



## CICCHETTI *small snacks*

Focaccia	House made seasoned w sea salt & rosemary, red pesto dip (V)	8
Olive	Cooladerra Farm olives marinated in rosemary, chilli and lemon (V/GF)	8
Alici	Bruschetta of Stracciatella cheese and Sicilian anchovies	12
Arancini	Hand rolled risotto balls w mushroom, spinach, feta, truffles & parmesan	12
La Crocchetta	Croquette of lasagne w creamy parmesan sauce	12
Polpette	Free range WA chicken & pistachio meatballs, in tomato sugo w parmesan	15
Dal Mare al Fresco	Salad of Shark bay prawns, fresh squid, Fremantle octopus, mussels, scallops, pickled cucumber & cherry tomatoes (GF)	26

## TAGLIERI *antipasti boards*

Piccolo	Artisan Italian cured meat & cheeses, ciabatta bread w vegetables - serves 2	26
Salumi	Smoked pancetta, Parma prosciutto, salami Milano, ciabatta, pickled onions	21
Grande	Artisan Italian cured meat & cheeses, ciabatta bread w vegetables - serves 4	39

## PRIMI *handmade pasta*

Ravioli	Black onyx beef cheek ravioli, black truffle butter, roasted hazelnuts, ricotta	28
Gnocchi	Ricotta gnocchi w butter, pancetta, parmesan, sage & pickled mushrooms	28
Tortelli	Eggplant & mozzarella, pesto, pine nuts, capsicum cream (V)	28
Nera	Squid ink tagliolini, seared scallops, Shark bay prawns, squid, fresh local fish, cherry tomatoes, white wine sauce	29
Cannellone	Shark bay prawn & blue swimmer crab mousse, bisque sauce w squid ink and buffalo mozzarella foam	34

## SECONDI *meat & seafood*

Pesce	Market fresh fish, vanilla parsnip puree, capsicum coulis, peperonata (GF)	MP
Pollo	WA free range chicken breast stuffed w Nduja salami on sweet corn puree, corn on the cob and pickled mushrooms (GF)	31
Agnello	Amelia Park lamb scotch fillet slow cooked for 12 hours, purea verde w mozzarella mousse, farm fresh sugar snap peas and asparagus (GF)	35
Fritto	An Italian classic – a 'mixed fry' of seafood & vegetables, featuring flash fried squid, prawns, Shark bay whiting, potato, zucchini, w lemon and rocket	36
Costata	Chargrilled Harvey Beef 400g Rib Eye on the bone, Julio's gremolata, roasted baby potatoes and rosemary (GF)	47

## CONTORNI *vegetables & sides*

Patatine	Beer battered chips with truffle oil and parmesan (V)	9
Insalata	Rocket salad, compressed pears, parmesan, fennel, balsamic (V/GF)	12
Mozzarella	Buffalo mozzarella, mixed tomatoes, basil pesto jellies, olive oil (V/GF)	15
Verdure Saltate	Broccolini, silver beet, green beans, ricotta salata, garlic, almonds (V/GF)	15

## FORMAGGI *authentic Italian cheeses*

Your choice of two Italian cheeses served with accompaniments 19

Additional cheese 40g 8

**GORGONZOLA DOP** Cow milk Soft blue cheese

**PECORINO SARDO DOP** Sheep milk Hard cheese

**TALEGGIO DOP** Cow milk washed rind

**TRUFFLE PECORINO** Sheep milk Semi soft

*All our cheeses are Denominazione di Origine Protetta or 'DOP', a certification for Italian cheeses that are from a Protected Designation of Origin.*

## PER FINIRE *dessert*

**Aroma** Tonka bean & golden chocolate panna cotta w pear compote, candied hazelnuts, yogurt gelato (GF) 15

**Lampoli** Light Rubi chocolate mousse, raspberry crumble, fruit of the forest gelato and raspberry coulis (GF) 15

**Mandorlina** Lemon & almond flourless cake w lemon sorbet and strawberry fluid gel (GF) 15

**Passione** Passionfruit curd, chocolate soil, fresh kiwi fruit and pandan coconut gelato 15



*Chef Simone's menu is inspired by his home region of Piemonte, as well as his extensive travels through Italy. He has called Perth home for 5 years and sources all produce from Western Australia where possible.*

*If you have any dietary requirements or questions about the menu, please speak with our wait staff for advice.*

*\*A 20% surcharge applies on public holidays*



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