

# Giuliano

CUCINA TRADIZIONALE ITALIANA

MENU

# BIBITE

## SOFT DRINKS

Coca-Cola	3.00
Coca-Cola Zero	3.00
Fanta Orange	3.00
Sprite	3.00
Lipton Ice Tea Regular	3.00
Lipton Ice Tea Green	3.00
Nordic Mist Agrum	3.00
Nordic Mist Tonic	3.00
Thomas Henry Ginger Ale	3.20
Thomas Henry Spicy Ginger Beer	3.20
Thomas Henry Pink Grapefruit	3.20
Thomas Henry Botanical Tonic	3.20
Minute Maid Orange	3.00
Minute Maid Appel	3.00

# ACQUA

## WATERS

	25 cl	50 cl	100 cl
Chaudfontaine Still   Sparkling	3.00	5.90	11.00
San Pellegrino Still   Sparkling		6.50	12.00

# BIRRA

## BEERS

### ALLA SPINA - DRAUGHT

Cristal Alken Pils	33 cl	3.50
Grimbergen Dubbel	33 cl	4.50
Grimbergen Blond	33 cl	4.50
Affligem Tripel	33 cl	4.50

### BOTTIGLIA - BOTTLED

Peroni Nastro Azzuro	33 cl	3.70
Duvel	33 cl	4.80
Desperados	33 cl	4.50
Mort Subite Kriek	25 cl	3.70
Strongbow Gold Apple Cider	33 cl	4.50
Strongbow Red Berries Cider	33 cl	4.50
Maes Alcohol-free	25 cl	3.00

# BEVANDE CALDE

## HOT DRINKS

Espresso	3.00
Espresso Doppio	3.80
Caffè	3.00
Cappuccino Normale	3.50
Cappuccino Grande	4.00
Latte Macchiato	3.80
Caffè Speciale Italian Coffee   Irish Coffee	8.00
Hot Chocolate	3.50
Surprise coffee	8.00

Pure Leaf Earl Grey Tea	3.20
Pure Leaf Gunpowder Green Tea	3.20
Pure Leaf Chamomile Tea	3.20
Pure Leaf Black Tea with Berries	3.20
Fresh mint tea	4.50
Fresh ginger tea with lemon	4.50

Supplement cream	1.00
Supplement honey	1.00

All coffees are also available free of caffeine

## CAPPUCCINO NORMALE



# APERITIVI

APERITIFS

Martini Negroni by <b>Giuliano</b> <b>TIP</b>	10.00
Martini Rubino Riserva, Carpano Bitter, Bombay Sapphire Gin Americano <b>NEW</b>	8.50
Martini Rubino Riserva, Carpano Bitter, Thomas Henry Tonic Water	
Martini Bellini	7.50
Martini Bianco   Rosso   Rosato   Fiero	5.50
Martini Spritz Bianco   Rosato   Fiero	7.50
Gancia Spritz	8.00
Gancia Spritz	8.00
Limoncello Spritz	8.00
Saint - Germain Spritz	8.00
Porto Offley White   Tawny	5.00
Campari	5.50
Ricard	7.50

ANALCOLICI - ALCOHOL-FREE

Crodino 17.5 cl	6.50
Martini Non Alcholicco Vibrante	8.00
Martini Non Alcholicco Vibrante (0.04%) and Thomas Henry Tonic	

# MOCKTAILS

<b>La Bella Italia</b> <b>TIP</b>	9.50
Thomas Henry Soda Water, strawberry juice, lime juice and almond syrup	
<b>Shirley Temple</b>	9.50
Thomas Henry Ginger Ale, orange juice, lemon juice and grenadine	
<b>Virgin Mojito</b>	9.50
Thomas Henry Spicy Ginger Beer   Ginger Ale, lime juice, mint and sugar syrup	
<b>Virgin Pink Americano</b> <b>NEW</b>	9.50
Martini Non Alcholicco Vibrante, lemon juice, Thomas Henry Pink Grapefruit	

Supplement soft drink	3.00
Supplement Thomas Henry Ginger Ale   Spicy Ginger Beer   Bitter Lemon	3.20

# COCKTAILS

<b>Pornstar by Giuliano</b> <b>NEW</b>	14.00
Romanoff Vodka, passion fruit juice, lemon juice, sugar syrup and Gancia Prosecco Brut DOC	
<b>Long Island Iced Tea</b> <b>TIP</b>	14.00
Grey Goose Vodka, Bacardi Carta Blanca, Cointreau, Bombay Sapphire Gin, Jim Beam Bourbon Whisky, lemon juice, sugar syrup and Coca-Cola	
<b>Moscow Mule</b>	13.00
Grey Goose Vodka, Thomas Henry Spicy Ginger Beer, lime juice and Angostura Bitters	
<b>Mai Tai</b>	13.00
Bacardi Añejo Cuatro, Bacardi Carta Blanca, Cointreau, almond syrup, lime juice and Angostura Bitters	
<b>Lazy Red Cheeks</b>	13.00
Grey Goose Vodka, raspberry, lime juice, violet syrup and sugar syrup	
<b>Mojito by Giuliano</b>	13.00
Limoncello Di Capri, Thomas Henry Spicy Ginger Beer   Ginger Ale, lime juice, mint and sugar syrup	
<b>Mojito</b>	13.00
Bacardi Carta Blanca, Thomas Henry Spicy Ginger Beer   Ginger Ale, lime juice, mint and sugar syrup	
<b>Strawberry Fields Forever</b>	12.50
Rosé wine, Thomas Henry Soda Water, almond syrup, lime juice and strawberry juice	
<b>Cuba Libre</b>	12.00
Bacardi Añejo Cuatro, Coca-Cola and lime juice	

# GIN & TONIC

<b>The Ultimate Gin &amp; Tonic</b>	13.00
Bombay Sapphire Gin, Thomas Henry Tonic and lime	
<b>Bramble &amp; Basil</b> <b>NEW</b>	13.00
Bombay Bramble Gin, Thomas Henry Pink Grapefruit, raspberry and basil	
<b>Larios Rosé</b>	13.00
Larios Rosé Gin, Thomas Henry Tonic and strawberry	
<b>Gin &amp; Tonic by Giuliano</b> <b>TIP</b>	14.50
Bombay Sapphire Gin, Thomas Henry Ginger Ale, Thomas Henry Tonic, Celery Bitters, red pepper and basil	
<b>Roku Gin</b>	14.50
Roku Gin, Thomas Henry Botanical Tonic, Amarena cherry, ginger and orange zest	

# ANTIPASTI

## COLD STARTERS

Duetto di Carpaccio di Bue e Vitello Tonato Composition of beef tenderloin carpaccio and veal with a tuna dressing and capers	19.00
Assortimento di Formaggi e Salumi <b>TIP</b> Assortment of Italian cheeses and fine Italian meats	18.50
Vitello Tonnato Thinly sliced veal with a tuna dressing and capers	18.00
Carpaccio di Bue Beef tenderloin carpaccio with Parmesan	17.00
Caprese di Bufala ✓ Mozzarella di Bufala with tomatoes, olive oil and garden herbs	17.00
Bruschetta ✓ Grilled bread, tomato and mozzarella	16.00
Parma e Melone Parma ham and melon	15.00

# PRIMI PIATTI

## WARM STARTERS

Calamari Fritti Deep-fried squid rings and home-made tartare sauce	19.50
Parmigiana di Melanzane <b>TIP</b> Roasted aubergines with fresh tomato sauce and mozzarella	17.50
Tortellini in Brodo Tortellini filled with minced meat in chicken stock	12.00
Minestrone ✓ Italian vegetable soup	10.00
Pizza Bianca ✓ Focaccia with salt, olive oil and rosemary	9.50

# INSALATE

## SALADS

Insalata con Scampi <b>TIP</b> Mixed salad with scampi	19.50
Insalata di Pollo Mixed salad with chicken, pineapple and peppers	17.50
Insalata di Tonno Mixed salad with tuna, onion and olives	16.50
Insalata Giuliano Mixed salad with bacon, tomato and cheese shavings	16.00
Supplement bruschetta	4.50
Supplement bread	2.50
Supplement butter	1.00

A vertical photograph showing a person's hands holding a glass of white wine. In the foreground, a wooden board is laden with a variety of cheeses, salami, breadsticks, and grapes. A small black bowl contains olives and cherry tomatoes. The scene is set on a dark, textured table.

ASSORTIMENTO  
DI FORMAGGI E SALUMI

# PASTA

## PASTA

Spaghetti ai Frutti di Mare Seafood spaghetti	22.00
Spaghetti alle Vongole e Scampi Spaghetti with clams, scampi and tomato	21.00
Spaghetti alle Vongole Garlic spaghetti or spaghetti with fresh tomato sauce and clams	20.00
Ravioli Tartufo  Ravioli filled with Ricotta and truffles with butter sauce	20.00
Penne Giuliano Penne with scampi, saffron and creamy tomato sauce	19.00
Spaghetti con Polpette della Casa Spaghetti with home-made Italian meatballs and fresh tomato sauce	18.50
Penne Vodka Penne with bacon, capers, Romanoff Vodka and fresh tomato sauce	17.50
Orechiette con Salsiccia e Friarielli  Orechiette with Italian minced meat, Italian spinach and olive oil	17.50
Ravioli ai Quattro Formaggi  Ravioli filled with ricotta cheese and spinach with cheese sauce (4 cheeses)	17.50
Ravioli al Pomodoro  Ravioli filled with ricotta cheese and spinach and fresh tomato sauce	17.00
Cannelloni Ricotta e Spinaci   Cannelloni filled with ricotta cheese and spinach and fresh tomato sauce	17.00
Cannelloni alla Carne  Cannelloni filled with minced meat and fresh tomato sauce	17.00
Lasagna della Casa Lasagna with ham, minced meat and fresh tomato sauce	17.00
Penne all'Arrabbiata  Penne with spicy salami and fresh tomato sauce	17.00
Spaghetti alla Carbonara Spaghetti with bacon strips, egg and cream sauce	16.50
Linguine al Pesto Genovese  Linguine with green pesto, pine nuts, basil and Parmesan	16.00
Spaghetti Bolognese Spaghetti with minced meat and fresh tomato sauce	14.50



# PASTA

## PASTA

Pasta Bimbo con Polpette della Casa	11.50
Children-size spaghetti with home-made Italian meatballs and fresh tomato sauce	
Pasta Bimbo Bolognese	11.00
Spaghetti with minced meat and fresh tomato sauce	
Pasta Bimbo Pomodoro 	10.00
Spaghetti with fresh tomato sauce	

# SECONDI PIATTI

## MAINS

Fritto Misto di Pesce e Verdurine •	28.00
Deep-fried seafood with squid rings, sardines, mussels, fish fillet, one gamba and vegetables	
Calamari Fritti •	27.00
Deep-fried squid rings	
Sogliola • <b>NEW</b>	24.50
Pan-fried sole	
Pepata di Cozze <b>TIP</b>	24.00
Dish with mussels, clams, scampi and one gamba, served with grilled bread	
Scampi all'Aglio •	23.00
Scampi in garlic cream sauce	
Spiedino di Scampi al Forno •	21.00
Roasted and breaded scampi kebab	
Scaloppine alla Pizzaiola •	23.00
Veal fillet with fresh tomato sauce	
Scaloppine alla Milanese •	23.00
Breaded veal	

• Served with garlic spaghetti or spaghetti with fresh tomato sauce

Supplement big salad	9.50
Supplement small salad	5.00
Supplement garlic spaghetti or spaghetti with fresh tomato sauce	8.00
Supplement per extra scampi	2.50
Supplement bread	2.50
Supplement butter	1.00

# PIZZE

PIZZA

- Scampi** **TIP** 18.00  
Tomato sauce, mozzarella and scampi
- Crudo e Rucola** 17.50  
Tomato sauce, mozzarella, Parma ham and rucola
- Giuliano** **V** 17.00  
Tomato sauce, mozzarella, rucola and Parmesan and sun-dried tomatoes
- Campagnola** 17.00  
Tomato sauce, mozzarella, olives, salami, bacon, onion, ham, mushroom and artichoke
- Capricciosa** **V** 16.00  
Tomato sauce, mozzarella, ham, anchovy, mushrooms, artichoke and olives
- Vegetariana** 15.50  
Tomato sauce, mozzarella, mushroom and artichoke, olives, onion and peppers
- Tonno** 15.50  
Tomato sauce, mozzarella, tuna and onion

 Spicy  Vegetarian



## PIZZA GIULIANO

# PIZZE

PIZZA

Melanzane 	15.50
Tomato sauce, mozzarella and aubergines	
Pollo	15.50
Tomato sauce, mozzarella, Fajita chicken	
Quattro Formaggi 	15.00
Tomato sauce, mozzarella, Provolone Parmesan and Gorgonzola	
Peperoni 	15.00
Tomato sauce, mozzarella, spicy salami and peppers	
Hawaiï	15.00
Tomato sauce, mozzarella, ham and pineapple	
Calzone	15.00
Tomato sauce, mozzarella, ham, artichoke, olives and mushrooms	
Quattro Stagioni	15.00
Tomato sauce, mozzarella, ham, mushrooms, artichoke and olives	
Prosciutto	14.50
Tomato sauce, mozzarella and ham	
Salame	14.50
Tomato sauce, mozzarella and salami	
Funghi 	14.00
Tomato sauce, mozzarella and mushrooms	
Margherita 	12.00
Tomato sauce and mozzarella	
Topolino 	11.00
Tomato sauce, mozzarella and olives	
Bianca 	9.50
Focaccia with salt, olive oil and rosemary	
Nutella 	15.00
Nutella and mascarpone	

Supplement garlic	1.50
Supplement meat	3.00
Supplement fish	3.00
Supplement vegetables	2.50
Supplement mozzarella	2.50
Supplement mozzarella di Bufala	5.00
Supplement per extra scampi	2.50

# DOLCI

## CAKE

Pizza Nutella	15.00
Nutella and mascarpone	
Tiramisu	9.00
Italian cake with mascarpone	
Cannolo Siciliano	8.00
Sicilian pastry filled with ricotta cheese	
Torta di Mele	7.50
Warm apple cake	
Torta al Cioccolato	7.50
Chocolate cake	
Torta al Formaggio	7.50
Cheese cake	
Torta al Limone <b>TIP</b>	7.50
Lemon cake	
Torta ai Frutti Di Bosco	7.50
Forest fruit cake	

# GELATI

## ICE CREAM

Gelato Giuliano	11.00
Nutella and mascarpone	
Dame Blanche	9.00
Vanilla ice cream with hot Callebaut® chocolate sauce	
Scroppino <b>TIP</b>	9.00
Lemon sorbet cocktail with Romanoff Vodka and Gancia Prosecco Brut DOC	
Sorbetto al Limone	8.00
Lemon sorbet	
Sorbetto all'Arancia	8.00
Orange sorbet	
Tartufo Nero	8.00
Chocolate truffle ice cream	
Gelato Bimbo	6.00
Kid's ice cream	

Supplement vanilla ice cream   chocolate ice cream	3.50
Supplement avocat liqueur	2.00
Supplement cream	1.50
Supplement Nutella	1.00





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Groups 8+ people only on request



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GiulianoHasselt  
GiulianoGenk

Did you enjoy the food? Please, tell others!  
Didn't you enjoy the food? Talk to us!

Prices are subject to changes - print: April 2022  
All consumptions of a table are put on one tab.  
All prices are in euros, inclusive of VAT.

Giuliano  
Menu



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TRANSLATIONS

Ask for our allergen list.  
We process all allergens but can never 100% exclude trace amounts.