



Giulia

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Pizza

ITEM	PRICE
Napoli tomato, burrata, mozzarella, basil	\$16.00
Diavola stracciatella, mozzarella, pepperoni, cherry tomatoes, pepperoncini	\$17.00
Black Apple Sausage italian sausage, rocket, gorgonzola, balsamic reduction	\$18.00
Pizza Al Funghi Un voile de sauce blanche à l'ail rehausse la richesse des champignons sauvages, fondant harmonieusement avec le gruyère...	\$18.00
Picnic Pizza Un mélange de graines d'épices, houmous de poivrons rouges, cœurs d'artichauts, olives Kalamata, oignons rouges, tomates...	\$18.00

Pasta

ITEM	PRICE
Cacio e Pepe grana padano, pecorino, black pepper, creamy egg yolk	\$23.00
Fettuccine Piemontesi spinach poppyseed pasta, asparagus tips, baby pea shoots, english peas, charred spring onions, grana padano, lemon butte...	\$25.00
Pappardelle pork ragu, tomato, taleggio butter	\$26.00
Sweet Corn Risotto frico, pickled mushrooms, heirloom cherry tomatoes, peppers, baby rocket	\$26.00
Spicy Seafood Cavatelli Cavatelli aux fruits de mer offre une explosion de saveurs avec du crabe tendre, des crevettes blanches juteuses et des...	\$34.00

Appetizers

ITEM	PRICE
Ricotta Meatballs herb ricotta, pomodoro sauce, glass basil	\$16.00
Caesar Salad Un mélange croquant de chou frisé et de romaine, agrémenté de graines de moutarde éclatantes. Le quinoa grillé ajoute un...	\$14.00
Suppli Boules de risotto farcies de gorgonzola, accompagnées de radicchio croquant et de morceaux de pomme, offrant une combina...	\$11.00
Ribollita Soup italian sausage, squash, kale, white beans, housemade rosemary foccacia, parmigiano reggiano	\$11.00
Summer Burrata rocket, mint, spiced pumpkin seeds, grilled plums, balsamic reduction, vanilla honey, housemade focaccia	\$19.00
Artichoke Panzanella red wine vinaigrette, romaine hearts, red onion, housemade focaccia croutons, basil leaves, giardiniera	\$17.00
Little Gem Salad walnut vinaigrette, charred squash, pecorino, citrus pickled onions, compressed parsley	\$16.00

Entrées

ITEM	PRICE
------	-------

Chicken Parmesan Classico spaghetti, salsa di pomodoro, parmigiano reggiano.	\$28.00
Bone In Pork Chops Milanese pecorino, creamy polenta, brown butter caper sauce	\$38.00
Salmon Alla Arrabiata rocket, radishes, marinated heirloom tomatoes and fennel olio	\$36.00

Desserts

ITEM	PRICE
Black Chocolate Panna Cotta strawberry rhubarb preserve, pistachio brittle, chantilly cream	\$10.00
Almond Frangipane Crème parfumée au romarin, compote de bleuets, et poudre d'amandes.	\$12.00