



Antipasti

Mosaico di Carpaccio	<i>Tender beef carpaccio served with fresh artichokes & pecorino</i>		21.00
Ostriche Naturale	<i>Natural oysters with red wine vinaigrette and parsley infused oil</i>	6 for 18.00	12 for 36.00
Ostriche al Kilpatrick	<i>Oysters Kilpatrick</i>	6 for 19.50	12 for 38.00
Salmone Affumicatio	<i>Tasmanian smoked salmon marinated and served with spinach, wedges of orange and lime salsa</i>		21.50
Antipasto Julio's	<i>A mixed tasting plate prepared by the Chef</i>	per person	18.00

Primi Entree

Zuppa del Giorno	<i>Soup of the day</i>		12.50
Funghi all'Italiana	<i>Tasty field mushrooms oven roasted with garlic lemon and oregano</i>		19.50
Camebert Fritto	<i>Wedges of camembert cheese wrapped with bacon & deep fried in Crisp batter served with port wine sauce and fresh fruit</i>		19.50
Fegatini alla Calabrese	<i>Chicken liver with onion & chilli in white wine sauce served with wilted cabbage and crostini</i>		21.00
Capesante Ai Saporidi Mare	<i>Grilled scallops served with white porcini mushroom sauce & rocket</i>		23.00
Calamari alla Tirrenica	<i>Fried garlic & chilli marinated squid served with dill aioli and straw chips</i>		21.50
Gamberi all'aglio	<i>Sizzling garlic prawns</i>		22.50

Julio's

Pasta

Gnocchi alla Venere	<i>Homemade gnocchi served with roasted eggplant & cherry tomatoes & parmesan</i>	E 23.00	M 28.00
Taglionini alla Francavilla	<i>Homemade tagliolini served with prawns and asparagus in saffron sauce</i>	E 24.50	M 31.50
Risotto Pescatore	<i>Mixed seafood risotto with a hint of white wine, tomato and cream sauce</i>	E 24.50	M 32.50
Risotto alla Veneto	<i>Risotto served with pumpkin amaretto and baby spinach</i>	E 21.00	M 29.00
Liguine alla Astice	<i>Linguine pasta with manjimup marron in cherry tomato white wine sauce</i>	E39.00	M49.00
Cannelloni alla Anatna	<i>Home made roll pasta with talaggio cheese, duck & mixed mushroom graten in walnut sauce</i>	E 25.50	M 33.50

Secondi Mains

Costoletta di Vitello ai Ferri	<i>Veal Chop served with prawns and garlic cream sauce</i>	41.00
Scaloppine	<i>Panfried scallopini served with prawns in a white wine, tomato, chilli, basil & button mushroom sauce</i>	37.00
Agnello del Pastore	<i>Rack of lamb filled with spinach & pine-nuts oven roasted & served with a red wine and mint jus</i>	41.00
Filetto of Pepe	<i>Prime eye fillet served to your liking with a pepper sauce</i>	39.00
Anatra alle Ciliege	<i>Roasted crispy skin duck served with a black cherry and fig sauce</i>	38.00
Pollo nel Pollaio	<i>Chicken breast with sage & prosciutto san daniele in white wine & pesto cream sauce</i>	37.00

Pesci Seafood

Pesce del Giorno	<i>Today's fresh fish prepared the Chef's way</i>	Market Price
LL Piatto Del Julio's	<i>Mixed seafood plate; fish, scallop, prawns, calamari served in light parsley lemon salmoriglio</i>	46.00
Salmone ai Profumi D'Estate	<i>Fresh grilled Tasmanian salmon served with Mix herbs risotto tortino served with champagne sauce & dill oil</i>	38.00

Julio's

Side Dishes

Mixed Vegetables	<i>Fresh vegetables of the day</i>	8.00
Rocket and Pear Salad	<i>Rocket, pear & parmesan salad dressed with balsamic vinegar</i>	8.00
Mixed Salad	<i>Fresh seasonal lettuce salad</i>	8.00
Chips	<i>Wafer thin chips (Like Nonna made!)</i>	8.00
Spinach	<i>Pan-fried spinach with garlic</i>	8.00
Panfried Mushrooms	<i>Panfried button mushrooms with chilli & olive oil</i>	8.00
Salad of Green Beans	<i>Beans dressed with a red vinaigrette and olive oil</i>	8.00
Caesar Salad	<i>Cos lettuce, crispy bacon, olives, anchovies, croutons, parmesan & dressing</i>	8.00

Pane Bread

Pane Fresco	<i>Fresh homemade bread</i>	4.50
Bruschetta	<i>Grilled bread topped with tomato, basil & Spanish onion dressed with olive oil</i>	4.50
Garlic Bread	<i>Fresh oven baked garlic bread</i>	4.50