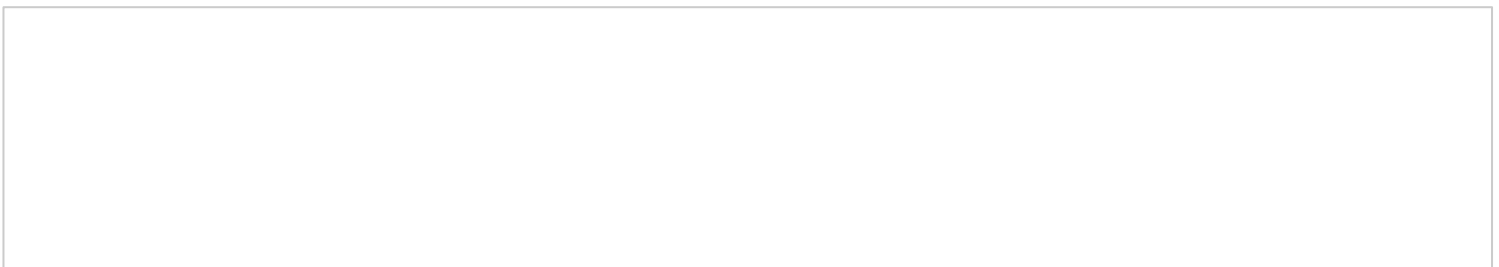
<b>CONTADINO</b> <i>(pork)</i>	<b>7,75</b>
Parma Ham   Bettine Blanc goatcheese <i>Wine suggestion: Trebbiano d'Abruzzo Valori (white)</i>	
<b>CLASSICO</b> <i>(vegetarian)</i>	<b>7,75</b>
Mozzarella   candied red onion   sun-dried tomatoes   pesto-mayonnaise <i>Wine suggestion: Montepulciano (red)</i>	
<b>VEGETARIANA</b> <i>(vegetarian)</i>	<b>7,75</b>
Gorgonzola   grilled vegetables   candied red onion   Sun dried tomatoes <i>Wine suggestion: Pinot Grigio Tramin (white)</i>	
<b>CAPRESE</b> <i>(vegetarian)</i>	<b>7,25</b>
Mozzarella   sun-dried tomatoes   pesto <i>Wine suggestion: Montepulciano (red)</i>	
<b>SUPERIORE</b> <i>(poultry)</i>	<b>7,50</b>
Chicken   spicy provolone cheese   arugula   candied red onion   tomato sauce <i>Wine suggestion: Montepulciano (red)</i>	
<b>DOLOMITI</b> <i>(pork)</i>	<b>7,50</b>
Parma ham   mozzarella   arugula   candied red onion   tomato sauce <i>Wine suggestion: Verdicchio Sartarelli (white)</i>	
<b>SPIGNO</b> <i>(pork)</i>	<b>7,50</b>
Spicy salami   mozzarella   red onion   parmesan cheese   basil   tomato sauce <i>Wine suggestion: Pinot Grigio Tramin (white)</i>	



# SALADS, SOUPS & ANTIPASTI

<b>CHICKEN SALAD</b>	<b>12,50</b>
Mixed salad   cherry tomatoes   paprika   red onion   chicken   dressing   wasabi mayonnaise <i>Wine suggestion: Montepulciano (red)</i>	
<b>TUNA SALAD</b>	<b>12,50</b>
Mixed salad   tomatoes   paprika   red onion   tuna mayonnaise   egg   dressing <i>Wine suggestion Verdicchio Sartarelli (white)</i>	
<b>SALMONE AFFUMICATO</b> <i>smoked salmon salad</i>	<b>14,50</b>
Mixed salad   tomatoes   paprika   red onion   smoked salmon   dressing   lemon mayonnaise <i>Wine suggestion: Trebbiano d'Abruzzo Valori (white)</i>	
<b>ITALIAN TOMATO SOUP</b>	<b>5,75</b>
<b>ITALIAN ONION SOUP WITH PARMHAM</b>	<b>5,75</b>
<b>ITALIAN CREAMY MUSHROOM SOUP</b>	<b>5,75</b>
<b>ANTIPASTI</b> <i>between 12.00 and 14.00 only after consultation</i>	<b>17,50</b>
<b>MEAT PLATTER</b>	<b>7,25</b>
<b>CHEESE PLATTER</b>	<b>7,25</b>
<b>EXTRA BREAD</b>	<b>2,25</b>

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# WINES, WATERS & OTHER DRINKS

	Glass	Bottle
<b>SPRITZ</b>	7,25	-
<b>HUGO</b>	7,25	-
<b>MIMOSA</b>	7,25	-
<b>PROSECCO GULIANO</b>	5,75	29,50
White wines		
<b>SOAVE CLASSICO</b> tastefull	4,50	23,95
<b>PINOT GRIGIO</b> dry and elegant	5,50	27,50
<b>VERDICCHIO</b> fruitfull	4,95	26,50
Rosé wine		
<b>PINOT GRIGIO</b> fresh	4,50	23,95
Red wines		
<b>MONTEPULCIANO</b> pure elegant	4,50	24,75
<b>BARBERA D'ASTI</b> serious	5,50	27,50
Waters		
	0,2	0,75
<b>ACQUA PANNA</b> mineralwater	2,75	5,25
<b>SAN PELLEGRINO</b> sparkling	2,75	5,25
<b>GULIANO CRYSTAL</b> carafe of table water	-	2,25

ALSO AVAILABLE ristretto, espresso, caffè, espresso macchiato, cappuccino, latte macchiato, tea, fresh minttea, gingertea, hot chocolate\*, ice coffee\*, jus d'orange, fresh apple juice, fresh pear juice, tomatato juice, limonata, pompelmo. aranciata, aranciata rossa, pompelmo, chinotto, tonic, ginger ale, coca cola, cola zero, icetea, icetea green, peroni beer \*)season