

## CATERING MENU

### -Appetizers-

(BASED ON TWO PIECES PER PERSON)

- \$50 **-BRUSCHETTA**  
THINLY SLICED ITALIAN BREAD TOASTED WITH ROASTED GARLIC & GOAT CHEESE, TOPPED WITH FRESH PLUM TOMATO/BASIL SALSA
- \$65 **-STUFFED MUSHROOM CAPS**  
MUSHROOM CAPS STUFFED WITH A LIGHT-HERBED PARMIGIANA BREADCRUMB MIXTURE, SPINACH & SUNDRIED TOMATOES
- \$40 **-FRESH VEGETABLE CRUDITE**  
SERVED WITH HERBED GARLIC & PESTO SAUCES FOR DIPPING
- \$30 **-MOZZARELLA STICKS**  
SERVED WITH MARINARA SAUCE
- \$35 **-STUFFED JALAPENO POPPERS**  
SERVED WITH HERBED SOUR CREAM
- \$35 **-SPICY/ BBQ BUFFALO WINGS**  
SERVED WITH BLUE CHEESE DRESSING AND CELERY (3 WINGS PER PERSON)
- \$120 **-GRILLED JUMBO SHRIMP**  
WITH MANGO SALSA
- \$50 **-PHYLLO TRIANGLES**  
STUFFED WITH SPINACH AND FETA / MUSHROOM / TOMATO CHEESE
- \$65 **-GRECIAN CHICKEN SKEWERS**  
SERVED WITH TZIKI CUCUMBER DIPPING SAUCE
- \$70 **-ANTIPASTO TRAY**

### -Salads-

- |  | FULL         | HALF         |
|--|--------------|--------------|
| <b>ANTIPASTO SALAD</b><br>A TASTY CLASSIC TOPPED WITH CAPRICOLA HAM, GENOA SALAMI, PEPPERONI, MOZZARELLA & GORGONZOLA CHEESE, PEPPERONCINI, OLIVES, CUCUMBERS & FRESH TOMATOES ON A BED OF LETTUCE | \$80         | \$60         |
| <b>CLASSIC CAESAR SALAD</b><br>ROMAINE WITH HOMEMADE CROUTONS, PLUM TOMATOES, AGED IMPORTED PARMIGIANA WITH GIULIANO'S OWN DRESSING<br>WITH GRILLED CHICKEN  | \$45<br>\$60 | \$30<br>\$45 |
| <b>PESTO PASTA SALAD</b><br>BOWTIE PASTA W/CREAMY PESTO SAUCE TOPPED WITH FRESH PLUM TOMATOES, & TOASTED PINE NUTS   | \$60         | \$30         |
| <b>GARDEN SALAD</b><br>ROMAINE & CARROTS, RED ONION, TOMATOES, CUCUMBER & CROUTONS   | \$45         | \$30         |
| <b>CHOPPED SALAD</b><br>MIXED GREENS WITH BLUE CHEESE, GRILLED CHICKEN, CORN, BACON, TORTILLA STRIPS WITH CITRUS VINAGRETTE  | \$60         | \$45         |

### -Entrees-

- |   | FULL           | HALF           |
|---|----------------|----------------|
| <b>CHICKEN VESUVIO W/ROASTED POTATOES</b> | 32 PIECES-\$90 | 16 PIECES-\$60 |
| <b>CHICKEN/VEAL/EGGPLANT PARMIGIANA</b>   | \$100          | \$65           |
| <b>ITALIAN ROAST BEEF</b>                 | 20 SANDW-\$75  | 10 SANDW-\$40  |
| <b>ITALIAN MEATBALLS</b>                  | 60 PIECES-\$75 | 30 PIECES-\$40 |
| <b>ITALIAN SAUSAGE</b>                    | 20 PIECES-\$75 | 10 PIECES-\$40 |

## CATERING MENU

### -Pasta Specialties-

- |   | FULL | HALF |
|---|------|------|
| <b>BAKED MOSTACCIOLI</b><br>MOSTACCIOLI WITH MARINARA OR BOLOGNESE SAUCE, BAKED WITH FOUR IMPORTED CHEESES UNTIL GOLDEN BROWN                                   | \$50 | \$25 |
| <b>HOMEMADE LASAGNE</b><br>MEAT OR SPINACH LASAGNE WITH RICOTTA, MOZZARELLA & PARMIGIANA CHEESE BAKED BETWEEN FOUR LAYERS OF FRESH NOODLES (12 PORTIONS)        | \$60 | \$35 |
| <b>SPINACH &amp; RICOTTA, MEAT OR CHEESE RAVIOLI</b><br>WITH YOUR CHOICE OF SAUCE   | \$60 | \$35 |
| <b>FARFALLE FLORENTINE</b><br>FARFALLE PASTA W/SPINACH, GARLIC, OLIVE OIL AND SUNDRIED TOMATOES   | \$55 | \$30 |
| <b>BOWTIE IN CREAMY TOMATO SAUCE CHICKEN</b>  | \$80 | \$40 |
| <b>BOWTIE IN CREAMY TOMATO SAUCE SHRIMP</b><br>GRILLED SHRIMP OR CHICKEN ON BOWTIE PASTA WITH RED ONION, CARROTS, SNOW PEAS, AND BASIL IN A CREAMY TOMATO SAUCE | \$95 | \$55 |
| <b>GNOCCHI</b>  | \$55 | \$30 |

### -Pasta-

#### PASTA TRAYS

YOUR CHOICE OF ONE OF THE FOLLOWING NOODLES TO BE SERVED WITH ONE OF OUR HOMEMADE PASTA SAUCES. HALF TRAY SERVES 8-10 AND FULL TRAY SERVES 16-20. PASTA TRAYS DO NOT COME WITH BREAD.

**PASTA:** SPAGHETTI, MOSTACCIOLI, LINGUINI, OR FETTUCCHINE

- | <b>SAUCES:</b>             | FULL  | HALF |
|----------------------------|-------|------|
| ALFREDO                    | \$60  | \$35 |
| MARINARA / BOLOGNESE       | \$40  | \$20 |
| ADD GRILLED CHICKEN BREAST | \$115 | \$80 |
| GRILLED VEGETABLE          | \$60  | \$35 |

A FRESH MIXTURE OF GRILLED EGGPLANT, MUSHROOMS, ZUCCHINI, SQUASH, & PEPPERS IN OLIVE OIL PARMIGIANA & ROASTED GARLIC

LOAF OF FRENCH BREAD \$3

### -Desserts-

- \$60 **-GIULIANO'S CHOCOLATE CAKE - (12 PIECES)**  
\$50 **-TIRAMISU - (15 PIECES)**  
\$60 **-NEW YORK CHEESE CAKE - (12 PIECES)**

THIS CATERING MENU IS BASED ON SERVING FULL 16-20 PEOPLE AND HALF 8-10 PEOPLE  
ALL PRICES SUBJECT TO CHANGE • CERTAIN ITEMS MAY REQUIRE A WEEK'S ADVANCE NOTICE  
IF THERE IS ANYTHING YOU WOULD LIKE THAT IS NOT SHOWN HERE, PLEASE LET US KNOW  
CHEF MIKLOS WEISZ, A GRADUATE OF KENDALL CULINARY SCHOOL,  
CAN DESIGN A MENU FOR YOUR SPECIAL OCCASION

WE ACCEPT MC/VISA, AMEX, DINER'S, DISCOVER.  
FOR DELIVERY, PLEASE LET US KNOW AT TIME OF ORDER.

#### -HOURS-

SUN - THUR: 4-9PM • FRI : 4-11PM • SAT : 4-10PM

#### -DELIVERY AREA-

HINSDALE, WESTERN SPRINGS, OAKBROOK, CLARENDON HILLS,  
WILLOWBROOK, WESTMONT, BURR RIDGE, LAGRANGE (\$2.00)  
DELIVERED CATERING ORDERS ARE SUBJECT TO A DELIVERY FEE.



PIZZA

PASTA

CATERING

CARRY-OUT &  
DELIVERY MENU

40 VILLAGE PLACE • HINSDALE, ILLINOIS

**630-734-1500**

WWW.GIULIANOSPIZZA.COM

## -Sandwiches-

-ITALIAN ROAST BEEF AU JUS-	5.00
-ITALIAN SAUSAGE IN TOMATO SAUCE-	4.75
-BEEF AND SAUSAGE COMBO-	5.75
-MEATBALLS IN ZESTY TOMATO SAUCE-	4.75
-CHICKEN OR EGGPLANT PARMIGIANA SANDWICH	5.50
-GRILLED/FRIED CHICKEN SANDWICH- WITH MAYO, LETTUCE, TOMATO	5.50

*all sandwiches come with either hot giardinera or sweet peppers cheddar, provolone, or mozzarella, add \$1.00*

## -Appetizers-

-LIGHTLY BREADED CALAMARI- WITH MARINARA SAUCE	8.00
-JALAPEÑO POPPERS- WITH CREAMY RANCH DRESSING	5.00
-MOZZARELLA STICKS- WITH MARINARA SAUCE	5.00
-BREADED MUSHROOMS- WITH MARINARA SAUCE	4.50
-BREADED ZUCCHINI- WITH MARINARA SAUCE	4.50
-SPICY OR BBQ BUFFALO WINGS -12-	8.50
WITH CELERY STICKS & BLUE CHEESE DRESSING	
-CHEDDAR BREADED CAULIFLOWER-	4.50
-BREADED CHICKEN TENDERS- WITH HONEY MUSTARD SAUCE	5.50
-ONION RINGS-	3.50
-TOASTED RAVIOLI-WITH MARINARA SAUCE	7.50
-BREAD STICKS-WITH MARINARA SAUCE	4.00
-FRENCH FRIES-	1.75
-GARLIC BREAD	2.50
WITH MOZZARELLA CHEESE	3.50
-BRUSCHETTA- GOAT CHEESE CROSTINI TOPPED	7.25
WITH FRESH TOMATOES, BASIL AND BALSAMIC	

## -Salads-

-GARDEN SALAD- YOUR CHOICE OF DRESSING	5.00
-CLASSIC CEASAR SALAD-	5.00
WITH CHICKEN BREAST	+2.50
-CHOPPED SALAD- MIXED GREENS WITH BLUE CHEESE,	8.00
GRILLED CHICKEN, CORN, BACON, TORTILLA STRIPS WITH	
CITRUS VINAGRETTE	
-THAI CRUNCH SALAD- MIXED RED AND NAPA CABBAGE,	9.50
ROMAINE, GRILLED CHICKEN, CUCUMBERS, CARROTS, EDAMAME,	
PEANUTS, AVOCADO, CILANTRO, SCALLIONS TOPPED WITH	
CRISPY WONTONS AND A SESAME LIME VINEGRETTE	

*\*Dressing on side; please request if you want tossed.*

## -Entrees-

-PARMIGIANA DINNERS- SPECIALLY BREADED AND BAKED WITH A BLEND	
OF CHEESES, AND SERVED WITH SPAGHETTI AND MARINARA SAUCE	
-CHICKEN- 10.25 • -VEAL- 11.25 • -EGGPLANT- 9.25	
-GRILLED CHICKEN VESUVIO-	10.25
CHICKEN BREAST MARINATED IN FRESH HERBS, GARLIC, AND LEMON	
SAUCE, GRILLED AND SERVED WITH ROASTED POTATOES	
-BABY BACK RIBS- HALF SLAB 11.50 FULL SLAB 17.50	
TENDER RIBS MARINATED IN OUR SPECIAL BLEND OF SPICES AND BBQ SAUCE	
GRILLED TO PERFECTION, SERVED WITH HOMEMADE COLESLAW AND FRIES	

## -Pizza-

	12"	14"	16"	18"
-THIN CRUST-				
CHEESE	11.00	12.50	14.50	16.00
ADDITIONAL TOPPING	1.25	1.50	2.00	2.25
-SICILIAN STYLE PAN-				
CHEESE	12.00	14.50	16.00	
ADDITIONAL TOPPING	1.25	1.50	2.00	
-STUFFED-				
CHEESE	14.50	16.50	18.25	
ADDITIONAL TOPPING	1.50	1.75	2.25	
-INDIVIDUAL STUFFED/PANZEROTTI/CALZONE-				
CHEESE	7.75			
ADDITIONAL TOPPING	1.25			

### -INGREDIENTS AVAILABLE-

*\*Items charged as two toppings • \*\*Three toppings*

Anchovies	Pepperoni	Canadian Bacon
Bacon	Green/Black Olives	Pineapple
Ricotta	Ground Beef	Hot Giardinera
Italian Eggplant	Fresh Tomato	Sun-Dried Tomatoes
Italian Sausage	Fresh Onion	Roasted Red Peppers
Italian Beef	Fresh Spinach	Fresh Green Peppers
Fresh Mushrooms	Fresh Basil	Roasted Garlic
*Grilled Chicken	**Grilled Shrimp	Artichoke
*Goat Cheese	*Grilled Portabella	Broccoli
Jalapenos	Fresh Garlic	Double Dough
		Red onion

## -Gourmet Pizza-

-PIZZA MARGHERITA-	15.00	17.00	19.75	23.25
GOAT CHEESE, SLICED PLUM TOMATOES, FRESH BASIL, &				
GARLIC ROASTED IN EXTRA VIRGIN OLIVE OIL				
-SPINACH & RICOTTA PIZZA-	13.50	15.50	18.75	23.25
FRESH SPINACH, WITH A HINT OF GARLIC, & TOPPED WITH THE				
FINEST MOZZARELLA AND RICOTTA				
-GRILLED VEGETABLE PIZZA-	13.50	15.50	18.75	23.25
BLENDED CHEESES, MARINARA SAUCE, GRILLED YELLOW AND RED PEPPERS,				
EGGPLANT, MUSHROOMS, ZUCCHINI, & SQUASH				
-GIULIANO'S SPECIAL PIZZA-	15.00	17.00	19.75	23.25
GRILLED PORTABELLAS, SAUSAGE, GREEN PEPPERS, & ONIONS				
-BBQ CHICKEN PIZZA-	14.50	16.50	19.75	23.25
HOMEMADE BBQ SAUCE, CARMELIZED RED ONIONS, GRILLED CHICKEN,				
WITH A BLEND OF CHEDDAR & MOZZARELLA				

*We grind our own cheese daily, and only serve the finest sausage and beef available.*

## -Pasta Dinners-

-SPAGHETTI A LA BOLOGNESE-	8.75
WITH MARINARA SAUCE	7.75
-BAKED MOSTACCIOLI- WITH RICOTTA AND MOZZARELLA	8.00
-FETTUCINE ALFREDO-	9.00
WITH GRILLED CHICKEN OR SHRIMP	+2.50/3.50
-GNOCCHI-	8.00
STUFFED WITH ASIAGO CHEESE	9.00
-SPINACH & RICOTTA, CHEESE OR MEAT RAVIOLI-	7.25
-LINGUINI & GRILLED VEGETABLES-	8.50
WITH OLIVE OIL, LIGHT MARINARA AND ROASTED GARLIC	
-BAKED LASAGNA-	9.00
WITH MEAT SAUCE	10.25
-BOWTIE IN CREAMY TOMATO SAUCE-	11.25
BOWTIE PASTA W/RED ONION, CARROTS, SNOW PEAS,	
AND BASIL IN A CREAMY TOMATO SAUCE	
WITH GRILLED SHRIMP	+2.00
-FARFALLE FLORENTINE- FARFALLE PASTA	8.50
W/SPINACH, GARLIC, OLIVE OIL AND SUNDRIED TOMATOES	
-CAVATELLI A LA ITALIAN SAUSAGE-	10.75
GOAT CHEESE, SPINACH, GARLIC, SUNDRIED TOMATOES,	
ITALIAN SAUSAGE WITH A TOUCH OF MARINARA SAUCE	
-LINGUINI WITH BROCCOLI AND SHRIMP-	12.75
LINGUINI WITH OLIVE OIL, GARLIC, BROCCOLI AND SHRIMP	
WITHOUT SHRIMP	10.50
-ORECCHIETTE CARCIOFI-	9.50
TENDER MARINATED ARTICHOKO HEARTS, PORTOBELLA MUSHROOM,	
FRESH GARLIC IN A LIGHT LEMON WINE REDUCTION SAUCE	
-RIGATONI A LA VODKA SAUCE-	9.00

*• all pasta dinners & entrees are served with bread, butter & parmigiano •*

## -Desserts-

-GIULIANO'S FUDGY CHOCOLATE CAKE-	5.75
-TIRAMISU-	5.50
-LEMON DROP CHEESE CAKE-	5.50

## Beverages

2 LITERS OF COKE, DIET COKE, SPRITE, BARQ'S ROOTBEER	3.00
2-LITER SPECIAL WITH PICK-UP ONLY	
1 FOR \$2.00 WITH \$10.00 PURCHASE	

## -OUR GUARANTEE-

WE WANT YOU TO BE HAPPY WITH OUR FOOD. IF WE DON'T MEET YOUR EXPECTATIONS, LET US KNOW. WE'LL DO WHAT IT TAKES TO MAKE IT RIGHT.