

GULIANO'S LUNCH TIPS

PLATTER

5,25

START YOUR LUNCH WITH A DELICIOUS SMALL PLATE WITH ITALIAN CHEESE OR MEAT CHOICE: PARMA-HAM, PORCHETTA, SALAMI, GORGONZOLA OR CAPRESE

Wine suggestion: Prosecco Guliano (frizzante)

WILD BOAR PATE WITH FIGS CHUTNEY

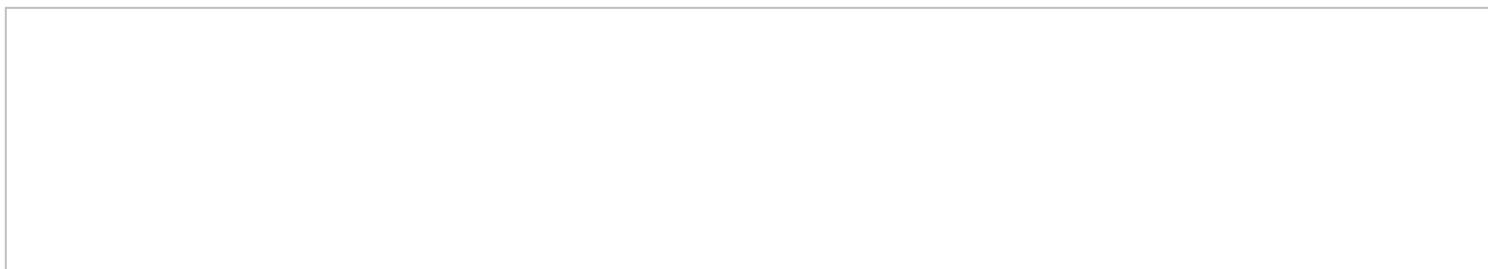
10,50

WILD BOAR PATE SERVED WITH WALNUTS AND A SPICY CHUTNEY OF FIGS AND APPLE SYRUP. SERVED WITH TOASTED BRIOCHE BREAD

Wine suggestion: Montepulciano (red)

GULIANO 10
JAAR

SIDE DISHES



OLIVES	4,25
BREAD WITH GULIANO'S FAMOUS HOMEMADE TRUFFLE MAYONNAISE	4,25
MEAT PLATTER <i>choice: parmaham, porchetta of salami</i>	5,25
CHEESE PLATTER <i>choice: gorgonzola or caprese</i>	5,25
TARTUFINI <i>truffle meatballs AND GULIANO truffle mayonnaise</i>	6,50
ITALIAN TOMATO SOUP	5,75
ITALIAN ONION SOUP WITH PARMHAM	5,75
ITALIAN SOUP OF THE DAY	5,75
EXTRA BREAD	2,25

SWEETS

ICE COFFEE (season)	4,25
SWEET OF THE DAY	5,75

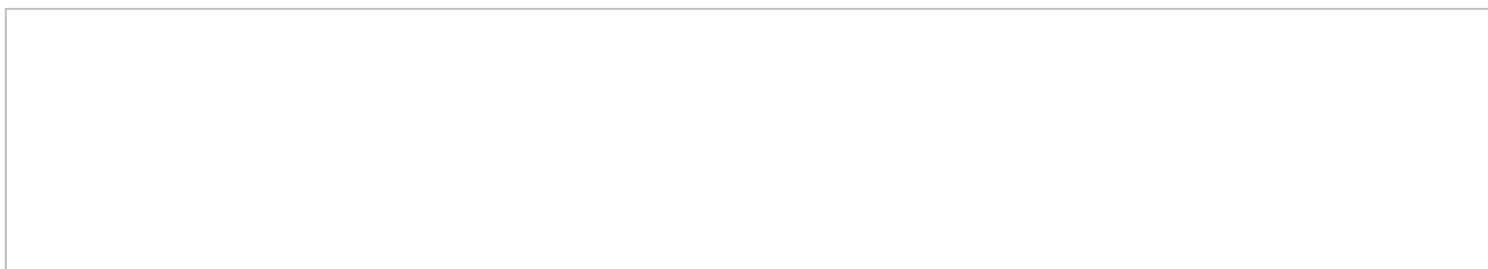


GULIANO'S ALL TIME FAVOURITES



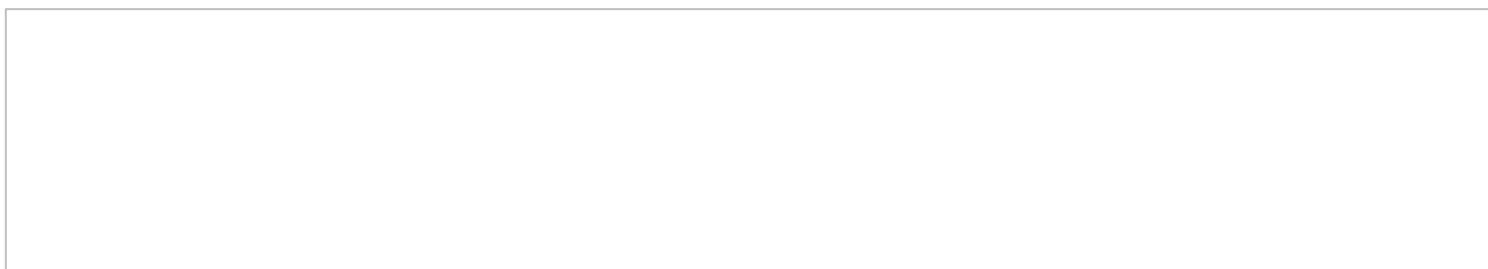
BISTECCA <i>(beef)</i>	10,50
Thinly sliced roast beef rib Parmesan truffle mayonnaise <i>Wine suggestion: Barbera d'Asti San Nicolao (red) of Prosecco Guliano (frizzante)</i>	
CARNE CRUDA <i>(beef) (bread separately served)</i>	12,25
Steak Tartare summer truffle mushrooms capers mayonnaise arugula Parmesan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

SIGNATURE DISHES

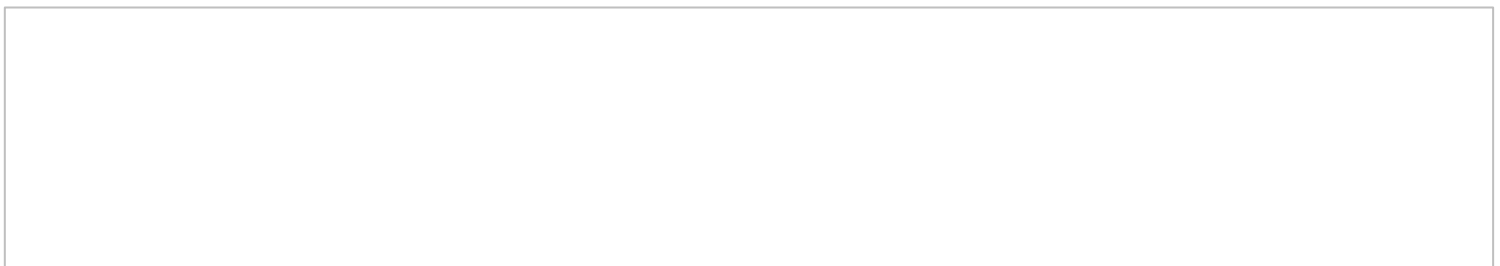


GULIANO <i>(pork)</i>	9,75
Parma Ham buffalo mozzarella Parmesan arugula sun dried tomatoes <i>Wine suggestion: Verdicchio Sartarelli (white)</i>	
TONNO <i>(fish)</i>	8,75
Homemade tuna salad green salad paprika candied red onion capers <i>Wine suggestion: Trebbiano d'Abruzzo Valori (white)</i>	
PORCHETTA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

GULIANO'S TRADITIONALS



VITELLO TONNATO <i>(veal + fish)</i>	10,50
Roasted veal tuna mayonnaise <i>Wine suggestion: Pinot Grigio Rosato (rose)</i>	
CARPACCIO <i>(beef) (bread separately served)</i>	10,50
Dried beef arugula Parmesan sun dried tomatoes <i>Wine suggestion: Barbera d'Asti San Nicolao (red) Prosecco Guliano (frizzante)</i>	
TRUFFLE EGG SALAD <i>(vegetarian)</i>	9,50
WITH CRISPY PARMA HAM EXTRA	1,00
Homemade egg salad black summer truffle arugula tomato Parmesan cheese <i>Wine suggestion: Pinot Grigio Tramin (white)</i>	
MANZOLA <i>(beef) (bread served separately)</i>	10,75
Roast beef arugula warm rosemary oil <i>Wine suggestion: Barbera d'Asti San Nicolao (red)</i>	
POLLINA <i>(poultry)</i>	9,75
Sliced chicken green salad walnut sun-dried tomatoes wasabi mayonnaise <i>Wine suggestion: Verdicchio Sartarelli (white)</i>	
POLPETTONE <i>(beef)</i>	8,50
Meatloaf green salad candied red onion mustard saffron mayonnaise <i>Wine suggestion: Pinot Grigio Tramin (white)</i>	
BEIJING SANDWICH <i>(poultry)</i>	9,75
Chicken meatloaf sweetsour red onion little gem hoisin yogurt topping <i>Wijnsuggestie: Pinot Grigio Tramin (wit)</i>	



HOT SANDWICHES

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

SALADS, SOUPS & ANTIPASTI

CHICKEN SALAD

Mixed salad | cherry tomatoes | paprika | red onion | chicken | dressing | wasabi mayonnaise
Wine suggestion: Montepulciano (red)

12,50

TUNA SALAD

Mixed salad | tomatoes | paprika | red onion | tuna mayonnaise | egg | dressing
Wine suggestion Verdicchio Sartarelli (white)

12,50

SALMONE AFFUMICATO *smoked salmon salad*

Mixed salad | tomatoes | paprika | red onion | smoked salmon | dressing | lemon mayonnaise
Wine suggestion: Trebbiano d'Abruzzo Valori (white)

14,50

ITALIAN TOMATO SOUP

5,75

ITALIAN ONION SOUP WITH PARMHAM

5,75

ITALIAN SOUP OF THE DAY

5,75

ANTIPASTI *between 12.00 and 14.00 only after consultation*

17,50

MEAT PLATTER *choice: parmham, porchetta of salami*

5,25

CHEESE PLATTER *choice: gorgonzola or caprese*

5,25


 GULIANO 10 JAAR

WINES, WATERS & OTHER DRINKS

Glass

Bottle

SPRITZ	6,75	-
HUGO	6,75	-
MIMOSA	6,75	-
PROSECCO GULIANO	5,75	29,50
White wines		
TREBBIANO d'ABRUZZO tastefull	4,25	23,95
PINOT GRIGIO dry and elegant	5,25	27,50
VERDICCHIO fruitfull	4,75	26,50
Rosé wine		
PINOT GRIGIO fresh	4,25	23,95

Red wines

MONTEPULCIANO pure elegant	4,25	24,75
BARBERA D'ASTI serious	5,25	27,50

Waters

ACQUA PANNA mineralwater	2,65	5,25
SAN PELLEGRINO sparkling	2,65	5,25
GULIANO CRYSTAL 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, tomato juice, limonata, pompelmo. aranciata, aranciata rossa, pompelmo, chinotto, tonic,

ginger ale, coca cola, cola zero, icetea, icetea green, peroni beer *) *season*

