

Restaurant Week

Giulio's

Fall 2020

NOVEMBER 9 – NOVEMBER 22

\$32.95 per person

(does not include tax & gratuity)

No Substitutions - Cannot Combine with Any Other Offers

Reservations Are Required – Take-Out Available

FIRST COURSE – CHOICE OF:

VEGETABLE STUFFED MUSHROOMS

Vegetables, Bread Crumbs, Parmesan Cheese & Chicken Stock

MEATBALLS MARINARA

House-made Meatballs with Marinara Sauce & Topped with Ricotta

GIULIO'S SALAD

*Field Greens, Asian Pears, Candied Walnuts, Gorgonzola Cheese & Honey Sherry Vinaigrette**

CAESAR SALAD

*Romaine Lettuce, Parmesan Cheese, House-made Croutons, Caesar Dressing & Shaved Reggiano Cheese**

SECOND COURSE – CHOICE OF:

RIGATONI BOLOGNESE

*Rigatoni with House-made Meat Sauce & a Touch of Cream**

SOLE OREGANATA

*White Wine, Lemon, Butter, Garlic & Breadcrumbs, Served with Risotto**

CHICKEN MARSALA

*Marsala Wine, Shallots, Mushrooms & Fresh Herbs
Served with Steamed String Beans & Roasted Potatoes **

PENNE with SALMON

*Penne with Pieces of Salmon, Broccoli & Sun-dried Tomato in a Pink Cream Sauce**

DESSERT – CHOICE OF:

DAILY SPECIALS



All Meals Are Cooked to Order - Your Patience is Greatly Appreciated

*is or can be offered Gluten Free