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“Dear guest, Il Giullare uses for its specialties only freshly prepared and cooked ingredients. For this reason the cooking time may be a little longer when the restaurant is particularly busy.

If you are in a rush,
come back to find us when you have
the time to relax and enjoy
these excellent and unique dishes.”

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STARTERS

<i>Thin potato pie</i> <i>with fresh bacon, porcini cream and cured smoked mozzarella</i>	€ 6,00
<i>Pork involtini (bite-sized meat balls)</i> <i>with melted pecorino cheese, champignon mushrooms and honey</i>	€ 7,00
<i>Special stuffed giant Mozzarella</i> <i>Either Mortadella and pistaccio OR tomato and rocket</i>	€ 14,00
<i>Burrata</i> (very creamy mozzarella) and cured pork ham	€ 12,00
<i>Grilled veal slices with chickpea puree</i>	€ 8,00
<i>Prawn cocktail and salad</i>	€ 7,00
<i>Steamed Mussels with pepper</i>	€ 10,00
<i>King Prawns flavoured with orange</i>	€ 12,00
<i>Octopus salad</i>	€ 12,00
<i>Giullare selection for 4 people</i>	€ 60,00

SHARING BOARDS

<i>Mixed salami and ham</i>	€ 8,00
<i>Mixed cheese</i>	€ 8,00
<i>Mixed salami, ham and cheese</i>	€ 12,00
<i>Cured beef, rocket, grated parmesan and mushrooms</i>	€ 8,00





TROCCOLI (THICK SPAGHETTI) OF FRESH PASTA

Mangiafuoco Garlic, olive oil, chilli and parsley	€ 6,00
Mecenate Eggs, Pork cheek ham and pecorino cheese	€ 8,00
Scudiero Tomato sauce, Pork cheek ham and Pecorino	€ 8,00
Chiromante Pecorino cheese and pepper	€ 7,00
Feudatario Pork cheek ham, pecorino cheese and pepper	€ 8,00
Boia Cherry tomatoes, strong ricotta and rocket	€ 7,00
Falconiere Creamy mozzarella burrata and walnuts, crunchy speck ham and parsley	€ 9,00
Beccaio Sausage, mushrooms, cognac, red chicory, cherry tomatoes, in parmesan cream	€ 8,00
Baronessa Porcini mushrooms, cherry tomatoes, rocket and parmesan	€ 8,00
Cavaliere Tuna or anchovies, capers, olives, cherry tomatoes, chilli and parsley	€ 8,00
Cardinale Sundried tomatoes, garlic, chilli and oil	€ 7,00
Vassallo Capers, fried onion, chilli, parsley, toasted breadcrumbs and white wine	€ 7,00
Il Giullare Prawns*, cherry tomatoes, fresh cream and whiskey	€ 10,00

TROCCOLI (THICK SPAGHETTI) OF FRESH PASTA

Scrivano Salmon, cream and grated lemon	€ 9,00
Armaiolo Mussels, cherry tomato, white wine and parsley	€ 8,00
Dama di Corte Clams, cherry tomato, white wine and parsley	€ 10,00
Guercio Mussels, clams, shrimp*, cherry tomatoes and parsley	€ 12,00
Castellano Clams, pistaccio pesto and grated lemon	€ 14,00
Dish of the day	da € 9,00 a € 12,00
Pasta and tomato sauce for children	€ 3,00

**product frozen on the boat*

FIXED MENU

Mixed starters
Choice of first course
Choice of drink

€ 25,00
coperto incluso



MAIN COURSES

<i>Slow cooked Pork shin</i> With roast potatoes and salad	€ 12,00
<i>Roast beef steak with rocket and parmesan</i>	€ 14,00
<i>Thin Veal steak cooked in lemon</i>	€ 8,00
<i>Veal strips</i> With rocket, cherry tomatoes and parmesan	€ 9,00
<i>Thin veal steak with mushrooms</i>	€ 8,00
<i>Oven-cooked squid with breadcrumbs</i> With rocket and lemon	€ 12,00
<i>King prawns with breadcrumbs and citrus fruits</i>	€ 12,00

SIDES

<i>Roast potatoes</i>	€ 3,00
<i>Grilled aubergine and courgette</i>	€ 3,00
<i>Mixed salad</i>	€ 4,00



DRINKS

<i>Natural/sparkling water 0,75 cl</i>	€ 2,00
<i>Coca Cola 33 cl</i>	€ 2,50
<i>Fanta 33 cl</i>	€ 2,50
<i>House dry red wine 1/2 l</i>	€ 5,00
<i>House sweet red wine 1/2 l</i>	€ 5,00
<i>Red Peroni double-malt beer 0,50 cl</i>	€ 4,00
<i>Grimbergen Red 0,33 cl</i>	€ 4,00
<i>Menabrea blonde 0,33 cl</i>	€ 3,00
<i>Paulaner weisse 0,50 cl</i>	€ 4,00

WINES

RED

<i>Negroamaro Elo Veni</i> (Leone de Castris)	€ 18,00
<i>Salice Salentino Riserva</i> Vigne delle Monache Sampetrana	€ 18,00
<i>Sussumaniello il Lemos</i> (Leone de Castris)	€ 18,00
<i>Primitivo di Manduria Memoria</i>	€ 20,00

ROSE

<i>Calafuria Cantine Tormaresca</i>	€ 20,00
<i>Anticaia Salice Salentino San Donaci</i>	€ 18,00
<i>Bombino Nero Rivera</i>	€ 16,00

WHITE

<i>Chardonnay Santa Margherita</i>	€ 20,00
<i>Falaghina Mastroberardino</i>	€ 20,00
<i>Chardonnay Tormaresca</i>	€ 18,00
<i>Müller Thurgau (frizzante) Santa Margherita</i>	€ 18,00

Glass of wine da € 4,00 a € 6,00

wines can change based on availability

DESSERTS

<i>Creme catalan (homemade)</i>	€ 5,00
<i>Chocolate souffle</i>	€ 5,00
<i>Ice cream ball with a coffee centre</i>	€ 5,00
<i>Ice cream ball with a chocolate centre</i>	€ 5,00
<i>Ice cream ball with pistaccio centre</i>	€ 5,00
<i>Lemon sorbet</i>	€ 5,00
<i>Blueberry cheesecake</i>	€ 5,00
<i>Tiramisu</i>	€ 5,00

DIGESTIVES

<i>Amaro Lucano</i>	€ 2,00
<i>Amaro del Capo</i>	€ 2,00
<i>Limoncello</i>	€ 2,00
<i>Grappa Barricata</i>	€ 2,00

COVER CHARGE € 2,00





“Thank you for choosing us
and we are sure you’ll come back.”



*Some of our products , cooked with the utmost care,
contain ingredients that could cause food allergies and intolerances.
Please keep in mind that all the dishes could contain traces of the following ingredients:*

- 1) Cereal with gluten like: wheat, rye, barley, oats, spelled, kamut and derivatives
- 2) Shellfish and shellfish-based products
- 3) Egg and egg-based products
- 4) Fish and fish-based products
- 5) Nuts and nuts-based products
- 6) Soya and soya-based products
- 7) Dairy (lactose included)
- 8) Dried fruit like almonds, hazelnuts, nuts, pistachios...
- 9) Celery and celery-based products
- 10) Mustard and mustard-based products
- 11) Sesame oil and sesame oil-products
- 12) Sulfur dioxide and sulphites with a concentration greater than 10 mg / kg or 10 mg / liter in terms of total sulfur dioxide
- 13) Lupins and lupins-based products
- 14) Molluscs and molluscs-based products