



Giuliano

CUCINA TRADIZIONALE ITALIANA



APERITIVI

Aperitifs

Negroni by Giuliano TIP	12.0
Martini Rubino Riserva, Campari, Roku Gin	
Americano	9.0
Martini Rubino Riserva, Campari, Thomas Henry Tonic Water	
Martini Bellini	8.5
Martini	7.0
Riserva Ambrato Riserva Speciale Rubino Fiero	
Martini Spritz	9.0
Riserva Speciale Ambrato Riserva Speciale Rubino Fiero	
Campari	7.0
Campari Spritz	9.5
Gancia Spritz	9.0
Aperol Spritz	9.5
Limoncello Di Capri Spritz	9.5
Limoncello Di Capri Tonic	9.0
Hugo Spritz NIEUW	9.5
Porto Offley	6.5
White Tawny	
Ricard	8.0

ANALCOLICI

Non-alcoholic aperitifs

Crodino	6.5
Cordino Tonic NIEUW	8.5
Martini Non-Alcoholic Vibrante & Tonic	8.0
Martini Non-Alcoholic Floreale & Tonic	8.0

COCKTAILS

Moscow Mule	14.0
Grey Goose Vodka, Thomas Henry Spicy Ginger Beer, lime juice and Angostura Bitters	
Mai Tai	14.0
Bacardi Añejo Cuatro, Bacardi Carta Blanca, Cointreau, almond syrup, lime juice and Angostura Bitters	
Lazy Red Cheeks	14.0
Grey Goose Vodka, raspberry, lime juice, violet syrup and sugar syrup	
Mojito by Giuliano	14.0
Limoncello Di Capri, Thomas Henry Spicy Ginger Beer, Ginger Ale, lime juice, mint and sugar syrup	
Mojito	14.0
<u>Mixers:</u> Original Strawberry Passion Fruit Raspberry	
Bacardi Carta Blanca, Thomas Henry Spicy Ginger Beer, Ginger Ale, lime juice, mint and sugar syrup	
Cuba Libre	13.5
Bacardi Añejo Cuatro, Coca-Cola and lime juice	
Cuba Libre Caribbean Spiced NIEUW	13.5
Bacardi Caribbean Spiced, Coca-Cola and lime juice	

MOCKTAILS

Non-alcoholic cocktails

La Bella Italia TIP	10.0
Thomas Henry Soda Water, strawberry juice, lime juice and almond syrup	
Shirley Temple	10.0
Thomas Henry Ginger Ale, orange juice, lemon juice and grenadine syrup	
Virgin Mojito	10.0
<u>Mixers:</u> Original Strawberry Passion Fruit Raspberry	
Thomas Henry Spicy Ginger Beer, Ginger Ale, lime juice, mint and sugar syrup	
Virgin Pink Americano	10.0
Martini Non Alcoholic Vibrante, Thomas Henry Pink Grapefruit and lemon juice	
Lazy Red Lips NIEUW	10.0
Raspberry, lime juice, violet syrup and sugar syrup	

GIN & TONIC

The Ultimate Gin & Tonic	14.0
Bombay Sapphire Gin, Thomas Henry Tonic and lime	
Bramble & Basil	14.0
Bombay Bramble Gin, Thomas Henry Pink Grapefruit, raspberry and basil	
Larios Rosé	14.0
Larios Rosé Gin, Thomas Henry Tonic and strawberry	
Gin & Tonic by Giuliano TIP	15.0
Bombay Sapphire Gin, Thomas Henry Ginger Ale, Thomas Henry Tonic, Celery Bitters, chilli pepper and basil	
Bombay Pressé	15.0
Bombay Pressé NIEUW Thomas Henry Botanical Tonic and rosemary	
Roku Gin	15.0
Roku Gin, Thomas Henry Botanical Tonic, Amarena cherry, ginger and orange zest	

BOLLICINE

Bubbles

VENETO

Gancia Prosecco Brut DOC

Grape: Glera

Tip: Aperitif and antipasti

Gancia Prosecco Rosé DOC

Grape: 85% Glera and 15% Pinot Nero

Tip: Aperitif, fish and desserts

GLASS

CARAFE

BOTTLE

7.0

27.0

7.5

30.0

PIEMONTE

Neirano Moscato d'Asti Pitulé DOCG

Grape: Moscato d'Asti Bianco

Tip: Aperitif and desserts

6.5

18.0

25.0

BIBITE

Soft drinks

Coca-Cola	3.5
Coca-Cola Zero	3.5
Fanta Orange	3.5
Sprite	3.5
Lipton Ice Tea Regular	3.5
Lipton Ice Tea Green	3.5
Royal Bliss Agrumes	3.5
Royal Bliss Tonic	3.5
Thomas Henry	4.0

Mixers: Ginger Ale | Spicy Ginger Beer | Pink Grapefruit | Botanical Tonic | Bitter Lemon

Minute Maid Orange	3.7
Minute Maid Apple	3.7
San Pellegrino Aranciata	3.9
San Pellegrino Limonata	3.9

ACQUA

Water

	25 cl	50 cl	1L
Aqua Panna	3.2	6.5	12.0
San Pellegrino	3.2	6.5	12.0

BIRRE

Beers

ALLA SPINA - DRAUGHT

Cristal Alken Pils 33 cl	4.0
Seasonal beer 33cl TIP	5.0
Grimbergen Blond 33 cl	5.0
Affligem Tripel 33cl	5.0
Birra Moretti 25cl NIEUW	3.5

BOTTIGLIA - BOTTLED

Duvel 33 cl	5.3
Desperados 33 cl	5.0
Mort Subite Kriek 25 cl	4.0
Grimbergen Dubbel 33 cl	5.0
Cristal 0.0% 25cl	3.7

ANTIPASTI

Cold starters

Duetto di Carpaccio di Bue e Vitello Tonato	21.0
Beef tenderloin carpaccio and veal with tuna dressing and capers	
Assortimento di Formaggi e Salumi TIP	22.0
Assortment of Italian cheeses and fine Italian meats	
Vitello Tonnato	21.0
Thinly sliced veal with a tuna dressing and capers	
Carpaccio di Bue	19.0
Beef tenderloin carpaccio with Parmesan	
Caprese di Bufala 	18.0
Mozzarella di Bufala with tomatoes, olive oil and garden herbs	
Bruschetta 	17.0
Toasted bread (4), tomato and mozzarella	
Parma e Melone	17.0
Parma ham and melon	
Carpaccio di Salmone NIEUW	18.0
Lightly smoked salmon, capers, onion, rocket, red pepper corn and olive oil	

PRIMI PIATTI

Warm starters

Calamari Fritti	20.0
Deep-fried squid rings and home-made tartare sauce	
Parmigiana di Melanzane TIP	19.5
Roasted aubergines with freshly made tomato sauce and mozzarella	
Minestrone V	10.0
Italian vegetable soup	
Focaccia Rosmarino e Sale V	10,0
Focaccia with salt, olive oil and rosemary	
Vongole alla Marinara NIEUW	21.0
Clams with parsley, garlic, wine, lemon and olive oil served with toasted bread	
Polpette NIEUW	10.0
Four home-made Italian meatballs with freshly made tomato sauce	
Scampi all'Aglio NIEUW	18.0
Seven prawns in a garlic cream sauce	

SUPPLEMENTS

Bruschetta	4.5
Bread and butter	3.0
Butter	1.0

INSALATE

Salads

Insalata con Scampi TIP	21.0
Mixed salad with prawns	
Insalata di Pollo	19.0
Mixed salad with chicken, pineapple and peppers	
Insalata di Tonno	17.5
Mixed salad with tuna, onion and olives	
Insalata Giuliano	18.0
Mixed salad with guanciale (bacon), tomato and cheese shavings	



PASTA

Spaghetti all'Amatriciana 🌶️ NIEUW	20.0
Spaghetti with freshly made tomato sauce, guanciale (bacon), Pecorino cheese, onion, garlic, spicy pepper and olive oil	
Spaghetti ai Frutti di Mare	24.5
Seafood spaghetti	
Spaghetti alle Vongole e Scampi	23.5
Spaghetti with clams, prawns and tomato	
Spaghetti alle Vongole Bianco Pomodoro	22.5
Garlic and oil spaghetti Spaghetti with freshly made tomato sauce and clams	
Spaghetti con Polpette della Casa	21.0
Spaghetti with home-made Italian meatballs and freshly made tomato sauce	
Spaghetti alla Carbonara	18.5
Spaghetti with guanciale (bacon), egg and cream sauce	
Spaghetti Bolognese NIEUW	15.5
Spaghetti with minced meat and freshly made tomato sauce	
Spaghetti alla Puttanesca NIEUW	19.0
Spaghetti with tomato sauce, olives, capers and anchovies	
Penne Giuliano	21.5
Penne with prawns, saffron and creamy tomato sauce	
Penne all'Arrabbiata 🌶️	19.0
Penne with spicy salami and freshly made tomato sauce	
Orecchiette con Salsiccia e Cime di Rapa TIP	21,0
Orechiette with Italian minced meat, Italian broccoli rabe and olive oil	
Orecchiette con Acciughe e Cime di Rapa NIEUW	19.0
Orechiette with anchovy, Italian broccoli rabe and olive oil	
Spicy 🌶️ Vegetarian 🌱	

PASTA

Penne Vodka	19.5
Penne with guanciale (bacon), capers, vodka and freshly made creamy tomato sauce	
Ravioli Tartufo ✓	23.0
Ravioli stuffed with Ricotta and truffles with butter sauce	
Ravioli ai Quattro Formaggi ✓	19.5
Ravioli stuffed with ricotta cheese and spinach with cheese sauce (4 cheeses)	
Ravioli al Pomodoro ✓	19.0
Ravioli stuffed with ricotta cheese and spinach with freshly made tomato sauce	
Cannelloni Ricotta e Spinaci ✓	18.5
Cannelloni stuffed with ricotta cheese and spinach with freshly made tomato sauce	
Cannelloni alla Carne	18.0
Cannelloni stuffed with minced meat and freshly made tomato sauce	
Lasagna della Casa	19.0
Lasagna with ham, minced meat and freshly made tomato sauce	
Linguine al Pesto Genovese ✓	18.0
Linguine with green pesto, pine nuts, basil and Parmesan	
PER I BAMBINI - CHILDREN'S MENU	
Spaghetti Bimbo con Polpette della Casa	12.5
Spaghetti with home-made Italian meatballs and freshly made tomato sauce	
Spaghetti Bimbo Bolognese	12.0
Spaghetti with minced meat and freshly made tomato sauce	
Spaghetti Bimbo Pomodoro ✓	11.5
Spaghetti with freshly made tomato sauce	

Spicy 🌶️ Vegetarian ✓





SECONDI PIATTI

Mains

Fritto Misto di Pesce e Verdurine *	32.0
Deep-fried seafood with squid rings, sardines, mussels, fillet of fish, one gamba and vegetables	
Calamari Fritti *	28.0
Deep-fried squid rings	
Sogliola * TIP	29.0
Pan-fried sole	
Pepata di Cozze	26.0
Mussels, clams, prawns and one gamba, served with toasted bread	
Scampi all'Aglio *	25.0
Prawns in garlic cream sauce	
Spiedino di Scampi al Forno *	23.0
Oven-roasted and breaded prawn kebab	
Ossobuco alla Milanese *	30.0
Veal shank with vegetables and freshly made tomato sauce	
Scaloppine alla Pizzaiola *	26.0
Slices of veal with freshly made tomato sauce	
Scaloppine alla Milanese *	26.0
Breaded slices of veal	
Scaloppine Giuliano * TIP	27.0
Slices of veal with rocket salad, Parmesan, fresh cherry tomatoes and a slightly spicy dressing	
Scaloppine Gorgonzola * NIEUW	29.0
Slices of veal with Gorgonzola, Marsala wine and cream	

* Served with Spaghetti Aglio e Olio | Spaghetti Pomodoro | Patate al Forno | Insalata

CONTORNI

Sides

Small salad	6.0
Big salad	10.0
Spaghetti Aglio e Olio	8.5
Garlic and oil spaghetti	
Spaghetti Pomodoro	8.5
Spaghetti with freshly made tomato sauce	
Patate in Forno	8.5
Oven-baked potatoes	

SUPPLEMENTS

Prawn (a piece)	2.5
Meatball (a piece)	2.5
Bread and butter	3.0
Butter	1.0
Sauces	1.5
Mayonnaise Ketchup Tartare sauce	

PIZZE

Pizzas

Tartufato TIP	22,0
Mozzarella, deep-fried courgette, guanciale (bacon), cream of Grana Padano, truffle oil and truffle cream	
Prawn	20.0
Tomato sauce, mozzarella and prawns	
Crudo e Rucola	19.0
Tomato sauce, mozzarella, Parma ham and rocket	
Giuliano V	18.5
Tomato sauce, mozzarella, rocket, Parmesan and sun-dried tomatoes	
Campagnola	18.5
Tomato sauce, mozzarella, olives, salami, guanciale (bacon), onion, ham, mushroom and artichoke	
Capricciosa	18.0
Tomato sauce, mozzarella, ham, anchovy, mushrooms, artichoke and olives	
Vegetariana V	17.0
Tomato sauce, mozzarella, mushrooms, artichoke, olives, onion and peppers	
Tonno	17.0
Tomato sauce, mozzarella, tuna and onion	
Melanzane V TIP	17.0
Tomato sauce, mozzarella and aubergines	
Quattro Formaggi V	18.0
Tomato sauce, mozzarella, Provolone, Parmesan and Gorgonzola	
Peperoni M	17.5
Tomato sauce, mozzarella, spicy salami and peppers	
Bolognese	15.0
Tomato sauce, minced meat and mozzarella	

Spicy **M** Vegetarian **V**

Calzone	16.5
Tomato sauce, mozzarella, ham, artichoke, olives and mushrooms - folded over pizza	
Quattro Stagioni	17.5
Tomato sauce, mozzarella, ham, artichoke, olives and mushrooms	
Prosciutto	16.5
Tomato sauce, mozzarella and ham	
Salame	16.5
Tomato sauce, mozzarella and salami	
Diavola 🍷	16.5
Tomato sauce, mozzarella and spicy salami	
Funghi 🍷	16.0
Tomato sauce, mozzarella and mushrooms	
Margherita 🍷	13.5
Tomato sauce and mozzarella	
Napoletana	16.0
Tomato sauce, mozzarella, anchovy, capers	
Hawaii	16.5
Tomato sauce, mozzarella, ham and pineapple	

PER I BAMBINI - CHILDREN'S MENU

Topolino	12.5
Tomato sauce, mozzarella and olives	
Topolino Bolognese	13.5
Tomato sauce, minced meat, mozzarella and olives	

SUPPLEMENTS

Garlic	1.5
Meat Fish Vegetables Mozzarella	3.0
Mozzarella di Bufala	5.0
Prawn (a piece)	2.5



DOLCI

Cake

Pizza Nutella	18.0
Pizza with Nutella and mascarpone	
Tiramisu	11.0
Italian cake with mascarpone	
Cannolo Siciliano TIP	10.0
Home-made Sicilian pastry filled with ricotta cheese	
Torta di Mele	8.5
Warm apple cake	
Torta al Cioccolato	8.5
Chocolate cake	
Torta al Formaggio	8.5
Cheese cake	
Torta al Limone	8.5
Lemon cake	

CRÊPES

Pancakes

Negretto TIP	10.0
Vanilla ice cream with hot Callebaut chocolate sauce	
Nutella	9.0
Pancakes with Nutella	
Zucchero di Canna	7.5
Pancakes with brown sugar	

SUPPLEMENTS

Vanilla ice cream chocolate ice cream per scoop	3.5
Whipped cream	1.5
Nutella	1.5

GELATI

Ice cream

Gelato Giuliano	12.0
Chocolate ice cream and mascarpone	
Dame Blanche	11.0
Vanilla ice cream with hot Callebautt chocolate sauce	
Scroppino TIP	10.0
Lemon sorbet cocktail with vodka and Gancia Prosecco Brut DOC	
Sorbetto al Limone	8.5
Lemon sorbet	
Sorbetto all'Arancia	8.5
Orange sorbet	
Tartufo Nero	9.0
Chocolate truffle ice cream	
Gelato Bimbo	7.5
Children's ice cream	

SUPPLEMENTS

Vanilla ice cream chocolate ice cream per scoop	3.5
Whipped cream	1.5
Nutella	1.5

BEVANDE CALDE

Hot drinks

Espresso	3.3
Espresso Doppio	4.5
Caffè	3.5
Cappuccino	4.0
Latte Macchiato	4.5
Latte Speciale	5.5
Latte macchiato with vanilla hazelnut caramel biscoff	
Caffè Speciale	8.5
Italian Coffee Irish Coffee	
Hot Chocolate	4.0
Surprise coffee	9.0
Coffee with a scoop of vanilla ice cream, whipped cream and pastry	
Tè	3.5
Tea Earl Grey Green Chamomile	
Fresh mint tea	4.8
Fresh ginger tea with lemon	5.0
Extra whipped cream honey	1.5

All coffees are also available free of caffeine



DIGESTIVI E LIQUORI

Digestives and liqueurs

Amaro Averna	7.5
Limoncello di Capri	7.5
Sambuca Molinari	7.5
Amaretto di Saronno	7.5
Cointreau	7.5
Grappa La Trentina Tradizionale Bianca	8.5
Grappa Le 18 Lune	10.0
Espresso Martini NIEUW	14.0

Grey Goose Vodka, Amaretto Disaronno, cinnamon & espresso

BEVANDE ALCOLICHE

Strong drinks

	GLASS	BOTTLE
Bacardi Carta Blanca	8.0	85.0
Bacardi Añejo Cuatro	9.0	90.0
Cuba Libre Caribbean Spiced	9.0	90.0
Grey Goose	10.0	100.0
Jim Beam White Bourbon	7.0	80.0
William Lawson's	7.0	90.0
El Cabrón	9.0	90.0

VINI BIANCHI

White wine

	GLASS	CARAFE	BOTTLE
ABRUZZO			
Cerulli Spinozzi Trebbiano - d'Abruzzo DOC	6.5	16.0	23.0
Grape: Trebbiano d'Abruzzo			
Tip: Salads, pasta, pizza, white meat and fish			
TRENTINO			
Pravis Pinot Grigio Dolomiti IGT	8.0	21.0	30.0
Grape: Pinot Grigio			
Tip: Salads, pasta, pizza, white meat and fish			
PIEMONTE			
Vite Colte "Fosche" Chardonnay Piemonte DOC	7.5	21.5	29.0
Grape: Chardonnay			
Tip: Aperitif, salads, antipasti, poultry, fish and seafood			
SICILIA			
Tenuta Regaleali "Nozze d'Oro" Sicilia DOC			35.0
Grape: 68% Inzolia and 32% Sauvignon Blanc			
Tip: Antipasti, salads, pasta and fish			
FRIULI VENEZIA GIULIA			
Livon "Roncalto" Ribolla Gialla Collio DOC			30.0
Grape: Ribolla Gialla			
Tip: Antipasti, pasta and fish			

Carafe: 50cl Bottle: 75cl



VINI ROSATI

Rosé

GLASS CARAFE BOTTLE

TRENTINO

Pravis Sart' Magre Schiava Gentile IGT

7.0 22.0 30.0

Grape: Schiava Gentile

Tip: Aperitif, starters and pizza

SICILIA

Tenuta Regaleali "Le Rose" Terre Siciliane IGT

30.0

Grape: Nerello Mascalese

Tip: Pasta, spicy, meat and fish

Carafe: 50cl Bottle: 75cl

VINI ROSSI

Red wine

GLASS CARAFE BOTTLE

ABRUZZO

Cerulli Spinozzi Montepulciano d'Abruzzo DOC

6.5 16.0 23.0

Grape: Montepulciano

Tip: Pasta, pizza and meat

TOSCANE

Tenute del Cerro "La Poderina" - Rosso di Montalcino DOC

8.0 23.0 35.0

Grape: Sangiovese (Brunello)

Tip: Pasta, pizza, meat and cheese

Le Mortelle Botrosecco Maremma Toscana DOC

39.0

Grape: Cabernet Franc and Cabernet Sauvignon

Tip: Starters with meat, red grilled meat and game

VENETO

Sartori Valpolicella Superiore Ripasso DOC

7.5 21.5 32.0

Grape: Corvina, Corvinone, Rondinella

Tip: Pasta, pizza and meat

PUGLIA

Tenute Rubino "Marmorelle" Primitivo Di Manduria DOC

29.0

Grape: Primitivo

Tip: Pasta, pizza, meat and cheese

Carafe: 50cl Bottle: 75cl



Piemonte

Alto Adige

Trentino

Veneto

Friuli -
Venezia
Giulia

Toscane

Umbria

Abruzzo

Puglia

Sicilia

Giuliano
CUCINA TRADIZIONALE ITALIANA



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Are you satisfied?

Please, tell others! Was something
not to your satisfaction? Talk to us!

Prices are subject to changes - print: November 2023

Alle consumpties van een tafel worden op één rekening gezet. One bill per table. Toutes les consommations d'une table sont regroupées sur une seule facture.

All prices are in euros, inclusive of VAT.

Ask for our allergen list.

We process all allergens and can never 100% exclude trace amounts.