

Frizzanti

NV Spagnol Col de Sas Conegliano Valdobbiadene		
DOCG Prosecco Superior Veneto IT	12.50	56.50
NV Ruggeri Prosecco Superiore		65.00
NV Laurent-Perrier Brut Champagne FR (375ml)		68.00
NV Laurent-Perrier Brut Champagne FR	22.50	130.00
NV Canard Duchene Charles VII Blanc De Blancs Champagne FR		175.00

Bianchi

18 Rolf Binder Riesling Eden Valley SA		42.00
17 Cantine Dolianova Prendas Vermentino DOC Sardegna IT	13.50	59.00
17 Fontanabianca Arneis Piemonte IT	12.00	52.50
17 Seresin Estate Sauvignon Blanc Marlborough NZ	11.00	50.00
17 Tenuta Del Porconero Fiano Campania IT		69.00
17 Fasoli Gino Borgoletto Soave DOC Veneto IT	11.50	52.50
17 Wairau River Pinot Gris Marlborough NZ		55.00
16 Nivarius Tempranillo Blanco Rioja SP		59.00
17 Colterenzio Pinot Grigio DOC Alto Adige IT	12.50	56.50
17 Subida Di Monte Pinot Grigio Friulano IT		69.00
18 Paringa Estate Chardonnay Mornington Peninsula VIC	11.50	52.50
17 Stefano Lubiana Chardonnay TAS		89.00

Rossi

17 Domaine Peyrol Rosè Provence FR	12.00	52.50
17 Red Claw Pinot Noir Mornington Peninsular VIC	12.50	56.50
16 Poderi del Paradiso Chianti Colli Senesi DOCG Toscana IT	11.00	50.00
15 Bastioni Chianti Classico DOCG Toscana IT		79.00
16 Monte Tondo San Pietro Valpolicella Veneto IT	14.00	64.00
15 Zinio Tempranillo Rioja SP	12.50	55.00
16 San Lazzaro Podere Montepulciano/Sangiovese Marche IT	13.00	58.00
15 Hilberg Barbera d'Alba DOC Piemonte IT		69.00
16 Yangarra Shiraz McLaren Vale SA	12.50	56.50
16 Izway Bruce Shiraz Barossa Valley SA		89.00
16 Bruno Rocca Nebbiolo Piemonte IT		79.00
16 La Favola Nerello Mascalese Sicily IT	15.00	69.00
17 Super Nanny Central Otago NZ		89.00
16 Nativae Montepulciano d'Abruzzo IT		105.00

Dolci

NV Astoria Moscato Frizzante 187ml Treviso IT	12.00	
17 Pellegrino Passito Di Pantelleria 500ml Sicily IT	14.00	64.00

Aperitivi

Campari (40ml)	10.00
Pimms (40ml)	9.00
Punt e Mes	9.00
Campari Grapefruit	10.00
Campari Orange Juice	10.00
Aperol Spritzer	14.00
Beccofino Breeze	14.00
Bellini	14.00
Negroni	17.00

Birre/Cider

Peroni (on tap)	9.50
Peroni Leggera (mid)	8.50
Theresianer Premium Pils	10.50
Menabrea Pale Lager	9.50
White Rabbit Dark Ale	10.50
Coopers Pale Ale	9.50
Asahi	9.50
Cascade Light	8.00
The Hills Apple Cider	10.00

Analcoliche

Soft Drinks	4.00
(Coke, Diet Coke, Coke Zero, Sprite)	
Juice (OJ, Grapefruit)	4.50
Capi Natural Selection (Grapefruit, Blood Orange, Ginger Beer)	4.00

Digestivi

Averna	9.00
Amaro Montenegro	9.00
Amaro Ramazzotti	9.00
Fernet Branca	9.00
Branca Menta	9.00
Amaro Nonino	10.00

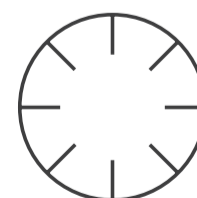
Liquori

Penfolds Grandfather Port	12.50
Nocello	9.00
Amaretto di Saronno	9.50
Cointreau	9.00
Frangelico	9.00
Drambuie	9.00
Sambuca Molinari	8.50
Baileys	9.00
Limoncello	9.00

Distillati

Glenfiddich 12 yr	11.00
Strathisla 12 yr	15.00
Nikka from the barrel	15.00
Marolo Grappa di Moscato	11.50
Marolo Grappa di Nebbiolo	11.50
Grappa Berta	18.00
De Lord Bas Armagnac	22.00
Paul Giraud Cognac	15.00
Ron Zacapa	16.00

JULIUS



PIZZA

Rosse

Marinara Deluxe Tomato, oregano, garlic and buffalo mozzarella	23.50
Margherita Tomato, fior di latte and basil	22.00
Number 1 Tomato, fior di latte, basil and thinly sliced Prosciutto di Parma	24.50
Prosciutto Tomato, mozzarella, oregano and thinly sliced Prosciutto di Parma	24.00
Salsiccia Tomato, chilli, mozzarella, provolone, pork and fennel sausage and rocket leaves	23.50
Salame e Fontina Tomato, mozzarella, salame, chilli and fontina	23.50
Cacciatorini Tomato, mozzarella, cacciatorini salame, ricotta and eggplant	24.00
Montanara Tomato, mozzarella, porcini mushrooms, capo collo and taleggio	23.50
San Riccardo Tomato, mozzarella, mushrooms, shaved ham and straciatella cheese	25.00

PIZZA

Bianche

Gamberi Piccanti Mozzarella, local tiger prawns, cherry tomatoes, garlic, chilli, herbs, olive oil and rocket leaves	26.00
Funghi Misti Mozzarella, asiago, mixed mushrooms and thyme	23.50
Porchetta Mozzarella, scamorza, marinated broccoli leaves and rolled roasted pork belly	24.50
Tartufo Mozzarella, smoked bacon, portobello mushrooms, stracchino and truffle paste	24.50
Ortolana Mozzarella, ricotta, baby spinach, broccoli, lemon and extra virgin olive oil	24.00
Patate e Pancetta Mozzarella, gorgonzola, pancetta, potatoes and rosemary	24.00

STARTERS

Antipasti

Focaccia con Ricotta Fresca Wood fire focaccia with extra virgin olive oil, garlic, oregano, sea salt and whipped cows milk ricotta	17.50
Calamari fritti con rucola Fried baby calamari with rocket and lemon	17.50 / 23.50
Affettati Misti Thinly sliced cured meats with marinated olives and grissini	22.50
Capesante Pan seared scallops with fennel puree, sautéed broccoli leaves and crispy pancetta	18.50
Quaglia alla Griglia Grilled quail with charred radicchio, pecorino pepato and salsa verde	18.50
Bruschetta Buffalo mozzarella with grilled zucchini, mint, chilli, lemon and toasted sourdough	17.50

PASTA

Primi

Pappardelle al Ragù d'Anatra Flat ribbon pasta with a duck and tomato ragu	25.50
Trecce ai Gamberi Short spiral pasta with local tiger prawns, fennel, cherry tomatoes, chilli and garlic	26.50
Garganelli al Ragù di Agnello Short tubular pasta with slow cooked lamb shoulder, white wine and sage	25.50
Linguine con Cavolfiore Long thin pasta with cauliflower, lemon, anchovies, chilli, garlic and toasted bread crumbs	24.50
Risotto del giorno Risotto of the day	23.50
Gluten free pasta available	1.50

77 GREY ST / CNR FISH LN SOUTH BRISBANE
07 3844 2655

JULIUSPIZZERIA.COM.AU

MAINS

Secondi

Cotoletta di Maiale Crumbed pork sirloin with a salad of cabbage, fennel, parmigiano, mint, radish, red onion and lemon dressing	33.00
Brasato di Manzo Slow cooked beef shin in white wine and tomato with saffron risotto, orange gremolata and pan juices	34.00
Pollo Arrosto Roasted boneless chicken maryland with potato gratin, cime di rapa, garlic and salsa di dragoncello	33.00
Pesce del giorno Fresh fish of the day with extra virgin olive oil and lemon	33.00

SIDES

Contorni

Patate Thinly sliced fried potatoes	10.50
Rucola e Parmigiano Rocket and shavings of Parmigiano	10.50
Broccolini Saltati Broccolini, chilli, garlic and roasted almonds	10.50
Insalata Mista Baby cos, mixed leaves, radish and a Chardonnay vinaigrette	10.50

DESSERT

Dolci

Frittelle Fried ricotta dumplings stuffed with lemon custard and served with pistachio gelato*	13.00
Tiramisù Italian style trifle made with coffee, mascarpone and sponge finger biscuits	11.00
Pannacotta Vanilla bean pannacotta with coffee caramel and Lingue di Gatto biscotti	11.00
Ricotta e Cioccolato Sweet pizza with whipped chocolate ricotta and vanilla bean gelato*	11.00
Torta di Pere e Noci Warm pear and walnut tort with local honey and creme fraiche	12.50
Fragole e Mandorle Sweet pizza with white chocolate, strawberries and toasted almonds	13.50
Calzoncino Mini pizza stuffed with nutella and banana and vanilla bean gelato*	13.50

FOR KIDS ONLY

Bambini

PIZZA

Reginella Tomato and fiore di latte	13.00
Cotto Tomato, mozzarella and ham	13.00

PASTA

Plain	6.50
Burro (butter)	8.00
Napoli	9.50
Ragù (duck/lamb)	12.50
Long or short pasta	

DESSERT

Semifreddo Vanilla gelato with chocolate sauce	7.50
Pannacotta Vanilla pannacotta with chocolate sauce	7.50

COME EARLY, COME OFTEN

Amex cards will incur a 1.8% surcharge. One bill per table.
Takeaway boxes 50c each.

*Gelato not available for takeaway. All pastas are cooked "al dente".