

BREKKIE

Available all day. Choose between our fresh sourdough, 70% rye, or gluten free bread (R9). Served with free range eggs.

Bacon Butty 55⁰⁰

2 Fried Eggs with Crispy Bacon on a toasted Sesame Brioche Bun

ADD FRIES 30⁰⁰

ADD CHEDDAR CHEESE 15⁰⁰

Gemelli Twins 40⁰⁰

2 Eggs either Poached, Scrambled or Fried with a slice of Toast of Your Choice

Nonna's Eggs 89⁰⁰

Parmesan Scrambled Eggs on a Toasted Croissant with Baby Spinach, Bacon & Balsamic Roasted Tomatoes

Frittata di Giulio 85⁰⁰

Omelette filled with Spinach, slow roasted balsamic Cherry Tomatoes, Caramelised Onion, Mushrooms and Mozzarella, topped with Parmesan Cheese and a side of Tomato Basil Napoletana sauce

ADD TOAST 8⁰⁰

ADD CRISPY BACON 25⁰⁰

ADD AVOCADO* SQ

ADD SMOKED SALMON 40⁰⁰

Fungi Con Pane 85⁰⁰

Pan-fried Mushrooms with Thyme, Cream, Garlic, Parmesan Cheese, Feta and 2 poached eggs served on toast of your choice.

ADD CRISPY BACON 25⁰⁰

La Nicoletta 90⁰⁰

Eggs Benedict with Parma Ham, Spinach, 2 Poached Eggs and Hollandaise on a plain butter Croissant

ASK FOR MUSHROOM OPTION INSTEAD OF CROISSANT

La Bianca 90⁰⁰

Eggs Florentine with Salmon, Spinach, 2 Poached Eggs and Hollandaise on a plain butter Croissant

ASK FOR MUSHROOM OPTION INSTEAD OF CROISSANT

La Colazione 110⁰⁰

Poached Egg, crispy Bacon, Pork Apple & Sage Banger, Balsamic-Roasted Tomatoes, Flat Mushrooms, wilted Spinach, smoked Paprika Beans with Toast of Your Choice

Colazione Vegetale 85⁰⁰

Poached Egg, Balsamic-Roasted Tomatoes, Flat Mushrooms, wilted Spinach, smoked Paprika Beans, Sautéed Potatoes with Toast of Your Choice

Crunchy Brioche French Toast 85⁰⁰

Served with mixed berry cream cheese compote & maple syrup

ADD CRISPY BACON 25⁰⁰

Giulio's Creamy 75⁰⁰

Peri-Peri Chicken Livers

Brandy-Flambéed Chicken Livers in a Chilli, Mushroom & Pomodoro Sauce, topped with Italian Parsley & served with Toasted chunky Ciabatta

ADD A POACHED EGG 8⁰⁰

Shakshuka 85⁰⁰

Two gently poached Eggs in a Spicy Roast Pepper, Cumin & Pomodoro Sauce served with Chunky Toasted Ciabatta

ADD CRISPY BACON 25⁰⁰

Pancakes a 95⁰⁰

L'Americana

SERVED IN THREE WAYS

Toffee & Banana Sauce

topped with Crispy Bacon

- OR - Maple Syrup &

topped with Fresh Berries

- OR - Nutella Chocolate

spread, banana

and strawberries

WE DO CORPORATE CATERING AND DELIVERY - CALL OR EMAIL US FOR FURTHER INFORMATION.

*WHEN AVAILABLE IN SEASON

- SUBSTITUTIONS WILL BE CHARGED FOR

- KITCHEN MAY CONTAIN TRACES OF NUTS



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Deliziosa Wrap

70⁰⁰

Scrambled Eggs, Bacon, Caramelised Onions, Pesto and pan-fried thyme Mushrooms

ADD AVOCADO*

SQ

Piatto Di Frutta

60⁰⁰

Five Seasonal Fruits served with a Basil & Mint Dust, Toasted Flaked Almonds & a Citrus Ricotta

Croissants

CHOCOLATE

25⁰⁰

CINNAMON ROLL

25⁰⁰

PLAIN

22⁰⁰

Quinoa Breakfast Bowl

95⁰⁰

Served with baby Spinach, Avocado*, Basil Pesto, poached Egg, balsamic roasted cherry tomatoes & Mushrooms

ADD SMOKED SALMON

40⁰⁰

ADD CRISPY BACON

25⁰⁰

ADD FETA

15⁰⁰

Avo On Toast

75⁰⁰

Avocado*, Fresh Cherry Tomatoes, Coriander & a hint of Chilli on Toast of your choice (seasonal)

ADD SMOKED SALMON

30⁰⁰

ADD CRISPY BACON

20⁰⁰

ADD A POACHED EGG

8⁰⁰

Il Granoro

69⁰⁰

Layers of Granola & Yoghurt with seasonal fruit drizzled with a Mixed-Berry Coulis

Le Nocce

65⁰⁰

Warm-Rolled Vanilla Oats mixed with Toasted Almonds, Pumpkin Seeds, Cinnamon, Honey & sliced Banana

ADD NUTELLA

18⁰⁰

ADD PEANUT BUTTER

18⁰⁰

ADD GERRY'S

18⁰⁰

ALMOND NUT BUTTER

ADD GERRY'S

18⁰⁰

MACADAMIA NUT BUTTER

SARMIES

Choose between fresh baked Sourdough, Rye or Ciabatta

Panino di Parma

70⁰⁰

Parma Ham, Rocket, Fior di Latte, Tomato & Basil Pesto served on Ciabatta (toasted optional)

Panino Verdure

60⁰⁰

Mamma Franca's pickled Aubergine, Rocket, Mozzarella Fiore di Latte, Sundried Tomato, Grilled Zucchini Ribbons & served on Ciabatta (toasted optional)

Panino di Pollo

60⁰⁰

Chicken Mayonnaise with Rocket and Tomato

ADD BACON

25⁰⁰

ADD AVOCADO*

SQ

Panino Caprese

45⁰⁰

Fior di Latte Mozzarella and Tomato with fresh Basil

Tuna Melt Panino

69⁰⁰

Shredded tuna in a home-made Mustard-mayo with pickled gherkin, onion and melted Cheddar Cheese

Panino di Carne

70⁰⁰

Sliced Rosemary-crusting Fillet Steak, Rocket, Mustard Mayonnaise and pickled Red-Onion

Croque Madam

65⁰⁰

Hot English Mustard, Spinach, Parma Ham, 2 Fried-Eggs and Gruyere Cheese baked on bread of your choice

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LUNCHING

Available between 11h30 and 15h30

Gluten Free Pasta Option Available (add R20)

| | | |
|---|---|---|
| <p>Pasta di Papà 75⁰⁰ Spaghetti mixed with Olive Oil, Garlic, Chilli, Fresh Cherry Tomatoes & a white wine sauce with Chopped Italian Parsley</p> | <p>Pollo Pesto Linguine 90⁰⁰ Our family favourite... Creamy Chicken & Basil Pesto served with Rocket & Parmesan shavings ADD CRISPY BACON 25⁰⁰</p> | <p>Camembert Chicken Burger 105⁰⁰ Grilled Chicken Breast, Baked Camembert, Grilled Zucchini Ribbons, Balsamic Caramelised Onions, Cranberry Compote & served with Parmesan Truffle Fries or a side salad ADD AVOCADO* SQ ADD CRISPY BACON 25⁰⁰</p> |
| <p>Bolognese alla Sorrentina 90⁰⁰ Spaghetti with minced Beef, cooked in a Red Wine Pomodoro Sauce</p> | <p>Panzerrotti di Franca 95⁰⁰ Hand-made pasta filled with Spinach and Ricotta served in a Basil & Pomodoro based sauce and Parmesan Cheese</p> | <p>Giulio's Burger 95⁰⁰ 100% Pure Beef Patty, Sliced Tomato, Grilled Zucchini Ribbons, Mamma Franca's Melanzane, Balsamic Caramelised Onions, Garlic Mayo, Basil Pesto & served with Parmesan Truffle Fries or a side salad ADD CRISPY BACON 25⁰⁰ ADD FIORE DI LATTE MOZZARELLA CHEESE 40⁰⁰ ADD AVOCADO* SQ</p> |
| <p>Giulio's Pasta Puttanesca 80⁰⁰ Pomodoro, Olives, Chilli, Capers & Oregano ADD ANCHOVIES 10⁰⁰</p> | <p>Gnocchi 95⁰⁰ 3 Cheese Italian Potato Dumplings, toasted Walnut, Rocket</p> | <p>Open Lamb Wrap 110⁰⁰ Layers of home-made Hummus, Rocket, Chilli Mushrooms, Toasted Pine-Nuts & a Lemon Mint Yoghurt ADD AVOCADO* SQ</p> |
| <p>Penne Napoletana 75⁰⁰ Pomodoro & Basilico Sauce</p> | <p>Open Chicken Wrap 90⁰⁰ Layers of home-made Hummus, Rocket, Cajun Grilled Chicken strips, roasted Butternut, Danish Feta & a Coriander, Chilli and Lime Yoghurt ADD AVOCADO* SQ</p> | <p>Veg Burger 85⁰⁰ Veg Burger Patty, Cos Lettuce, Sliced Tomato, Zucchini Ribbons, Caramelised Onions, Sun-Dried Tomato Pesto, Spiced Vegan Mayo & served with Parmesan Truffle Fries or a side salad</p> |
| <p>Giulio's Creamy Peri-Peri Chicken Liver 75⁰⁰ Brandy-Flambéed Chicken Livers in a Chilli & Mushroom & Pomodoro Sauce, Topped with Italian Parsley & served with Toasted Ciabatta ADD PASTA OF YOUR CHOICE 25⁰⁰ ADD GLUTEN FREE PASTA 25⁰⁰</p> | <p>Linguine Marinara 140⁰⁰ Calamari, Mussels, Shrimp & Clams in a Pomodoro based sauce</p> | |

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Mangia (Harvest) Table

Choose between any of the fresh & delicious dishes waiting for you on the harvest table.

PIZZAS

Available between 11h30 and 15h30
Gluten Free/Banting Bases Available (add R25)

| | | |
|---|---|--|
| Focaccia 49 ⁰⁰ <i>Pizza Bread, Garlic, Herbs, Oil, Salt</i> | Parmigiana 75 ⁰⁰ <i>Basic, Ham, Aubergines & Shaved Parmigiana Cheese</i> | Pizza di Casa 95 ⁰⁰ <i>Basic, Bacon, Avo* & Feta</i> |
| Piccola (Kids Margherita) 45 ⁰⁰ <i>Basic Margherita (may add topping of choice from extras menu below)</i> | Diavola 85 ⁰⁰ <i>Basic, Salami</i> | Regina 95 ⁰⁰ <i>Basic, Ham, Mushrooms</i> |
| Focaccia Caprese 65 ⁰⁰ <i>Pizza Bread, Garlic, Sliced Tomato, Sprinkling of Mozzarella, Basil Pesto</i> | Calzone 85 ⁰⁰ <i>Basic, Ham</i> | Quattro Stagioni 105 ⁰⁰ <i>Basic, Ham, Mushrooms, Olives, Artichokes</i> |
| Margherita 85 ⁰⁰ (Basic Pizza) Fior Di Latte Mozzarella Cheese, Tomato, Herbs | 4 Cheeses (Quattro Formaggi) 85 ⁰⁰ <i>Mozzarella, Provolone, Blue Cheese & Cheddar</i> | Quattro Stagioni Calzone 105 ⁰⁰ <i>Basic, Ham, Mushrooms, Olives, Artichokes</i> |
| Vegetariano 90 ⁰⁰ <i>Basic, Aubergines, Zucchini & Mushrooms</i> | Hawaiian 94 ⁰⁰ <i>Basic, Ham, Pineapple</i> | Parma 125 ⁰⁰ <i>Basic, Mozzarella Cheese, Tomato, Herbs, Parma Ham, Rocket, & Parmesan Shavings</i> |
| | Siciliana 95 ⁰⁰ <i>Basic, Olives, Capers, Anchovies</i> | Marinara 135 ⁰⁰ <i>Basic, Calamari, Mussels, Shrimp</i> |

***TAKE AWAY GARLIC, CHILLI & PARMESAN CHEESE ARE EXTRAS

BUILD YOUR OWN

Start with our Basic (R65) and add any toppings of your choice from the additions menu below.

| Protein | | Veggies | | Garnish | |
|----------------------|------------------|--------------------|------------------|---------|------------------|
| PARMA HAM | 44 ⁰⁰ | ARTICHOKES | 22 ⁰⁰ | ROCKET | 12 ⁰⁰ |
| SMOKED SALMON | 40 ⁰⁰ | AVOCADO* | SQ | CHILLI | 5 ⁰⁰ |
| HAM | 22 ⁰⁰ | OLIVES | 16 ⁰⁰ | GARLIC | 5 ⁰⁰ |
| BACON | 25 ⁰⁰ | MUSHROOM | 16 ⁰⁰ | CAPERS | 5 ⁰⁰ |
| ANCHOVIES | 22 ⁰⁰ | SUN-DRIED TOMATOES | 11 ⁰⁰ | | |
| CHICKEN | 22 ⁰⁰ | PEPPADEW | 11 ⁰⁰ | | |
| CHICKEN LIVERS | 20 ⁰⁰ | ZUCCHINI | 9 ⁰⁰ | | |
| Cheese | | BRINJALS | 9 ⁰⁰ | | |
| STRACCIATELLA CHEESE | 22 ⁰⁰ | FRESH TOMATO | 5 ⁰⁰ | | |
| FIOR DI LATTE | 40 ⁰⁰ | ONIONS | 5 ⁰⁰ | | |
| OTHER CHEESE | 16 ⁰⁰ | | | | |
| FETA | 15 ⁰⁰ | | | | |

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DINNER

Available between 17h00 and 21h30

| | | |
|--|--|--|
| Side Salad 45 ⁰⁰ <i>Fresh green salad</i> | Giulio's Creamy Peri-Peri Chicken Livers 75 ⁰⁰ <i>Brandy-Flambéed Chicken Livers in a Chilli, Mushroom & Pomodoro Sauce, topped with Italian Parsley & served with Toasted chunky Ciabatta</i> ADD A POACHED EGG 8 ⁰⁰ | Calamari 85 ⁰⁰ <i>Grilled calamari tubes and Falkland heads, chilli oil, salsa verde, potato strings and caramalised lemon</i> |
| Zucchini Fries 55 ⁰⁰ <i>Served with a Basil & Garlic Aioli</i> | Insalata Caprese 85 ⁰⁰ <i>Burrata mozzarella, balsamic roasted vine tomatoes, Roma tomato, sundried tomato, basil & yellow pepper pesto, toasted pine nut crumble</i> | Beef Tagliata 95 ⁰⁰ <i>Seared Beef Fillet, Balsamic Roasted Tomatoes, toasted Pine-nuts, Parmesan Shavings, Truffle Oil</i> |
| Arancini 55 ⁰⁰ <i>Deep-fried risotto balls served with a garlic Aioli. Ask your waitron for the flavour of the day.</i> | | Antipasti Platter 95 ⁰⁰ <i>A selection of Italian cold meats, mamma Franca's Melanzane pickle, freshly baked Focaccia, Olives and Mozzarella cheese</i> |

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MAINS

| | | |
|---|---|--|
| Pasta di Papà 75 ⁰⁰ <i>Spaghetti mixed with Olive Oil, Garlic, Chilli, Fresh Cherry Tomatoes & a white wine sauce with Chopped Italian Parsley</i> | Pollo con Funghi 119 ⁰⁰ <i>Ricotta-stuffed Chicken breast wrapped in Parma Ham, with Potato Gratin, pan-fried wild mushrooms and a whole-grain mustard sauce</i> | Veal Limone 135 ⁰⁰ <i>Served with crushed baby potatoes in rosemary and garlic, mixed-roasted vegetables</i> |
| Italian Bake Of The Day 95 ⁰⁰ <i>Ask your waiter about the baked pasta dish of the day</i> | Pollo Pesto Linguine 90 ⁰⁰ <i>Our family favourite... Creamy Chicken & Basil Pesto served with Rocket & Parmesan shavings</i> ADD CRISPY BACON 20 ⁰⁰ | Calamari 135 ⁰⁰ <i>Grilled Calamari tubes and Falkland heads, Chilli Oil, Salsa Verde, Potato strings and Caramalised Lemon</i> |
| Panzerotti di Franca 95 ⁰⁰ <i>Burnt Butter, Crisp Sage, Toasted Walnuts, Parmesan Shavings, Rocket</i> | Lamb Ragu Pappardelle 115 ⁰⁰ <i>Slow-roasted leg of lamb in a red wine & Pomodoro based Sauce</i> | Linguine Marinara 140 ⁰⁰ <i>Calamari, Mussels, Shrimp & Clams in a Pomodoro based sauce</i> |
| Gnocchi 95 ⁰⁰ <i>3 Cheese Italian Potato Dumplings, Toasted Walnut, Rocket</i> | Beef Tagliata 155 ⁰⁰ <i>Seared Beef Fillet, Balsamic Roasted Tomatoes, toasted Pine-nuts, Parmesan Shavings, Truffle Oil</i> | Pesce del Giorno SQ <i>Ask your waitron about the fish dish of the day</i> |
| Bolognese alla Sorrentina 90 ⁰⁰ <i>Spaghetti with minced Beef, cooked in a Red Wine Pomodoro Sauce</i> | | |

DESSERTS

| |
|---|
| Desert Of The Day 55 ⁰⁰ |
| Trio of Gelati 55 ⁰⁰ |
| Tiramisu 55 ⁰⁰ |

BIBITE

BIBITE CALDO

Hot Beverages

CAN BE MADE WITH EITHER
CREAM, SOYA, OR ALMOND (R10)

Pot of Tea 18⁰⁰

Rooibos // Earl Grey //
English Breakfast

Speciality Teas 20⁰⁰

Green // Strawberry & Cream
Rooibos Chai // Peppermint

Americano 20⁰⁰

Cappuccino (S/L) 20⁰⁰/24⁰⁰
(standard double shot)

Flat White (S/L) 20⁰⁰/24⁰⁰

Café Latte 27⁰⁰

Cortado 20⁰⁰

Macchiato 18⁰⁰

Espresso
Single / Double 14⁰⁰ / 16⁰⁰

Babychino 14⁰⁰

Café Mocha 27⁰⁰

Hot Chocolate 25⁰⁰

Chai 27⁰⁰

Dirty Chai 35⁰⁰

Affogato 30⁰⁰

Irish Coffee 30⁰⁰

Red Espresso
Single / Double 14⁰⁰ / 18⁰⁰

Red Cappuccino 25⁰⁰

Matcha Latte 35⁰⁰

Beetroot Latte 35⁰⁰

Tumeric Latte 35⁰⁰

BIBITE FREDDO

Cold Beverages

Cold Drinks 15⁰⁰

Coca Cola // Coke Light //
Coke Zero // Tab

Bos Iced Tea 20⁰⁰

Peach // Lemon

Rock Shandy 30⁰⁰

Steelworks 30⁰⁰

**San Pellegrino
Sparkling Water**
500ml / 1L 30⁰⁰ / 40⁰⁰

Aqua Panna Still Water
500ml / 1L 30⁰⁰ / 40⁰⁰

Tiser 20⁰⁰

Apple // Grape

Iced Coffee 25⁰⁰

Vanilla Bean Ice-Cream
Double Espresso Maple Syrup

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FRULLATO

Smoothies

Mixed Berry 35⁰⁰

Banana Mixed Berries Goji
Berries Almonds Plain Yoghurt

Banana Passion 35⁰⁰

Banana Orange Apple
Plain Yoghurt

Peanut Butter 35⁰⁰

Banana Yoghurt Peanut
Butter Honey

Mango Cooler 35⁰⁰

Mango Yoghurt
Granadilla Pulp Honey

Breakfast Smoothie 35⁰⁰

Egg whites, Oats, Banana,
Peanut Butter, Honey, Hemp
Powder, Acai Berry Powder

SUCCO DI FRUTTA

Freshly Squeezed Juice

Green Juice 35⁰⁰

Celery, Cucumber, Apple, Mint

Red Juice 35⁰⁰

Orange, Carrot,
Beetroot, Ginger

Yellow Juice* 35⁰⁰

Pineapple, Ginger,
Orange, Mint

Orange Juice* 25⁰⁰

Ginger Shot 15⁰⁰

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BIBITE

BRUNCH COCKTAIL

Mimosa Krone Brut & Freshly Squeezed OJ

2 Glasses 140⁰⁰
4 Glasses 220⁰⁰

Bloody Mary 35⁰⁰

Aperol Spritz 60⁰⁰

Amaretto 45⁰⁰
Standard double shot

BIRRA

Beer

Peroni 35⁰⁰

&Union Craft 35⁰⁰

Windhoek 35⁰⁰

Castle Light 30⁰⁰

Hunters Dry 25⁰⁰

Savanna Dry 25⁰⁰

SPIRITS

Brandy PER SHOT 20⁰⁰

Whiskey PER SHOT 30⁰⁰
JW Black
Jamesons

Vodka

Sky PER SHOT 30⁰⁰
Smirnoff PER SHOT 25⁰⁰

VINO BIANCO

White Wine (Glass // Bottle)

La Motte Sauvignon Blanc

55⁰⁰ // 165⁰⁰

Cape Point Vineyards Sauvignon Blanc

180⁰⁰

De Morgenzon Chardonnay

55⁰⁰ // 140⁰⁰

Babylonstoren Chenin Blanc

160⁰⁰

Simonsig Chenin Blanc

55⁰⁰ // 160⁰⁰

D'aria Blush Rosé

45⁰⁰ // 120⁰⁰

Babylonstoren Rose

220⁰⁰

Springfield Miss Lucy

Sauv Blanc // Semillon // Pinot Gris

50⁰⁰ // 160⁰⁰

VINO ROSSO

Red Wine (Glass // Bottle)

La Motte Millenium

240⁰⁰

Babylonstoren Babel

240⁰⁰

Springfield Whole Berry

240⁰⁰

Springfield Thunderchild 2014

240⁰⁰

Warwick First Lady Cab Sav

60⁰⁰ // 200⁰⁰

Newton Johnson Felicite Pinot Noir

60⁰⁰ // 200⁰⁰

Anthonij Rupert Terra De La Capo

60⁰⁰ // 180⁰⁰

De Morgenzon Syrah

60⁰⁰ // 180⁰⁰

SPUMANTE

MCC (Glass // Bottle)

MINIMUM 2 GLASSES

Krone Brut

65⁰⁰ // 220⁰⁰

Graham Beck Rosé

80⁰⁰ // 240⁰⁰

Prosecco

SQ



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