



Authentic Italian
Neighborhood Staple Since 1987

2903 Perkins Road • Baton Rouge, LA 70808 • (225) 383-4203 • Order online at www.DigiulioBros.com

Antipasti

Baked Oysters DiGiulio	\$16.95	Cambozola & Roasted Garlic	\$14.95
Oysters Don	\$16.95	Grilled Portabella, Tomato and Shrimp	\$12.95
Fried Calamari	\$14.95	Meatball or Italian Sausage	\$6.95
Fried Eggplant Appetizer	\$13.95	Garlic Bread	\$5.95
Eggplant Crispers	\$13.95		

Soups - Salads

Minestrone Soup	\$6.95 / \$9.95	Gorgonzola & Walnut Salad ..	\$8.95 / \$10.95
Caprese Salad	\$8.95 / \$12.95	Salad Add-ons	
House Italian Salad	\$6.95 / \$9.95	Grilled chicken	\$7.95
Pasta Salad	\$6.95 / \$9.95	Grilled shrimp	\$9.95
Caesar Salad	\$6.95 / \$9.95	Grilled tuna	\$10.95

Pizza

Our pizzas are made fresh per order. Please allow extra time, or call ahead.

	10"	14"		10"	14"
Cheese Only	\$12.95	\$15.95	Everything Pizza	\$18.95	\$24.95
Additional Items: Pepperoni, Italian Sausage, Anchovies, Bell Peppers, Onions, Black Olives, Mushrooms, Green Olives, Zucchini, Yellow Squash, Roma Tomatoes, Artichoke, Feta Cheese, Fried Eggplant, Roasted Garlic, Sun-dried Tomatoes.	\$1.50	\$2.00	Pepperoni, Italian Sausage, Bell Peppers, Onions, Black Olives, Mushrooms, Green Olives, Zucchini, Yellow Squash		
Special Toppings: Meatball, Grilled Chicken, Grilled Portabellas.	\$4.00	\$6.00	Noel Pizza	\$18.95	\$24.95
Veggie Pizza	\$16.95	\$21.95	Grilled Chicken, Feta Cheese, Artichokes, Sun-dried Tomatoes		
Bell Peppers, Onions, Black Olives, Mushrooms, Green Olives, Zucchini, Yellow Squash			La Carne Pizza	\$18.95	\$24.95
Pesto & Feta	\$14.95	\$19.95	Meatball, Pepperoni, Italian Sausage		
A Greco-Italian Masterpiece			Shrimp G.O.P. Pizza	\$19.95	\$26.95
Quattro Formaggi	\$15.95	\$21.95	Shrimp, Garlic, Olive Oil, Mozzarella, Provolone		
Four Cheeses: Mozzarella, Romano, Provolone, & Fontina			Mike's Pizza	\$18.95	\$24.95
			Pepperoni, Onions, Eggplant, Tomatoes, Roasted Garlic		
			Rae's Rita Pizza	\$15.95	\$21.95
			Freshwater Mozzarella, Roma Tomato, Fresh Basil, Red Sauce		

Sandwiches

Meatball PoBoy	\$14.95	Italian Sausage PoBoy	\$14.95
Fried Eggplant PoBoy	\$13.95	Italian Sausage & Eggplant PoBoy	\$16.95
Meatball & Eggplant PoBoy	\$16.95	Muffaletta .. ¼-\$12.95 ½-\$16.95 whole-\$24.95	
Chicken Parmigiana PoBoy	\$15.95		

Fresh from the Chargrill

Fresh Fish of the Day — topped with choice of Italian Salsa, Pesto and Pinenuts, or BBC (brown butter caper sauce)	Market Price	Grilled Tuna Steak — served with choice of Italian Salsa, Pesto and Pinenuts, or BBC (brown butter caper sauce), served with Spaghetti G.O.P.	\$27.95
9 oz. Center Cut Filet — "Green Peppercorn Sauce" or "The Butter Steak"	\$44.95	12 - 14 oz. Veal Chop — with Dijon Gorgonzola sauce and Spaghetti G.O.P.	\$44.95

Entrées

All Entrées Served with House or Caesar Salad & Bread
For Gorgonzola & Walnut Salad or Caprese Salad, Add \$2.00 to Price of Entrée

- Five Cheese Lasagna with Meatball** — Our lasagna is meatless, with five cheeses (ricotta, parmesan, romano, provolone & mozzarella). Specialty of the house \$23.95
- Eggplant Parmigiana** — Slices of fresh eggplant layered with provolone & mozzarella, served with spaghetti & our homemade tomato sauce \$22.95
- Three Cheese & Spinach Manicotti** — Large tube pasta stuffed with ricotta, parmesan & romano cheeses & spinach. Served with a meatball \$22.95
- Spaghetti with Meatball** — Made fresh every day. \$21.95
- Spaghetti with Italian Sausage** — With our homemade marinara sauce. \$21.95
- Spaghetti G.O.P.** — One of Italy's most popular staples, with fresh garlic, pure olive oil & Italian parsley. \$19.95
- Spaghetti with Olive Oil, Capers & Anchovies** — A favorite standard, with all imported ingredients. \$23.95
- Spaghetti with Pesto** — Delicious sauce made from fresh basil, garlic, pinenuts & parmesan & romano cheeses \$23.95
- Veal Parmigiana** — Tender, battered veal, topped with provolone & mozzarella cheeses, served with spaghetti & tomato sauce \$32.95
- Veal Avezzano** — Combines veal & eggplant parmigiana \$34.95
- Veal Picatta** — Tender veal sautéed in white wine, lemon juice & capers. Served with Spaghetti G.O.P. (fresh garlic, pure olive oil & Italian parsley). \$33.95
- Veal Marsala** — Our finest scallopine of veal, pan sautéed in a light, Marsala wine sauce with mushrooms. \$33.95
- Osso Bucco** — A center cut, bone-in veal shank slowly simmered in red wine, tomatoes, and fresh vegetables. \$39.95
- Fettuccine Alfredo** — Cheese & cream sauce with a dash of parsley \$22.95
- Fettuccine with Italian Sausage & Peppers** — Sausage & sweet peppers sautéed with fettuccine noodles \$22.95
- Fettuccine with Shrimp & Pesto** — Our green shrimp dish. \$31.95
- Shrimp Spaghettini** — Pan-sautéed shrimp tossed with black olives and fresh tomatoes, seasoned with herbs and white wine. \$31.95
- Shrimp Fettuccine Alfredo** — Our classic cream sauce with sautéed shrimp \$31.95
- Shrimp a la Vodka** — Pan-sautéed shrimp cooked in a spicy tomato cream sauce with spaghetti ... \$33.95
- Chicken Parmigiana** — Breast of chicken, breaded, with cheese, spaghetti & tomato sauce \$22.95
- Chicken Fettuccine Alfredo** — Grilled chicken breast served over pasta in a creamy sauce \$26.95
- Chicken Picatta** — Sautéed tender chicken breast in white wine, lemon, butter and capers, served with Spaghetti G.O.P. \$23.95
- Chicken Marsala** — Tender chicken breast sautéed in a Marsala wine and mushroom sauce, with Spaghetti G.O.P. \$23.95
- Chicken Avezzano** — The bird version of a house favorite, combining Chicken Parmigiana with Eggplant Parmigiana \$26.95
- Portabella Mushrooms** — Smoked portabella & provolone cheese topped with fresh tomatoes & grilled shrimp sitting on top of DiGiulio red sauce with spaghetti. \$26.95

Desserts

<p>Tiramisu \$9.95</p> <p>Cannoli \$9.95</p> <p>Gelato \$7.95</p>	<p>Homemade Pies — Chocolate, Key Lime, Lemon, or Coconut \$9.95</p> <p>Specialty Cakes \$11.95</p>
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Ask about our daily desserts

Lunch Specials

Weekday Lunch Specials — \$19.95

(Served with salad & bread)

Spaghetti with Meatball
Chicken Cacciatore
Five Cheese Lasagna

Chicken Picatta
Manicotti (Three Cheeses & Spinach)
Spaghetti with Zucchini & Mushrooms

Daily Specials — \$19.95

Monday — *Baked Oysters DiGiulio* with house salad.

Tuesday and Friday — *Marinated, Char-grilled Shrimp Salad* on a bed of orzo pasta, tossed with feta cheese, cucumber, & sweet purple onion in a lemon tarragon vinaigrette.

Wednesday — *Grilled Chicken Gorgonzola Salad* on romaine lettuce, zucchini, red bell pepper, walnuts, gorgonzola cheese with a gorgonzola vinaigrette.

Thursday — *Tuna Croquette* with an Italian Salsa Verde, served with spaghetti pasta & house salad.

Friday — *Boneless Skinless Chicken Breast* stuffed with a paté of chopped fresh basil, black olives, and sun-dried tomatoes, white wine sauce served over spaghetti G.O.P., & house salad

Every Day Specials

Marinated Char-grilled Beef Tenderloin Tips served on a bed of orzo pasta in a butter parmesan sauce with grilled zucchini & mushrooms, with house salad. \$22.95

Chargrilled Tuna Steak Salad served on a bed of romaine with sweet onion, tomato, egg & green olives topped with a dijon-Steens dressing \$21.95

Chicken Pomodoro lightly floured sautéed chicken breast, topped with a chunky tomato sauce with garlic and mozzarella cheese, served with Spaghetti G.O.P. & house salad. \$19.95

Sunday Brunch Menu

Eggs Di Giulio \$19.95
 Two poached eggs on fried eggplant medallions, topped with a creole sauce and served with garlic-cheese grits & Italian sausage. Served with a biscuit.

Pasta Frittata \$19.95
 Spaghettoni and egg omelet with choice of any three ingredients, served with fresh fruit and biscuit.

Eggs Benito \$19.95
 Our version of eggs benedict, English muffins topped with soppressata, poached eggs and hollandaise sauce, served with grilled tomatoes & garlic-cheese grits. Served with a biscuit.

Spaghettoni Carbonara \$19.95
 A Roman dish of spaghettoni tossed in a creamy blend of eggs & parmesan cheese with bits of bacon. Served with a biscuit.

Schnitzel Holstein \$23.95
 A favorite of the Alto Adige, breaded scallopine of veal, fried and topped with a fried egg and anchovies, served with spaghetti or garlic-cheese grits. Served with a biscuit.

Tenderloin Tips \$22.95
 Marinated char-grilled beef tips served on a bed of orzo pasta in a butter parmesan sauce, with grilled zucchini & mushrooms.

Grilled Tuna Salad \$21.95
 Tuna steak grilled and served on a bed of romaine with sweet onion, tomato, boiled egg & green olives, topped with a dijon-Steens dressing. Served with a biscuit.

Homemade Waffle \$14.95
 A brunch favorite, served with bacon and fresh fruit.

Sides

Bacon / Grits / Biscuits (2) / Fresh Fruit / Grilled Tomato \$5.95

Spinach Madeleine \$6.95
Waffle \$ 7.95