New Years Eve Menu

STARTERS

A glass of Prosecco upon arrival

Capesante

Pan-Fried Scallops with Pancetta, Chili & Garlic and White Wine

Antipasto Misto

Selection of Mixed Salamis & Parma ham

Gamberoni Diavola

King Prawns cooked with Chili, Garlic & White Wine, Served on Toasted Bread

Fegato

Lamb Liver Pan-Fried with Pancetta, Red Onion, Chili & Marsala Wine

Funghi Aglio

Champignon Mushrooms Cooked with White Wine, Cream, Garlic & Paprika

MAINS

Fillet Steak

Choice of Sauce inluding: Pepper Sauce, Porcini or Rosini

Branzino Marinara

Seabass fillet wrapped in king prawns served on a bed of sauteed spinach with a lemon butter sauce.

Lasganga Vegetarian

Spinach & Riccotta Lasagna

Involtini di Pollo

Chicken breast rolled with Parma ham, asparagus and mozarella, served with lemon and dill sauce

Rack of Lamb

Rack of lamb marinated with garlic and rosemary, served on a bed of mashed potatoes with sun blushed tomatoes

DESSERT

Torta Chocolata

Chocolate Fudge Cake served with Ice Cream

Tiramisu

Our homemade Tiramisu

Cheesecake

Cheesecake of the day



Christmas Party Menu Booking Form

Simply complete the booking form and return to us with a £10 per person non-refundable deposit no later than 7 days before your party date

Organisers name:	
Company:	
Address:	
Postcode:	
Telephone:	
Date of Function:	
Time of Party:	
Number in Party Deposit Paid: £	
STARTERS	No.
Insalata Tricolore (V)	
Funahi all'Aalio	

MAINS

Fegato

Polpette Romana

Fish Cakes

Calamari Fritti

Tradizionale Tacchino Arrosto	
Involtini di Pollo	
Rib Eye Steak	
Sea Bass al Cartoccio	
Lasagna Vegetarian	
Lamb Shank	

DESSERT

DESSERI	
Tiramisu	
Christmas Pudding	
Cheesecake	
Chocolate Fudge Cake	

As a thank you for booking your Christmas party here, the party organiser will receive a £30 voucher to be used against any future meal at Giuliano (on party bookings of 20 and over)

Merry Christmas from all at Giuliano



RISTORANTE * PIZZERIA

NATALE 2017



Wishing all our customers a very Merry Christmas and Happy New Year

01625 535 245

Giuliano Ristorante Pizzeria | 121 Wilmslow Road Handforth | Cheshire | SK9 3HX

bookings@giulianorestaurant.co.uk www.giulianorestaurant.co.uk

Christmas Lunch Party Menu

STARTERS

Zuppa del Giorno

Our fresh, homemade soup of the day

Funghi all'Aglio

Mushrooms sauteed in butter, garlic and white wine

Polpette Romana

Spicy meatballs, served in tomato sauce and herbs

Fish Cakes

Home made Fish Cakes made with Salmon, Cod & Seabass served with Sweet Chili Dip

MAINS

Penne di Pollo

Chicken, mushrooms, courgettes, a touch of chili, cream and tomato sauce

Salmone alla Griglia

Grilled salmon fillet served with roasted julienne vegetables

Tradizionale Tacchino Arrosto

Roast turkey served with sage and onion stuffing, bacon roll and chipolata

Lasagna Vegetarian

Spinach & Riccotta Lasagna

Lamb Shank

Roasted lamb shank marinated with garlic & rosemary, served on a bed of mashed potato with sun blushed tomatoes

Tagliatelle con Carne

Tagliatelle pasta with beef strips, mushrooms, chili, garlic and red wine jus

DESSERT

Tiramisu

Our homemade Tiramisu

Christmas Pudding

Traditional Christmas Pudding

Cheesecake

Cheesecake of the day

Chocolate Fudge Cake

Served warm with vanilla ice cream

£16.90 service not included

Christmas Dinner Party Menu

STARTERS

Pane e olive-bread & olives to start

Insalata Tricolore (V)

Mozarella cheese with avacado, tomato & basil sauce

Funghi all'Aglio

Mushrooms sauteed in butter, garlic and white wine

Polpette Romana

Spicy meatballs, served in tomato sauce and herbs

Fish Cakes

Home made Fish Cakes made with Salmon, Cod & Sea Bass served with Sweet Chilli Dip

Calimari Fritti

Squid rings, lightly battered and deep fried

Lamb Liver Pan-Fried with Pancetta, Red Onion, Chilli & Marsala Wine

MAINS

Tradizionale Tacchino Arrosto

Roast turkey served with sage and onion stuffing, bacon roll and chipolata

Involtini di Pollo

Chicken breast rolled with parma ham, asparagus and mozarella, served with a lemon and dill sauce

Rib Eye Steak

Rib Eye Steak, Choose your own sauce including: Porcini, Dolcelatte or Peppercorn

Sea Bass al Cartoccio

Whole fillet of sea bass wrapped in baking foil, infused with potatoes, cherry tomatoes, herbs, olives and

Lasagna Vegetarian

Spinach & Riccotta Lasagna

Lamb Shank

Roasted lamb shank marinated with garlic & rosemary, served on a bed of mashed potato with sun blushed

DESSERT

Tiramisu

Our homemade Tiramisu

Christmas Pudding Traditional Christmas Pudding

Cheesecake

Cheesecake of the day

Chocolate Fudge Cake

Served warm with vanilla ice cream

Christmas Day Menu

STARTERS

Zuppa

Broccoli and Dolcelatte Soup

Fegato

Lamb Liver Pan-Fried with Pancetta, Red Onion, Chili & Marsala Wine

Gamberoni Diavola

King Prawns cooked with Chili, Garlic & White Wine, Served on Toasted Bread

Antipasto Misto

Selection of Mixed Salamis & Parma ham

Caprino

Deep fried goats cheese with sesame seeds, cranberry sauce and salad

Pate Della Casa

Homemade fresh chicken pate served with slices of crispy toast and butter

MAINS

Tradizionale Tacchino Arrosto

Roast turkey served with sage and onion stuffing, bacon roll and chipolata

Branzio Cartoccio

Sea Bass Fillet steamed in baking foil with garlic, cherry tomatoes, asparagus, and white wine

Filetto al Pepe

Prime fillet steak cooked in cracked black pepper, fresh cream and brandy sauce

Ravioli alla Toscana

Fresh ravioli pasta stuffed with ricotta and spinach, cooked with cherry tomatoes, wild mushrooms, cream and a white wine sauce

Pollo Principessa

Chicken breast cooked in fresh cream and white wine, topped with asparagus tips

DESSERT

Tiramisu

Our homemade Tiramisu

Christmas Pudding

Traditional Christmas Pudding

Profiteroles

Soft choux pastries filled with chantilly cream