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## Per finire...

Crostata	16
Salted peanut mousse, espresso anglaise, banana ice-cream, chocolate brittle	
Semmifreddo	16
Green mint, chocolate bitter sauce, hazelnut crumb, amarene cherry (GF)	
Julio's open cannolo	14
secret recipe, torrone ice cream	
Biancomangiare	16
Goat cheese, rhubarb & raspberry fluid gel, port poached rhubarb, cocoa nibs (GF)	
Julio's Dessert Board	41
Chef selection of three desserts	
Cheese Board	25
Selection of Italian cheeses accompanied with freshly baked ciabatta bread and compote	

### Dolce Cremoso

Affogato	7
Limoncello	8

### Tea & Espresso

Tea	4
English Breakfast, Earl Grey, Green, Peppermint	
Latte	4/4.5
Cappuccino	4/4.5
Espresso	3
Hot Chocolate	3.5

"Dolce Amore"

Welcome to Julio's Restaurant



## Cicchetti

Oysters	4 / 22 / 42
al naturale with lemon (GF)	Each 1/2 doz doz
Homemade focaccia	8
EVOO, rosemary, sea salt, red pesto (V)	
Italian olives	6
capers, lemon, chili, mediterranean herbs (GF/V)	
Polenta fritters	9
calabrian dip (V)	
Beer battered potato chips	9
truffle oil & parmesan cheese	
Arancini	12
mushrooms, spinach, feta, truffle & parmesan (V)	
Orzotto	16
Pearl barley salad with pickled beetroot, spinach, pumpkin, dried apricot, walnuts (V)	
Polipo	24
Warm octopus, potatoes, cherry tomato, olives, green beans, pesto (GF)	
Tomino	19
Tomino cheese, smokes pancetta, rocket & truffle oil, served with chargrilled ciabatta	
Julio's board for 1	21
artisan cold cuts & selection of Italian cheeses, ciabatta	
Julio's board to share	39
artisan cold cuts & selection of Italian cheeses, ciabatta	



## Primi

Hand rolled potato gnocchi	26
tiger prawns, zucchini, gorgonzola cheese, chili	
Paccheri	27
Swordfish, eggplant, pine nut, cherry tomatoes, basil, ricotta salata	
Tortelli	26
Filled with Potato & Italian sausage, thyme, black truffle sauce, hazelnuts	
Risotto	25
Pumpkin, rosemary, taleggio cheese, amaretti (V/GF)	
Wild boar pappardelle	26
hand cut pappardelle, chianti wine, forest mushrooms, tuscan pecorino	

## Secondi

Julio's fritto misto	32
crispy squid, tiger prawns, WA whitebait, carrot, zucchini, sweet potato	
WA lamb shoulder	32
braised in EVOO, artichoke, chickpea puree, rocket, chili & pistachios (GF)	
Grass fed WA sirloin (250gm)	36
beer buttered chips, truffle oil, parmesan, gremolata	
Slow Cooked Duck Leg	39
Plum jus, vincotto, parsnip puree, asparagus, foie gras croquette	
Cartoccio	34
Blue spot emperor, mix shellfish, season vegetables, all wrapped cartoccio style, oven baked (GF)	

## Sides

Mozzarella	16
buffalo mozzarella, mixed tomatoes, croutons, pesto jellies (V)	
Greens	16
broccolini, silver beet, ricotta, almonds & lemon (V/GF)	
Rocket, pear salad	12
shaved parmesan, fennel, EVOO, balsamic cream (V/GF)	

