



Vegetarian



Hot



Common Allergy

## Antipasto (Starters)

### Suppli Di Riso - R70

Risotto Rice rolled around Mozzarella, crusted and deep fried served with homemade Neapolitan Sauce, Parmesan & Basil

### Beef Ravioli - R49

3 pieces stuffed with Beef, served with Neapolitan Sauce grated Parmesan & micro herbs (cooking time: 20min)

### Spinach & Ricotta Ravioli - R49

3 pieces stuffed with Spinach & Ricotta Cheese, served with Neapolitan Sauce, grated Parmesan & micro herbs (cooking time: 15min)

### Carpaccio - R115

100g thin sliced aged Fillet, served with Capers, grated Parmesan & fresh Rocket

### Springbok Carpaccio - SQ <sup>NEW</sup>

100g thin sliced Springbok Fillet, served with Capers, grated Parmesan & fresh Rocket

### Focaccia Oregano- R30

Flatbread served with EVO Oil, Garlic & Oregano

### Focaccia Rosemary- R35

Flatbread served with EVO Oil, Garlic, fresh Rosemary & caramelised Onions  
Add Mozzarella - R45

### Focaccia Chilli - R35

Flatbread served with EVO Oil, Garlic & chopped Chillies

### Tre Formaggi - R86

Flatbread served with EVO Oil, Garlic, Feta, Mozzarella & Cheddar

### Melanzane alla Parmigiana - R65

Deep fried Aubergine with Neapolitan Sauce, Parmesan & Mozzarella

### Halloumi - R69

Crusted Halloumi Cheese, deep fried and served with Neapolitan Sauce

## Insalate (Salads)

### Italian Chicken Salad - R79

Crusted Chicken Strips with Cherry Tomatoes, Lettuce, Cucumber, Rocket, Feta and Kalamata Olives  
Add Avo - R25

### Caprese Salad - R155

Plum Tomatoes, Mozzarella di Bufala, fresh Basil, Basil Pesto served on a bed of Rocket with EVO Oil & Balsamic Glaze

### Table Salad (Two servings) - R45

Cherry Tomatoes, Cucumber, Lettuce, Olives & Feta  
Add Avo - R18

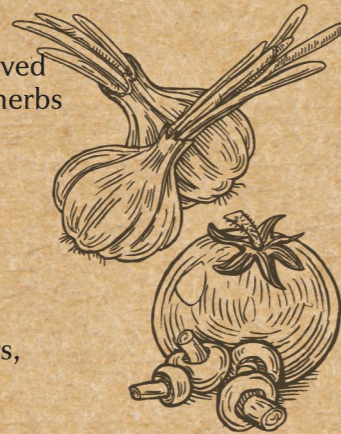
### Side Salad (one serving) - R35

Cherry Tomatoes, Cucumber, Lettuce, Olives & Feta

### Ceci Salad - R99

Artichoke, Chickpea, Lettuce, Tomato & Kalamata Olives

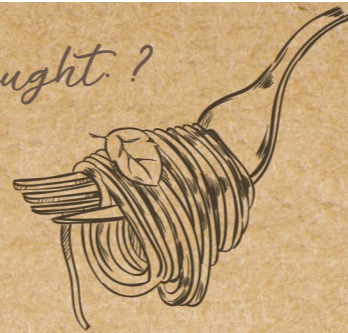
*We are getting pasta point of no return...*



## Pasta

(Pasta options - Fettuccini / Penne / Gluten-free)  
Kindly allow 20 min cooking time for Gluten-free pasta

*Penne for your thought?*



### Pasta a la Marinara - R99

Seafood mix, Garlic & Olive, finished in Cream & freshly juiced Lemon

### Frutti Di Mare - R109

Seafood mix, Garlic & Olive, finished in Neapolitan Sauce

### Creamy Chicken Pesto - R130

Chicken strips & Mushroom fried in EVO Oil finished with Cream & Basil Pesto

### Creamy Chicken Pasta - R115

Chicken strips, Mushroom & garlic fried in EVO Oil with Cream

### Arrabbiata - R105

Neapolitan Sauce, Chilli, Garlic & Basil  
Add chicken - R30

### Ragu alla Bolognese - R99

Slow cooked Bolognese Mince with Garlic, Tomato Passata Carrot, Celery & Onion, topped with grated Parmesan & Basil

### Pesto Pasta - R105

Basil & Nut Pesto tossed in cream, Parmesan & EVO Oil

### Alfredo - R99

Butter, creamy Alfredo Sauce Parmesan & Button Mushroom  
Add Ham - R18  
Add Chicken - R30

### Alla Carbonara - R99

Parmesan, Cream, Bacon bits finished with Egg Yolk

### Beef Ravioli - R119

10 Ravioli pieces stuffed with Beef, served with Neapolitan Sauce grated Parmesan & micro Herbs (cooking time: 20-25min)

### Spinach & Ricotta Ravioli - R130

10 Ravioli pieces stuffed with Spinach & Ricotta Cheese, served with Neapolitan Sauce, grated Parmesan & micro Herbs (cooking time: 15-20min)

### Beef Lasagna al Forno - R145

Bolognese Sauce, layered Lasagna sheets, Bechamel & Parmesan baked with Mozzarella Cheese

### Alla Parmigiana di Melanzane - R115

Deepfried Aubergine with Neapolitan Sauce, parmesan & mozzarella

### Pasta all' Amatriciana - R109

Bacon bits tossed in Onion, Chilli, Neapolitan Sauce & EVO Oil finished with Grana Padano Parmesan

### Puttanesca - R99

Anchovy, Capers & olives, tossed in Neapolitan Sauce

*"I'd much rather eat pasta and drink wine than be a size 0"*  
- Sophia Loren



## Pizza

(all pizza's served with tomato base and Mozzarella cheese)

Please allow at least 40 min for all main meal preparation during peak times

*"You better cut the pizza in four pieces because I'm not hungry enough to eat six."*  
- Yogi Berra



### Margherita - R90

Mozzarella Cheese & Oregano

### Napolitana - R145

Mozzarella di Bufala, Neapolitan Base & fresh Basil

### Vegan (no mozzarella) - R85

Button Mushroom, Kalamata Olive, Artichoke & Cherry Tomatoes  
add Avocado - R18

### Vegetarian - R120

Button Mushroom, Kalamata Olive, Artichoke & Cherry Tomatoes

### Quattro Stagioni - R130

Artichoke, Button Mushroom, Kalamata Olive & smoked Ham

### Fresca - R125

Cherry Tomatoes, Feta cubes & fresh Avocado

### Julia's - R130

Bacon bits, cubed Feta & fresh Avocado

### Bologna - R120 <sup>NEW</sup>

Bolognese mince, Chillies and Peppers

### Classic Regina - R109

Button Mushroom & cubed Ham

### Hawaiian - R125

Cubed smoked Ham & Pineapple pieces

### Siciliana - R115

Capers, Olive & Anchovies

### Diavola - R115

Cured Salami, & Chilli  
Add Feta - R15

### Verona - R135

Cured Salami, Feta, sweet Peppers & Olives

### Roma - R115

Garlic, Kalamata olives & cured Salami

### Pancetta E Cipolla - R99

Bacon bits & caramelised Onion

### Siena - R120

Bacon bits & feta

### Pollame - R130

Chicken strips, Feta, sweet Peppers & Avocado



*"I love pizza, meaning: Even when I'm in the middle of eating pizza, I wish I was eating pizza."*  
- Jandy Nelson

## Pollame (Poultry)

(Served with two sides of choice)

Seasonal grilled Vegetables, Side Salad, Mashed Potatoes, Baked Potato or Chips

### Pollo Limone - R99

Grilled Chicken Breast seasoned with fresh Lemon Juice

**Piccata di Pollo - R109** *New Recipe*  
Pan fried Chicken Breast topped with Lemon, Capers & melted Butter

### Pollo Crema - R125

Grilled Chicken Breast finished in Cream & Parmesan

### Pollo alla Milanese - R130

Crumbed Chicken Breast, deep fried and served with Lemon Wedges

### Pollo alla Parmigiana - R130

Crumbed Chicken cutlets covered in Napoletana sauce topped with Parmesan & Mozzarella, baked to perfection

## Manzo (Meat)

(Served with two sides of choice)

Seasonal grilled Vegetables, Side Salad, Mashed Potatoes, Baked Potato or Chips

### Filetto al Pepe Verde - R250 *New*

Pan seared fillet medallions in our Brandy and green Peppercorn sauce

### Filetto - R215

300g aged Fillet, Grilled to perfection

### Bistecca - R175

300g aged rump steak, grilled to perfection

### Costola - R265

650g Rib-eye on the bone, grilled & seasoned

## Contorni (Side Dishes)

(Choose 2 sides to be served with Manzo and Pollame Mains)

Seasonal grilled Vegetables  
Side Salad  
Mashed Potatoes  
Baked Potato  
Chips

*Life is about  
experiencing  
the pasta-bilities...*

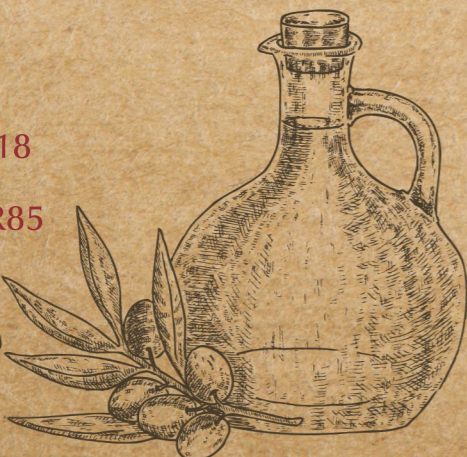
## Freshly made sauces

Cheese Sauce - R30  
Mushroom Sauce - R30  
Garlic Sauce - R30  
Pepper Sauce - R30



## Popular extra's

Rocket - R18  
Avocado - R25  
Chicken - R30  
Caramelised Onion - R18  
Chilli - R18  
Mozzarella di Bufala - R85



## Dolci (Desserts)

*Leave the gun - take the Cannoli  
- The Godfather*

### Crème Brûlée (Home-made) - R40

Baked Vanilla Custard with caramelised Sugar

### Affogato - R32

Vanilla Ice Cream drowned in a fresh shot of Espresso

### Fruit Sorbet - R39

Ask your waitron

### Dom Pedro - R49

Vanilla Ice Cream with a shot Jameson, Amarula or Kahlua

### Tiramisu (Home-made) - R60

Lady fingers dipped in Espresso & Whiskey layered with Egg, Mascarpone Cheese & Castor Sugar, finished with Cocoa

### Gelato (Italian Ice Cream) - R30

Vanilla, Strawberry or Chocolate

### Chocolate mousse - R55

Chocolate flavoured Mousse served with Cream

### Panna Cotta - R50 *New*

Traditional Italian dessert "cooked Cream"



*for some, there's therapy...  
for the rest of us  
there's Dessert*

*Grazie  
Thank you*

## GIFT VOUCHERS AVAILABLE

Ask your waitron

- \* **Voted Best Italian Restaurant in Potchefstroom**  
- by Restaurant Guru 2022
- \* **TOP 20 Best Pizzerias 2022 in South Africa**  
- Porcupine Ridge Pizzeria Challenge
- \* **TOP 10 Best Pizzerias 2023 in South Africa**  
- Porcupine Ridge Pizzeria Challenge



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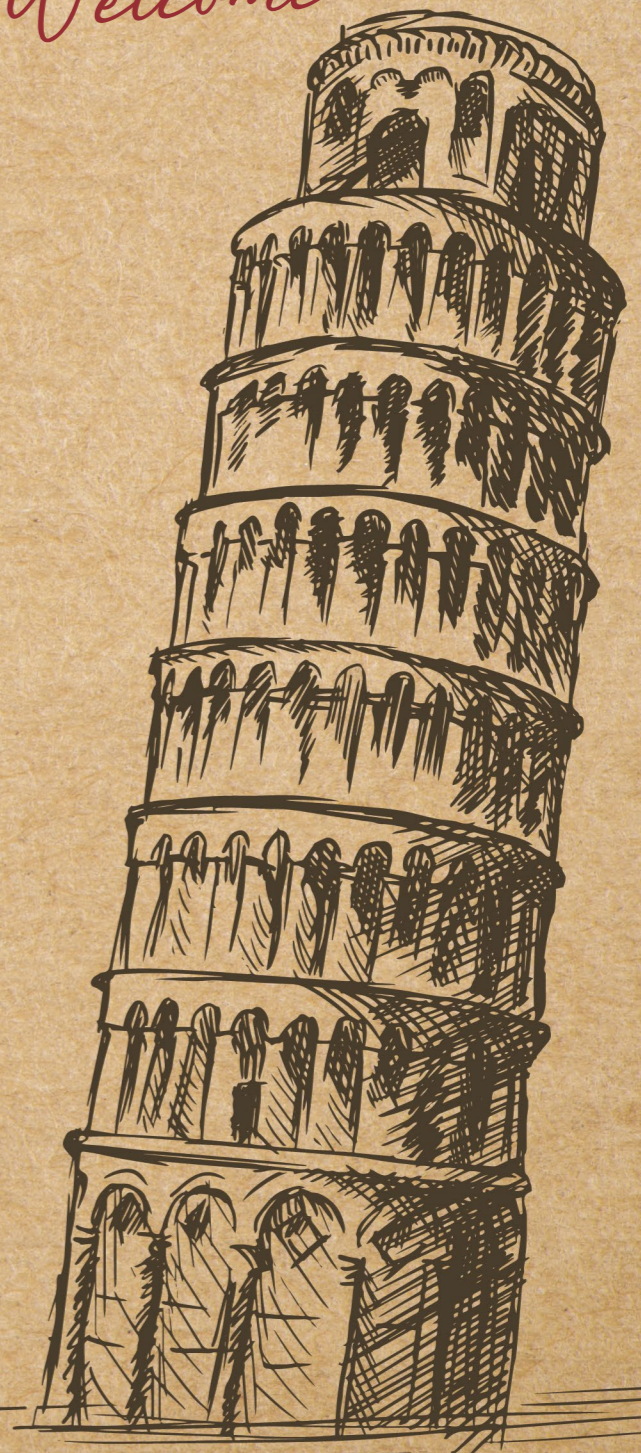
Also available at

**Uber Eats**

# Julia's

## Ristorante Italiano

*Buona Giornata  
Welcome*



*Life is Good...Pasta is Better!*