

giuliano's

RISTORANTE

 giuliano's favorite!

APPETIZERS

Mozzarella Sticks	6.75
served with marinara	
Spicy or BBQ Buffalo Wings -12-	12.00
with celery sticks & blue cheese or ranch dressing	
Lightly Breaded Calamari	11.00
served with marinara	
Breaded Mushrooms, Zucchini or Cheddar Cauliflower	6.00
served with marinara	
Bread Sticks	5.00
served with marinara	
 Burrata Board	14.00
fresh burrata topped with balsamic, prosciutto, dates, sliced honey lex, baby red peppers, cranial	

SHARED PLATES

 Charred Carrots	9.00
grat cheese, toasted almonds, 2 year balsamic	
Tuscan Flat Bread	11.00
roasted garlic, imported mozzarella and fontina cheese topped with oven dried grape tomatoes	
Green Beans	7.50
drizzled with soy vinaigrette and toasted cashews	
Arugula Flat Bread	12.00
arugula, prosciutto, and parmesan glazed with a balsamic reduction	
Roasted Brussel Sprouts	10.00
bacon, dates, roasted brussel sprouts topped with balsamic glaze and parmesan crisp	
 Bruschetta	9.00
grat cheese crostini topped with fresh tomatoes, basil & balsamic	

PASTA

Spaghetti a la Bolognese	12.00
with marinara sauce	
Baked Mostaccioli	12.50
with ricotta and mozzarella cheese	
Fettuccine Alfredo	14.50
with grilled chicken -3.00- or shrimp -6.00	
Gnocchi	11.50
with marinara or olive oil/parmesan sauce arugula cheese stuffed gnocchi -2.50	
Spinach & Ricotta, Cheese, or Meat Ravioli	10.50
Baked Lasagna	12.50
with meat sauce -2.00	
 Rigatoni a la Vodka Sauce	13.50
creamy tomato sauce with parmesan and a touch of vodka	
Fusilli & Italian Sausage	14.00
fusilli pasta and homemade ground sausage with creamy tomato sauce	
Bowlie in Creamy Tomato Sauce	14.50
grilled chicken on bowlie pasta with red onion, carrots, sour cream and basil in a creamy tomato sauce with grilled shrimp -6.00	
Farfalle Florentine	12.00
farfalle pasta with spinach, garlic, olive oil and roasted tomatoes with a touch of marinara	
 Cavatelli a la Italian Sausage	14.50
grat cheese, spinach, garlic, roasted tomatoes, italian sausage with a touch of marinara sauce	
Linguini with Broccoli	12.50
linguini with olive oil, garlic and broccoli with grilled chicken -3.00- or shrimp -6.00	
Crechiette Carciofi	14.50
tender marinated artichoke hearts, portabella mushrooms, fresh garlic in a light lemon olive reduction sauce	
Parmesan Crusted Shrimp	17.50
baked parmesan crusted shrimp served over angel hair pasta, cherry tomatoes and white wine sauce	
Shrimp Arrabbiata	17.50
grilled shrimp, bacon, red pepper flakes, parsley over fettuccine pasta in a white wine olio	

SALADS

Garden Salad	your choice of dressing	5.50
Classic Caesar Salad		5.50
with grilled chicken		-2.50
Chopped Salad	small 7.00	large 11.00
romaine with blue cheese crumbles, grilled chicken, corn, bacon topped with tortilla strips and chopped vinaigrette		
Thai Crunch Salad	small 8.00	large 12.00
steak and egg cabbage, grilled chicken, carrots, carrots, peanuts, avocado, cilantro, tomatoes topped with crispy wontons and a sesame lime vinaigrette		
Giuliano's Salad		6.00
romaine, carrots, blue cheese crumbles, pea pods, grape tomatoes, cucumber, red onion with house balsamic vinaigrette		
Caprese Salad		10.00
fresh buffalo mozzarella, sliced tomato, basil and balsamic vinaigrette		
Market Salad		12.00
spring greens, avocado, dates, feta, corn, red onion, and pine nuts with house vinaigrette		
chicken	-3.00	shrimp -6.00
salmon	-6.00	
*Dressing on side please request if you want toast.		

PRIME BURGERS

	13.00
Fresh Premium Burgers that are a blend of Short Rib, Steak and Brisket	
Side Orders:	
French fries add garlic aioli -1.00, or brussel sprouts	
Giuliano's Style	
topped with arugula, fontina and roasted red pepper garlic aioli sauce on a brioche bun	
Classic	
topped with onion, onion, tomato, pickles and mayo on a brioche bun	

BOWLS

The Harvest Bowl	12.00
organic quinoa, roasted brussel sprouts, carrots, homemade dried cherries, mushrooms, onions, toasted pumpkin seeds, topped with a roasted red pepper aioli sauce	
chicken	-3.00
shrimp	-6.00
salmon	-6.00
Soup Bowl	4.50

ENTRÉES

 Chicken or Veal Piccata	16.50/17.95
chicken or veal marinated with lemon, garlic, sugar reduction sauce served over angel hair and steamed broccoli	
Sausage and/or Chicken Giambatto	11.00
grilled chicken or sausage, roasted potatoes, green and red peppers marinated in olive oil and garlic	
Chicken Milanese	17.95
lightly breaded chicken scaloppine topped with arugula, tomato salad in a house balsamic vinaigrette	
Salmon al Limone	17.95
grilled salmon and seasonal vegetable drizzled with a lemon butter reduction, topped with parmesan crisp	
Farnigiana Diners	
lightly breaded and baked with a blend of cheeses served over spaghetti with marinara sauce	
Eggplant	12.50
Chicken	13.75
Veal	15.50
Baby Back Ribs	Half Slab 13.50 Full Slab 20.00
tender ribs grilled to perfection with our special blend of apple and BBQ sauce, served with homemade coleslaw and fries	
 Parmesan Crusted Sicilian Style Cod	17.95
pan-seared parmesan crusted baked and served over creamed spinach and grape tomatoes, topped with capers	