

Set Menu 1

A Selection of Garlic Bread for the Table

Starters

Zuppa del Giorno (Soup of the day)

Antipasto Italiano

A selection of Italian salamis and Parma ham served with pickled vegetables

Salmone Affumicato

Giuliano's Own Scottish Smoked Salmon, topped with crisp leaf salad, lightly drizzled with truffle oil, topped with parmesan shavings

Salsicca al Pomodori con Gnocchi al Romano

Sliced Italian Sausage in a light tomato sauce, served on a bed of grilled semolina gnocchi

Melanzane alla Parmigiana (v)

Oven baked layers of Aubergines, tomato and parmesan cheese

Antipasto Fantasia

Parma ham, Mozzarella and rocket, topped with fresh orange segments & parmesan shavings Drizzled with vintage balsamic

Penne al Sugo

Giuliano's Specialty! Diced beef and Italian sausage slowly cooked in a rich tomato sauce

Main Course

Agnello dello Chef

Grilled Lamb cutlets, finished with white wine, garlic, honey and cherry tomatoes

Halibut

Pan fried Halibut steak with white wine and cherry tomatoes

Medaglioni al Balsamico/or simply grilled

Medallions of tender beef fillets, onions cream and vintage balsamic

Pollo Giuliano

Tender breast of chicken topped with Parma ham, mozzarella and asparagus

Vitello Funghi Crema

Tenderised scallops of veal cooked in a cream and mushroom sauce

Agnolotti ai Porcini (v)

Fresh pasta stuffed with wild mushrooms, served in a light mushroom and parmesan sauce

Pollo con Insalata Mediterranea

Char grilled chicken breast, mixed peppers and goat's cheese, served on a bed of crisp Caesar salad

Pizza of your choice

Desserts

¥ Tiramisu ¥ Chocolate mint Parfait Assorted Ice - Cream or Lemon Sorbet

¥ Crepe ¥ La Bomba Vanilla ice cream topped with espresso and Bombardino liqueur

Café

£25.00 per person

(V = suitable for vegetarians)

Gluten Free Pizza/Pasta also available
Please tell your waiter if you have any food allergies or intolerances
10% optional service charge on all parties over 8

Set Menu 2

A Selection of Garlic Bread for the Table

Starters

Zuppa del Giorno (Soup of the day)

Caprese

Freshly sliced Mozzarella and Tomato topped with anchovies

Gamberetti Maria Rosa

Succulent Prawns coated in a light Maria rose dressing

Funghi al Aglio (v)

Fresh mushrooms lightly sautéed with white wine and garlic

Penne con Pancetta e Gamberetti

Pasta tubes with Crispy pancetta and prawns in a light tomato and chilli salsa

Camembert Fritto (v)

Deep fried breaded Camembert cheese served with cranberry jelly

Main Course

Salmone

Seared fillet of Scottish salmon with dill and butter sauce

Pollo Primavera

Fillets of tender chicken, succulent prawns and courgettes in a light lemon sauce

Polpette ai Porcini

Giuliano's Home made Meatballs flavoured with rosemary garlic and wild mushrooms

Bistecca alla Griglia

Char grilled Sirloin steak

Filetto Stroganoff

Diced tender beef cooked with mushrooms onion mustard and cream

Cannelloni con Ricotta e Spinaci (v)

Fresh pasta stuffed with spinach and ricotta topped with a cream sauce

Pollo con Insalata Mediterranea

Char grilled chicken breast, mixed peppers and goat's cheese, served on a bed of crisp Caesar salad

Pizza of your choice

Desserts

¥ Tiramisu ¥ Cranachan cheese cake

¥ Assorted Ice - Cream or Lemon Sorbet

¥ Panna Cotta ¥ Banana Split

Café

£21.50 per person

(V = suitable for vegetarians)

Gluten Free Pizza/Pasta also available
Please tell your waiter if you have any food allergies or intolerances
10% optional service charge on all parties over 8

Set Menu 3

A Selection of Garlic Bread for the Table

Starters

Minestrone Soup

(V) Deep Fried Camembert

(topped with tomato sauce & parmesan)

Prawn Cocktail

(V) Garlic Mushrooms

(V) Melon

Penne Norcina

(pasta tubes in a fresh sausage, mushroom, cream & parmesan sauce)

Main Course

Pollo Funghi Crema

(Chicken breast in a mushroom and cream Sauce)

Haddock

(deep fried served with fries and vegetables)

(V) Penne Vegetarian

(pasta tubes in a tomato & vegetable sauce topped with mozzarella)

Polpette

(Italian homemade meatballs flavoured with garlic, rosemary and mushrooms served on a bed of Taglierini)

Lasagne

(oven baked layers of pasta, bolognese, white sauce & mozzarella)

Pizza Carne

(chicken, ham & spicy sausage)

(V) Pizza Capricciosa

(mushrooms, artichokes, olives and peppers)

Desserts

¥ Profiteroles & Ice Cream

¥ Apple Pie

¥ Banana Split

¥ Lemon Sorbet

¥ Assorted Ice Cream

Café

£18.00 per person

(V = suitable for vegetarians)

Gluten Free Pizza/Pasta also available
Please tell your waiter if you have any food allergies or intolerances
10% optional service charge on all parties over 8