

CICCHETTI

small snacks

Italian olives	6
House mixed olives, capers, chilli, Mediterranean herbs (V/GF)	
Focaccia Pugliese	8
Our focaccia is baked in-house daily with Kalamata olives, onion, sea salt, red pesto (V)	
Arancini	12
Hand rolled arancini balls filled with mushrooms, baby spinach & feta, topped with truffle & parmesan cheese (V)	
Crostone	16
Chargrilled ciabatta, served with roasted beetroot hummus, mixed seeds & halloumi (V)	
Gamberi	19
Spiced tiger prawns, crumbed & served with pickled red cabbage, chilli & tomato jam	
Polpette	15
Free range West Australian chicken & pistachio meatballs, in tomato sugo & sprinkled with parmesan cheese	
Albese	18
An Italian-style delicately sliced beef carpaccio served with house made pickled mushrooms & onion with a gorgonzola cheese sauce	

TAGLIERI

antipasti boards

Salumi	21
Antipasti board of smoked pancetta, San Daniele prosciutto ham, Salami Milano, chargrilled ciabatta bread, & pickled onion	
Piccolo	26
A selection of artisan Italian cured meats & fine cheeses, served with chargrilled ciabatta bread & roasted Mediterranean vegetables – serves 1-2 people	
Grande	39
A selection of artisan Italian cured meats & fine cheeses, served with chargrilled ciabatta bread & roasted Mediterranean vegetables – serves 3-4 people	

PRIMI

fresh handmade pasta

Gnocchi	27
Our famous hand rolled gnocchi, topped with tiger prawns, Carnarvon zucchini, Italian gorgonzola & chilli	
Farfalle	26
Handmade pasta bows served in a sauce of rocket pesto, cherry tomatoes, peas, zucchini, capsicums & Pecorino Sardo (V)	
Risotto	28
Roasted beetroot, Atlantic scallops, Italian buffalo mozzarella, aged balsamic (GF)	
Scialatelli	29
A fresh favourite - Hand cut pasta, squid sugo, mussels, prawns, clams, chilli & garlic	
Ravioli	27
Fresh handmade black onyx beef cheek ravioli pasta, in a sauce of black truffle butter, roasted hazelnuts, & salted ricotta	

FORMAGGI

authentic Italian cheeses

Your choice of two Italian cheeses served with accompaniments 80g	17
Additional cheese 40g	7

Gorgonzola
Taleggio
Pecorino Sardo
Parmigiano Reggiano

All our cheeses are Denominazione di Origine Protetta or 'DOP', a certification for Italian cheeses that are from a Protected Designation of Origin.

SECONDI

meat & seafood

Cartoccio	36
Cone Bay Barramundi braised with sambuca, fennel & cauliflower served with panzanella salad *	
Fritto Misto	34
An Italian classic – a 'mixed fry' of fresh seafood & seasonal vegetables featuring flash fried squid, prawns, white bait, carrot, zucchini & sweet potato in a light crispy batter, served with lemon	
Anatra	34
Roast duck breast atop of pickled mushrooms, pumpkin puree, broccolini & roasted hazelnuts (GF)	
Bistecca	39
Grilled Margaret River Wagyu rump served with rosemary roasted potatoes & Julio's gremolata (GF)	
Agnello	32
Amelia Park Lamb shoulder, artichoke, chickpea puree, rocket, chilli & pistachio (GF)	

CONTORNI

vegetables & sides

Insalata	12
Rocket salad, compressed pears, shaved parmesan, fennel, dressed with extra virgin olive oil & balsamic cream (V/GF)	
Mozzarella	15
Buffalo Mozzarella, mixed tomatoes, basil pesto jellies, drizzled with extra virgin olive oil (V/GF)	
Verdure Saltate	15
Mixed greens plate of broccolini, silver beet, green beans, salted ricotta, garlic, chilli, & almonds (V/GF)	
Patatine	9
Beer battered chips with truffle oil & parmesan cheese (V)	

DOLCI

desserts

Pasticciotto	15
Homemade Italian pastry filled with ricotta cream, amarene cherry & hot chocolate sauce	
Crema Bianca	15
A decadent dessert of white chocolate & coconut cream, mango sorbet & passionfruit gel *	
Bonet	15
An Italian pudding of chocolate & amaretti, served with coffee caramel sauce, Piedmont hazelnut gelato & candied hazelnuts (GF)	
Limone	15
Fresh lemon curd, oat crumble, lemon sorbet & mixed berries	
Julio's Dessert Board	42
Chef's selection of three desserts	

Chef Simone's menu is inspired by his home region of Piemonte, as well as his extensive travels through Italy. He has called Perth home for 5 years and sources all produce from Western Australia where possible.

*** If you have any dietary requirements or questions about the menu, please speak to one of our friendly wait staff for advice.**



JuliosItalian



Juliosatsagehotel