

SIDES AND SPECIALTIES

Garden Salad	4.50
Homemade French Fries	3.50
Homemade Soup	bowl 4.50 with a meal 2.95
Tziki Sauce	2.95
Garlic Bread	3.95
Spinach Pie	5.95
Made with phyllo pastry, spinach, and feta cheese	
Dalrnadoes	(2) 2.95 (4) 5.95 (6) 7.95
Stuffed Grape Leaves	
Mediterranean Mussels or Calamari	9.95

GREEK SALADS

Small Greek Salad	6.75
Regular Greek Salad	11.75
Large Greek Salad	15.75
Plenty for two, or good for 3 or 4 with other entrée	

DESSERTS

Baklava	5.00
Homemade Specialty Desserts	5.25 - 5.95
Check with server for available selection	

Steak Specialty

14 Ounce Chargrilled Ribeye 25.00

Black Angus choice cut and grilled to your taste with choice of french fries, pasta with marinara, or fresh vegetable, and homemade bread

Parties of 6 or more: 17% gratuity may be added

Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish may cause foodborne illnesses, especially if you have certain medical conditions

Some olives may contain pits.

DRINKS

Iced Tea	2.25
Coffee	2.25
Soda	2.50

BEER

Budweiser	3.00
Bud Light	3.00
Michelob	3.50
Michelob Light	3.50
Imported	3.50

WINE

Homemade Sangria	
Burgundy - Moscata - Chardonnay - Chianti	
Glass	6.00
Half Liter	14.00
Liter	25.00

Giulios

GREEK-ITALIAN RESTAURANT

Affordable Candelight Dining
From Jeans to Tuxedos

Italian, Greek, and Seafood Specials
Chargrilled Steaks, Fresh Baked Bread,
and Homemade Desserts

Open Tuesday - Saturday
5 pm until 10 pm

105 E. Ann Street - Valdosta
(Off Patterson Street,
Near VSU's University Center)
229-333-0929

Find us on Facebook

105 E. Ann Street
Valdosta, GA 31601
229-333-0929

All Greek, Italian, and Seafood Dinners are served with choice of homemade soup or garden salad and homemade bread. To substitute a Greek salad instead of a garden salad, add an extra \$3.75.

GIULIO'S GREEK DINNERS

Moussaka	16.95
Greek casserole made with layers of eggplant, beef, cheeses, and special béchamel sauce	
Souvlaki	17.95
Seasoned meat, shish-kebob style, charcoal broiled, and served on a bed of rice pilaf with a fresh vegetable	
Roast Lamb	17.95
Lamb delicately seasoned and served with rice pilaf and a fresh vegetable	
New Zealand Rack of Lamb	29.95
New Zealand, French-style rack of lamb oven-roasted and served over rice pilaf with Greek vegetables	
Chicken Apollina	16.95
Chicken breast sautéed in a light lemon sauce with sun-dried tomatoes, artichokes, and green onions, served over pasta	
Greek Chicken Pie	16.95
Chicken breast creamed with white cheeses, soufflé style, in crispy Greek pastry and served with lemon sauce and a fresh vegetable	
Greek Combination Plate	21.95
Large platter with Moussaka, Souvlaki, stuffed Grape Leaves, and Spanikopita	

Full Course Greek Supper

For one 26.95

For two 50.95

Includes Greek salad, homemade soup and bread, appetizers, main entrée (check with server for available selection), Baklava, and beer or house wine.

GIULIO'S ITALIAN DINNERS

Veal Piccata	18.95
Veal steak sautéed with butter, lemon, and fresh mushrooms and served with linguine and alfredo sauce	
Veal Parmesan w/ Spaghetti	17.95
Breaded veal cutlet with melted mozzarella and sauce	
Chicken Parmesan	16.95
Chicken breast tenderloin, lightly breaded, deep fried, covered in mozzarella cheese and served with linguine and red sauce	
Chicken Alfredo	16.95
Chicken breast strips sautéed in homemade alfredo sauce over pasta	
Chicken Marsala	17.95
Chicken breast sautéed with mushrooms in Marsala wine sauce. Served with pasta and fresh spinach	
Manicotti	plain 14.95 with meat 16.95
Homemade pasta stuffed with Italian cheeses and herbs, topped with choice of plain sauce, meat sauce, meatballs, or Italian sausage	
Italian Combo	17.95
Combination of homemade manicotti, lasagna, meatball, and Italian sausage	
Lasagna	16.25
Layers of pasta, seasoned meats, Italian cheeses, baked and topped with mozzarella cheese	
Homemade Cannelloni	17.25
Homemade crepe stuffed with cheese, mushrooms, spinach, and beef, chicken, pork and served with our special alfredo sauce	
Ravioli	plain 14.95 with meat 16.95
Soft dough stuffed with Italian cheeses and served with choice of plain sauce, meat sauce, meatballs, or Italian sausage	
Italian Spaghetti	plain 12.95 with meat 14.95
With meat: choice of Italian sausage, meat sauce, meatballs, or mushrooms	

GIULIO'S SEAFOOD DINNERS

Stuffed Grouper	17.95
Fresh grouper fillet stuffed with Giulio's seafood dressing, served with roasted potatoes, fresh vegetables, and topped with our special sauce	
Grouper Almondine	18.75
Fresh grouper fillet lightly seasoned, rolled in roasted almonds and crackers, pan fried and then based with Greek potatoes and fresh vegetables. Lemon sauce on the side.	
Norwegian Salmon	17.95
Fresh boneless fillet sautéed in wine and olive oil, served with fresh vegetables	
Weedbed Swordfish	24.95
Pan seared swordfish fillet well-seasoned on a bed of creamy alfredo sauce with spinach, crab, and shrimp	
Chilean Sea Bass	29.95
Exotic deep water fish known for its buttery melt in your mouth flavor. Grilled and served over mixed greens with artichokes and Greek potatoes	
Shrimp ala Santorini	17.95
Fresh large shrimp sautéed in wine, olive oil, scallions, tomatoes, and feta cheese, served over linguine	
Shrimp Alfredo	17.95
Fresh shrimp sautéed in Giulio's alfredo sauce and served over pasta	
Large Fried Shrimp	17.95
Butterflied, lightly seasoned, breaded, deep friend and served with french fries	
Shrimp and Pasta	17.95
Large sautéed shrimp, fresh mushrooms, and tortellini sautéed in a white herb clam sauce over linguine	