



DINNER MENU

Monday 11:00am – 9:00pm


Tuesday & Wednesday Closed

Thursday 11:00am – 9:00pm

Friday & Saturday 11am – 10:00pm

Sunday 4:00pm – 9:00pm

julianslittleitaly.com

 JuliansLittleItaly

727-734-8989

—WE CATER—

Let us help you plan your next gathering!

Gift Cards Always Available

An 18% gratuity will be added to parties of 6 or larger.



Dinner

APPETIZERS



CALAMARI

lightly fried in seasoned flour, served with lemon wedges 9.99

SAUSAGE CACCIATORE WITH MOZZARELLA

fresh red and green peppers, mushrooms, onions, and red wine 10.99

CAPRESE

thick slices of plum tomatoes and fresh mozzarella with olive oil, and other spices 9.99



GARLIC BREAD WITH MOZZARELLA

“secret” butter and herb blend with marinara 5.49
Without cheese 4.25
Add alfredo for dipping 3.49

MOZZARELLA TRIANGLES

hand-made whole milk mozzarella and our own breading, served with marinara 9.99

BRUSCHETTA CROSTINI

fresh garlic, spices, tomatoes, basil, and olive oil over toasted bread 8.59

OLIVE TAPENADE

black and green olives with roasted pepper, fresh garlic, and olive oil, served with toasted bread 8.59

MEATBALL PARMIGIANA

two meatballs fried in our own breading then topped with sauce and mozzarella 8.59

ZUCCHINI & MUSHROOM

fresh vegetables sautéed with butter, garlic, spices, and wine 9.99

SOUP of the DAY

ITALIAN WEDDING OR MINESTRONE

cup 6.49 | bowl 7.49

PASTA E FAGIOLI

ditalini pasta, cannellini, red kidney beans, and sausage
cup 6.49 | bowl 7.49

SALADS

ADD TO ANY SALAD:

SEASONED GRILLED CHICKEN \$6 | SHRIMP \$7 | FRESH SALMON \$8

DRESSING CHOICES: ITALIAN, BLEU CHEESE, RANCH, HONEY MUSTARD, 1,000 ISLAND OR BALSAMIC

ALL SALADS INCLUDE TWO PIECES OF OUR FAMOUS BREAD AND HOUSE MADE 3 BEAN SALAD



CAESAR SALAD

crisp romaine lettuce, mozzarella, and seasoned croutons
small 6.49 | large 9.49

ANTIPASTO SALAD

lettuce blend, salami, ham, provolone, pepperoni, cappicola, red and green pepper, and green olives
small 10.49 | large 12.99

JULIAN'S HOUSE SALAD

lettuce blend, tomato, cucumber, banana pepper, black olives, and mozzarella
small 4.99 | large 8.49

THREE BEAN SALAD

our famous recipe of red kidney, green and garbanzo beans
small 3.99 | large 5.99

GREEK SALAD

lettuce blend, includes potato salad, beets, green and red pepper, onion, black olive, and feta
small 9.99 | large 11.99

CHEF'S SALAD

lettuce blend, ham, turkey, salami, swiss, and hard boiled egg
small 10.49 | large 12.99

SOUP & SALAD

cup of soup and small Julian's house salad 9.49

INTERNATIONAL SALAD

an excellent combination of our greek and antipasto salads, the best of both worlds
small 12.49 | large 14.99



SIGNATURE DISH

Split Plate Charge \$4.00

*Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

Alert your server if you have special dietary requirements.

An 18% gratuity for the server will be applied to parties of 6 or more.

If paying by Credit or Debit card, a 3% transaction processing fee will be applied.

Corkage fee add \$12.00



all entrees served with your choice of a cup of soup or a Julian's salad
with 3 bean, and two pieces of garlic bread
(additional orders of garlic bread with entree are 1.99 per six pieces)

PASTA

GLUTEN FREE ADD \$3.49

ADD TWO MEATBALLS, TWO SAUSAGE, MEAT SAUCE, MELTED MOZZARELLA
OR ALFREDO WITH MUSHROOMS AND PROSCIUTTO \$3.99 | PRINCESS SAUCE \$3.99

PASTA WITH MARINARA

choices: spaghetti, ziti, linguine
or fettuccini 13.49

TORTELLINI

delicious cheese tortellini and marinara 14.99

GNOCCHI

imported italian potato dumplings
with marinara 14.99

RAVIOLI

five ravioli per order stuffed with
cheese and marinara 14.99



BAKED PASTA

MEATBALL PARMIGIANA

fried breaded meatballs over pasta with marinara
and mozzarella 15.99

CANNELONI

sausage, spinach, our special cheese blend
baked in a crepe 16.99



LASAGNA

ricotta cheese mix, italian sausage, and marinara
topped with mozzarella 16.99

MANICOTTI

our own cheese mixture in a pasta shell, marinara
and mozzarella 16.99

BAKED RAVIOLI

five ravioli per order stuffed with cheese and baked with
marinara and melted cheese 16.99



SHELLS & BEEF WITH MOZZARELLA

ground round simmered with plum tomatoes,
and spices with mozzarella 15.99

POLLO BAMBINA

chicken and eggplant with marinara and
melted cheese served with spaghetti 17.49

PARMIGIANAS

Topped with marinara and mozzarella served with spaghetti
Eggplant 16.99
Tender Chicken Cutlet 17.49
Tender Veal Cutlet 19.99



BELLA BAMBINA

eggplant and veal melted mozzarella, served
with spaghetti 19.99

BAKED ZITI AL FORNO

three cheeses topped with sauce and mozzarella 15.49

— COMBINATION FOR TWO —

WOW! two meatballs, one italian sausage, two slices of breaded eggplant, four cheese ravioli
placed over spaghetti and topped with marinara sauce and melted mozzarella cheese 34.99

SAUTÉ YOUR WAY

ADD TO SAUTÉ:
GRILLED VEGGIES \$4 | GRILLED CHICKEN OR SAUSAGE \$5
SHRIMP \$6 | VEAL, SCALLOPS OR FRESH SALMON \$7

MARSALA

mushrooms and marsala wine over spaghetti
with marinara 16.99

SCAMPI

garlic, wine and spices over spaghetti 15.99



CACCIATORE

onions, mushrooms, peppers, red wine, and basil
over spaghetti 16.99

A LA MARIE

fresh mushrooms and prosciutto with butter
over spaghetti 16.49

FETTUCCINE ALFREDO

mushrooms, prosciutto, in a delicious
parmesan cream sauce 16.99

PICATTA

lemon, butter, capers and white wine over spaghetti and
marinara 16.99



SALTIMBOCCA A LA ROMANA

butter, olive oil, prosciutto, capers and mozzarella
over spaghetti and marinara 17.49

A LA JOSEPH

onions and artichoke hearts in a wine butter sauce
over spaghetti and marinara 17.49

AL LA VODKA

plum tomato and garlic with a vodka cream sauce over
spaghetti 17.99

A LA ARTICHOKE

zucchini, squash, mushrooms and artichokes over spaghetti
and marinara 17.99

PARMESAN CRUSTED FRESH SALMON

romano cheese, spices in a tomato cream sauce
over pasta 21.99



VEAL AND PEPPERS

stewed veal with red and green peppers simmered
in red wine over ziti 17.99



**LINGUINE WITH RED OR
WHITE CLAM SAUCE**

tender clams, a longtime Julian's favorite 16.99

FRIED BREADED RAVIOLI

with alfredo, mushrooms and prosciutto 16.49

PIZZA

NO SUBSTITUTIONS ON SPECIALTY PIZZAS, PLEASE

CHEESE PIZZA

hand spun, new york style cooked directly on the brick,
whole milk mozzarella 12" 11.49 | 14" 13.49

LOTS A MEAT & I MEAN LOTS A

pepperoni, sausage, ground beef, ham, and genoa salami
12" 18.49 14" 20.99

THE VEGGIE

green pepper, onion, fresh mushrooms, black olives,
and sliced plum tomato
12" 16.49 | 14" 19.49



FULL HOUSE

pepperoni, sausage, ground beef, ham, green pepper, onion,
fresh mushrooms, and black olives
12" 19.49 | 14" 21.49

WHITE PIZZA

olive oil and fresh minced garlic, seasoned with oregano
and basil (no marinara) 12" 11.49 | 14" 13.49

GLUTEN FREE

10" made with rice flour and cooked in its own special pan 10.99

CREATE YOUR OWN

ITEMS 12" 1.99 | 14" 2.50

PEPPERONI, SLICED SAUSAGE, HAM, SALAMI, GROUND BEEF, FRESH MUSHROOMS,
ANCHOVIES, GREEN PEPPER, ONION, BLACK OLIVES, FRESH GARLIC, EXTRA CHEESE

PREMIUM ITEMS 12" 2.75 | 14" 3.25

SLICED TOMATOES, RICOTTA, PROSCIUTTO, RED PEPPER, ARTICHOKE HEARTS, SPINACH,
JALAPENOS, EGGPLANT, GREEN OLIVES, PINEAPPLE, APPLEWOOD SMOKED BACON

EXTRA SAUCE 1.49

CALZONE & STROMBOLI

CALZONE SUPREME

pepperoni, sausage, mushroom, green pepper, and onion,
with a side of marinara 13.99



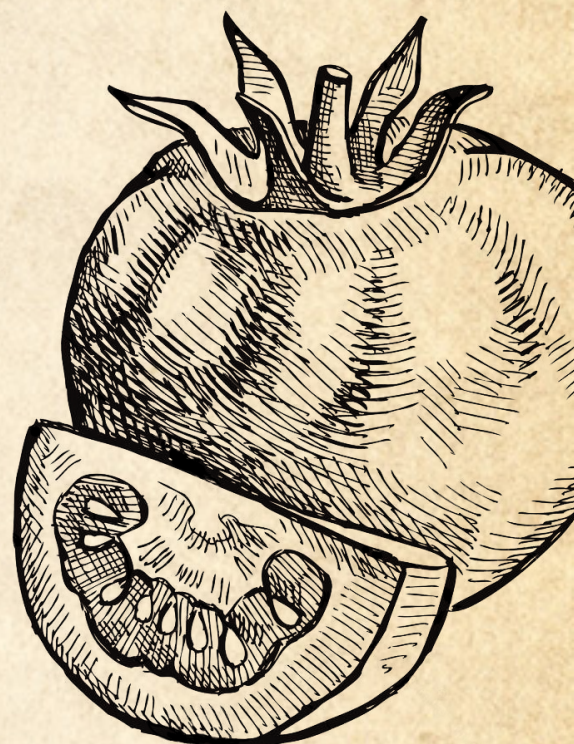
STROMBOLI

pepperoni, sausage, mushroom, green pepper and onion with sauce
baked right inside 12.99

CALZONE

mozzarella and ricotta cheeses with one item and side of marinara 10.99
additional items 1.25 each

ADD A JULIAN'S SALAD OR CUP OF SOUP
TO ANY CALZONE OR STROMBOLI \$3.75



BEVERAGES

ASSORTED SOFT DRINKS

Coke, Diet Coke, Sprite, raspberry tea, pink lemonade
and Barq's root beer 3.00

SUPREME CAPPUCCINO

topped with real whipped cream and cinnamon, 5.49
espresso only 3.25

*Visit the tabletop beverage menu
for our beer and wine selections.*

COFFEE OR HOT TEA 3.00

ICED TEA OR SWEET SUN TEA 2.75

IMPORTED BOTTLED WATER

San Pellegrino sparkling or Aqua Panna, 500ml 4.50

MILK, CHOCOLATE MILK OR APPLE JUICE 3.75

—WE CATER—

Your Party, our Food... Let's do this!

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julian@julianslittleitaly.com

