

San Giuliano

Menu Autunno/ Autumn Menu
Restaurant manager Marlene Sammut

ANTIPASTO - Freddi - (Cold Hors D'oeuvres)

<i>Antipasto Misto dal Carrello</i> (A selection of mixed cold Italian Hors D' Oeuvres from the trolley)	€11.30
<i>Mozzarella di Bufala *</i> (Fresh 'Bufala' Mozzarella served with Cherry Tomatoes & Rucola)	€13.80
<i>Prosciutto San Daniele con Frutta Fresca</i> (“San Daniele” Ham served with Seasonal Fresh Fruit)	€11.50
<i>Carpaccio di Manzo Classico</i> (Finely Sliced Beef ‘Carpaccio’ marinated in Lemon Juice, Extra Virgin Olive Oil & served with Rucola and Parmesan Cheese)	€13.00
<i>Carpaccio di Polpo</i> (Tender Octopus ‘Carpaccio’ marinated in Extra Virgin Olive Oil, Lemon, Ginger, Capers & Cherry Tomatoes)	€10.80
<i>Fantasia di Tartar</i> (Fresh White Fish and Salmon Tartar marinated with Lemon Juice, Extra Virgin Olive Oil & served with Avocado and Red Sweet Pepper Corns)	€16.80
<i>Salmone Marinato al Pompelmo e Pepe Rosa</i> (Marinated Fresh Salmon in Grapefruit Juice Extra Virgin Olive Oil & Red Sweet Pepper Corns, garnished with Fresh Grapefruit)	€10.80

ANTIPASTI - Caldi E Zuppe (Warm Hors D'oeuvres & Soups)

<i>Zuppa di Cozze Piccante</i> (Pan-cooked Mussels in a Rich & Spicy Tomato Sauce)	€13.00
<i>Fritto di Gamberetti Freschi</i> (Deep Fried Small Prawns)	€12.50
<i>Crema di Zucca</i> (Pumpkin, Leaks, Green Apples, Carrots, Ginger, Extra Virgin Olive Oil and a touch of Fresh Cream)	€8.00
<i>Vongole Veraci in Bianco</i> (Clams {Vongole Veraci} cooked in a delicate slightly Spicy White Wine “Jus”)	€13.00

PRIMI - PASTA E RISI - (Starters)

<i>Spaghetti alle Vongole Veraci</i> (Spaghetti with Clams {Vongole Veraci}, Extra Virgin Olive Oil Garlic & Parsley)	€14.50
<i>Spaghetti con Triglia di Scoglio o Scorfano</i> (Spaghetti with a delicate Fresh Red Mullet or Rock Fish Sauce)	€14.50
<i>Bavette con Gamberi e Calamari</i> (Bavette with Fresh Prawns, Squid, White Wine, Extra Virgin Olive Oil & Chillli Peppers)	€15.00
<i>Tagliatelle alla Ragusana</i> (Homemade Tagliatelle with Veal, Leeks, White Wine, Ragusano Cheese & Extra Virgin Olive Oil)	€13.50

<i>Assaggi di dello Chef {A San Giuliano Speciality}</i> (Two types of Pasta with different Sauce)	€15.50
<i>Panciotti di Branzino con Gamberi e Zafferano</i> (Home made Fresh Ravioli filled with Ricotta, Thyme & Sea Bass, served with Gamberi Sauce, Saffron & a touch of Fresh Cream)	€15.50
<i>Tortelloni ai Funghi Porcini con Crema di Tartufo *</i> (Home made Fresh Tortelloni with a Wild Mushrooms filling and White Truffle Cream)	€12.50
<i>Ravioloni di Avocado con Mandole</i> (Home made Fresh Ravioli filled with Avocado & Ricotta and served with Butter, Parmesan Cheese & roasted Almonds)	€12.50
<i>Rigatoni Amatriciana</i> (Rigatoni with Guanciale, Tomato Sauce, Onions, Chili, Pecorino Cheese & Extra Virgin Olive Oil)	€12.50
<i>Risotto Scampi Variegato alla Rucola</i> (Risotto “Carnaroli Rice” cooked with Fresh Langostine, Basil, Butter & Rucola)	€13.50

SECONDI - PESCE - (Main Course - Fish)

<i>Pesce Fresco del Giorno •</i> (Fresh Fish from today's catch)	€26.50
<i>Misto di Pesce alla Griglia</i> (Mixed Grill of Fresh Fish)	€24.50
<i>Gamberoni Imperiali al Salto</i> (King Prawns off the shell pan-fried with Garlic, White Wine & Extra Virgin Olive Oil)	€30.50
<i>Spigola al Sale •</i> (Baked Sea Bass in Salt Crust served off the Bone)	€24.50
<i>Fritto Misto</i> (Deep Fried variety of Seasonal Fish)	€22.00
<i>Cuore di Salmone all' Arancia</i> (Pan Fried Salmon fillet, soaked in Fresh Orange Juice and “Cognac”)	€19.00

<i>Caciucco alla Livornese</i> (An Italian Traditional Rich Fresh Fish Soup from "Livorno" with Fresh Fish and Shell Fish {Lobster, Octopus, Hake, Red Mullet, Squid & Rockfish} served with Garlic Bruschetta's)	€26.50
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SECONDI - CARNE - (Main Course - Meats)

<i>Lombata di Vitella da Latte alla Griglia o Milanese</i> (Milk Fed Veal Loin grilled or pan-fried with Seasoned Breadcrumbs)	€24.00
<i>Filetto ai Due Sapori</i> (Aberdeen Angus Fillet of Beef with Gorgonzola Cheese Sauce and Dry Marsala & Butter Sauce)	€26.50

<i>Filetto in Padella {A San Giuliano Speciality}</i> (Pan-fried Aberdeen Angus Fillet of Beef cooked in White Wine, Extra Virgin Olive Oil & Parsley) Virgin Olive Oil, Garlic & Parsley)	€26.50
<i>(Braciola Reale alla Griglia con Burro alle Erbe</i> (Grilled Ribeye Steak served with Butter & Fresh Herbs)	€25.00
<i>Saltimbocca alla Romana</i> (Veal Escalopes cooked in White Wine with San Daniele Ham & Fresh Sage)	€24.50
<i>“Carre D'Agneau” alla Vermont</i> (Grilled Rack of Lamb marinated in Maple Syrup, Apple Juice, Spring Onions, Chives, Pecan Nuts & a touch of Chillli)	€24.00
<i>Coniglio alla San Giuliano in Padella</i> (Rabbit cooked with Pine Nuts, Black Olives, Fresh Rosemary Garlic, Raisins, Red Wine, Extra Virgin Olive Oil & Aceto Balsamico)	€20.00
<i>Galletto al Mattone {A San Giuliano Speciality}</i> (Whole Baby Chicken {Cocklet} flattened and charcoal grilled with Mustard, Breadcrumbs and Citrus Zest)	€19.00

INSALATE - (Salads)

<i>Insalata Giardino *</i> (Rocket Salad, Tomato, Lettuce, Cucumber, Carrot, Red Cabbage, Raisins, Crumbled Hard Boiled Egg, Roasted Pine Nuts, Celery, Pear & Dijon Vinaigrette)	€12.00
<i>Mykonos Salad *</i> (Fresh Fennel, baked Cherry Tomatoes, Olives, Orange or Tangerin slices, Feta Cheese and Citrus Dressing)	€11.00

CON(TORNI - (Side Orders)

<i>Insalata Mista Condita</i> (Mixed Salad with Extra Virgin Olive Oil & Lemon)	€1.50
<i>Insalata di Rucola e Pomodorini Pachino</i> (Rocket Salad & Cherry Tomatoes from Pachino with Extra Virgin Olive Oil & Balsamic Vinegar)	€1.50
<i>Insalata di Pomodorini Pachino, Caperi e Cipolla</i> (Cherry Tomatoes from Pachino, Capers & Onions with Extra Virgin Olive Oil)	€2.00
<i>Vegetali Freschi</i> (Fresh Vegetables)	€1.50
<i>Patate al Vostro Gusto</i> (Potatoes of your own choice)	€1.50

<i>Minimum charge (food only)</i>	€18.00
<i>Cover charge</i> (Includes Maltese Bread & Butter & Bruschetta)	€2.25

* Prices of Fresh fish may vary depending on weight
* Vegetarian

We accept all major credit cards.

Prices are inclusive of VAT

IVA compresa nei prezzi

Alle preise sind MWS