

# 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
12 Louis Roederer Vintage Rosé Reims Champagne FR		195.00

# Bianchi

18 Rolf Binder Riesling Eden Valley SA		42.00
17 Ciù Ciù Merlettaie Pecorino Le Marche IT	12.00	52.50
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 Ca Rugate San Michelle Soave Classico Veneto IT	11.50	52.50
17 Wairau River Pinot Gris Marlborough NZ		55.00
16 Nivarius Tempranillo Blanco Rioja SP		59.00
17 Tenuta Maccan Pinot Grigio Friuli IT	11.50	52.50
17 Subida Di Monte Pinot Grigio Friulano IT		69.00
18 Paringa Estate Chardonnay Mornington Peninsula VIC	11.50	52.50
16 St Michael Shulthausen Pinot Bianco Alto Adige		75.00
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
17 Oltretorrente Barbera/Dolcetto Piemonte IT		65.00
16 Yangarra Shiraz McLaren Vale SA	12.50	56.50
16 Bruno Rocca Nebbiolo Piemonte IT		79.00
17 Mount Langi Cliff Edge Shiraz Grampians VIC		75.00
16 Chard Farm River Run Pinot Noir Central Otago NZ		79.00
13 Villa Medoro Montepulciano d'Abruzzo IT (3 Glass GR Award)		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
4 Pines Hefe	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

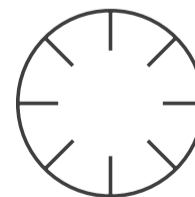
# Liquori

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

<b>Marinara Deluxe</b> Tomato, oregano, garlic and buffalo mozzarella	23.50
<b>Margherita</b> Tomato, fior di latte and basil	22.00
<b>Number 1</b> Tomato, fior di latte, basil and thinly sliced Prosciutto di Parma	24.50
<b>Prosciutto</b> Tomato, mozzarella, oregano and thinly sliced Prosciutto di Parma	24.00
<b>Salsiccia</b> Tomato, chilli, mozzarella, provolone, pork and fennel sausage and rocket leaves	23.50
<b>Salame e Fontina</b> Tomato, mozzarella, salame, chilli and fontina	23.50
<b>Valtellina</b> Tomato, mozzarella, radicchio, bresaola and truffled pecorino	24.00
<b>Gorgonzola e Porri</b> Tomato, mozzarella, gorgonzola, leeks and pancetta	23.50
<b>Campagnola</b> Tomato, mozzarella, mushrooms, shaved ham and buffalo mozzarella	25.00

PIZZA

# Bianche

<b>Gamberi Piccanti</b> Mozzarella, local tiger prawns, cherry tomatoes, garlic, chilli, herbs, olive oil and rocket leaves	26.00
<b>Funghi Misti</b> Mozzarella, asiago, mixed mushrooms and thyme	23.50
<b>Mortadella e Pistacchio</b> Mozzarella, mortadella, pistachio and stracciatella cheese	24.50
<b>Tartufo</b> Mozzarella, smoked bacon, portobello mushrooms, stracchino and truffle paste	24.50
<b>Caprino</b> Mozzarella, goat's cheese, zucchini, olives, roasted peppers and oregano	24.00
<b>Nduja</b> Mozzarella, stracchino, spicy spreadable salame, artichokes and basil	24.00

STARTERS

# Antipasti

<b>Focaccia con Ricotta Fresca</b> Wood fire focaccia with extra virgin olive oil, garlic, oregano, sea salt and whipped cows milk ricotta	17.50
<b>Calamari fritti con rucola</b> Fried baby calamari with rocket and lemon	17.50 / 23.50
<b>Affettati Misti</b> Thinly sliced cured meats with marinated olives and grissini	22.50
<b>Polpo alla Griglia</b> Grilled Western Australian octopus, salmoriglio and a salad of chickpeas, olives, cucumber and cherry tomatoes	18.50
<b>Carpaccio di Manzo</b> Seared beef carpaccio with marinated artichokes, rocket, radish and Monte Veronese cheese	18.50
<b>Fiori di Zucca Fritti</b> Fried zucchini flowers stuffed with soft herb ricotta, truffled honey and pecorino	17.50

PASTA

# Primi

<b>Pappardelle al Ragù d'Anatra</b> Flat ribbon pasta with a duck and tomato ragu	25.50
<b>Spaghetti al Granchio</b> Long thin pasta with blue swimmer crab, tomato, chilli and garlic	26.50
<b>Stracci al Ragù di Manzo</b> Rough cut pasta sheets with slow cooked beef shoulder, mascarpone and red wine ragu	25.50
<b>Lumache alla Salsa di Ceci</b> Shell shaped pasta with chickpeas, cime di rapa, chilli, garlic and Parmigiano	24.50
<b>Risotto del giorno</b> 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

<b>Braciola di Maiale</b> Grilled free range pork chop wrapped in sage and pancetta, with roasted butternut squash, sorrel, pine nuts and brown butter sauce	33.00
<b>Tagliata di Manzo</b> 250gm Black Onyx beef rump Tagliata with potato puree, wood roasted mushrooms and porcini butter	33.00
<b>Pollo al Forno</b> Roasted chicken breast filled with scamorza and served with black lentils, capo collo, charred leeks and roasting juices	34.00
<b>Pesce del giorno</b> Fresh fish of the day with extra virgin olive oil and lemon	33.00

SIDES

# Contorni

<b>Patate</b> Thinly sliced fried potatoes	10.50
<b>Rucola e Parmigiano</b> Rocket and shavings of Parmigiano	10.50
<b>Bietole Saltate</b> Sautéed rainbow chard, cavollo nero, sugar snap peas, chilli, garlic and lemon	10.50
<b>Insalata Autunnale</b> Shaved fennel, pear, radicchio and balsamic vinaigrette	10.50
<b>Insalata Caprese</b> Mixed tomatoes, torn fior di latte, basil and toasted bread crumbs	10.50

DESSERT

# Dolci

<b>Frittelle</b> Fried ricotta dumplings with candied orange syrup and hazelnut praline gelato*	13.00
<b>Tiramisù</b> Italian style trifle made with coffee, mascarpone and sponge finger biscuits	11.00
<b>Pannacotta</b> Vanilla bean pannacotta with poached quince and shortbread crumble	11.00
<b>Torta di Fichi e Mandorle</b> Fig and almond pudding with lemon mascarpone	11.00
<b>Ricotta e Cioccolato</b> Sweet pizza with whipped chocolate ricotta and vanilla bean gelato*	12.50
<b>Fragole e Mandorle</b> Sweet pizza with white chocolate, strawberries and toasted almonds	13.50
<b>Calzoncino</b> Mini pizza stuffed with nutella and banana and vanilla bean gelato*	13.50

FOR KIDS ONLY

# Bambini

PIZZA

<b>Reginella</b> Tomato and fiore di latte	13.00
<b>Cotto</b> Tomato, mozzarella and ham	13.00

PASTA

<b>Plain</b>	6.50
<b>Burro (butter)</b>	8.00
<b>Napoli</b>	9.50
<b>Ragu (duck/beef)</b>	12.50
Long or short pasta	

DESSERT

<b>Semifreddo</b> Vanilla gelato with chocolate sauce	7.50
<b>Pannacotta</b> 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".