

# Frizzanti

La Corte del Pozzo Prosecco Veneto IT	12.00	52.50
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
11 Louis Roederer Vintage Rosé Reims Champagne FR		195.00

# Bianchi

18 Rolf Binder Riesling Eden Valley SA		42.00
16 Cantina Di Gallura Gemellae Vermentino IT		49.00
17 Fontanabianca Arneis Piemonte IT	12.00	52.50
15 Belisario Verdicchio Matelica Marche IT		45.00
16 Seresin Estate Sauvignon Blanc Marlborough NZ	11.00	50.00
16 Tenuta Del Porconero Fiano Campania IT		69.00
16 Ca Rugate San Michelle Soave Classico Veneto IT	11.50	52.50
17 Wairau River Pinot Gris Malbouorugh NZ		55.00
16 Condes de Albarei Albarino Rias Baixas SP		62.00
16 Tenuta Maccan Pinot Grigio Friuli IT	11.50	52.50
16 Subida Di Monte Pinot Grigio Friulano IT		69.00
17 Paringa Estate Chardonnay Mornington Peninsula VIC	11.50	52.50
16 St Michael Shulthausen Pinot Bianco Alto Adige		75.00
16 Stefano Lubiana Chardonnay TAS		89.00

# Rossi

17 Domaine Peyrol Rosè Provence FR	12.00	52.50
16 In Dreams Pinot Noir Yarra Valley VIC	12.50	56.50
15 Salice Salentino Riserva Negroamaro Puglia IT	14.00	65.00
16 Poderi del Paradiso Chianti Colli Senesi DOCG Toscana IT	11.00	50.00
14 Ormanni Chianti Classico DOCG Toscana IT		79.00
15 Zenato Valpolicella Classico Superiore DOCG Veneto IT	14.00	64.00
14 Zinio Tempranillo Rioja SP	12.50	55.00
16 San Lazzaro Podere Montepulciano/Sangiovese Marche IT	13.00	58.00
16 Oltretorrente Barbera/Dolcetto Piemonte IT		65.00
15 Yangarra Shiraz McLaren Vale SA	12.50	56.50
14 Cascina Fontana Langhe Nebbiolo Piemonte IT		79.00
16 Mount Langi Cliff Edge Shiraz Grampians VIC		75.00
15 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	
16 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
Young Henrys Pale Ale	10.00
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

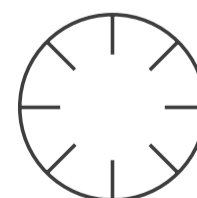
# Liquori

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>Trevisana</b> Tomato, mozzarella, radicchio, pancetta and gorgonzola	24.00
<b>Siciliana</b> Tomato, mozzarella, bocconcini, anchovies, capers, olives and oregano	23.50
<b>Catanese</b> Tomato, mozzarella, ricotta, eggplant and shaved ham	24.00

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>Diavola</b> Mozzarella, goat's cheese, spicy spreadable salame and roasted peppers	24.50
<b>Tartufo</b> Mozzarella, smoked bacon, portobello mushrooms, stracchino and truffle paste	24.50
<b>Piselli e Salsiccia</b> Mozzarella, smoked mozzarella, pea purée, red onion, pork and fennel sausage	24.00
<b>Patate e Rosmarino</b> Mozzarella, fontina, baby potatoes, rosemary and truffle paste	24.00

STARTERS

# Antipasti

<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>Carpaccio di Pesce</b> Kingfish carpaccio with blood orange, fennel, red onion and capers	18.50
<b>Filetto di Manzo</b> Seared rare beef shoulder tenderloin with roasted onion purée, wild rocket and truffle pecorino	18.50
<b>Mozzarella in Carrozza</b> Fried fior di latte cheese with grilled radicchio, pine nuts, roasted chilli, marjoram and aged balsamic vinegar	17.50

PASTA

# Primi

<b>Pappardelle al Ragù d'Anatra</b> Flat ribbon pasta with a duck and tomato ragu	25.50
<b>Calamarata ai Gamberi e Calamari</b> Short thick ring pasta with local tiger prawns, baby calamari, garlic, chilli and cherry tomatoes	26.50
<b>Fusilli con le Polpette</b> Long twisted pasta with veal and pork meatballs, eggplant, basil and tomato sugo	25.50
<b>Cavatelli alle Verdura</b> Small pasta shells with artichokes, broad beans, asparagus, mint, basil and pecorino	24.50
<b>Risotto del giorno</b> Risotto of the day	23.50
Gluten free pasta available	1.50

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MAINS

# Secondi

<b>Anatra alla Griglia</b> Pan seared duck breast with roasted Brussels sprouts, smoked pancetta and red wine jus	33.00
<b>Saltimbocca di Vitello</b> Veal saltimbocca with baked baby potatoes, porcini mushrooms and thyme, served with a white wine and butter sauce	33.00
<b>Bistecca di Manzo</b> Grilled 250gm grass fed rib fillet with carrot purée, roasted spring onions, peas, and a tarragon, caper butter	36.50
<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>Zucchini Trifolate</b> Sautéed zucchini, parsley, garlic, baby spinach and salted ricotta	10.50
<b>Insalata Estiva</b> Mixed leaves, shallots, radish and sweet Cabernet vinaigrette	10.50

DESSERT

# Dolci

<b>Frittelle</b> Fried ricotta dumplings filled with vanilla custard and served with almond gelato*	13.00
<b>Tiramisu</b> Italian style trifle made with coffee, mascarpone and sponge finger biscuits	11.00
<b>Pannacotta</b> Pannacotta with fresh strawberries, marsala and sesame praline	11.00
<b>Torta di Ciliegie</b> Cherry and pistachio cake with lemon mascapone	11.00
<b>Cioccolato Fondente</b> Sweet pizza with dark chocolate 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)</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".