CAFE PLATES "APPETIZERS"

ANTIPASTO 11.95
a mixture of italian meats, cheeses, portobello, roasted red peppers & sundried tomatoes

MOZZARELLA POMODORA 9.95
fresh mozzarella, tomato & basil with vinaigrette dressing

EGGPLANT ROLLATINI 9.95
stuffed and rolled with onion, spinach, ricotta then oven baked

COZZE FRA DIAVOLO 9.95
mussels in a spicy red sauce

CLAMS 9.95
little neck clams in a white wine rosemary broth

FRIED CALAMARI 9.95
tender calamari deep fried

GAMBERONI BASILICO 9.95
peppercorn seared, shrimp topped with a basil aioli

CHEESY MEATBALLS 7.95

ZUPPE "SOUP"

SOUP DU JOUR . . . . . priced daily

INSALATA "SALAD"

TOSSED SALAD . . . . . small 3.95/6.95
CAESAR SALAD . . . . . small 3.95/6.95
SPINACH SALAD 8.95
CHICKEN CAESAR SALAD 10.95
GRILLED CHICKEN SALAD 10.95
GREEK SALAD 8.95
BLACKENED GROUPER CAESAR SALAD 15.95
dressings - vinaigrette, blue cheese, honey mustard, French, ranch, creamy balsamic

POLLO "CHICKEN"

TWO 4oz PAN SEARED CHICKEN BREASTS VERY TENDER
Your Choice

PICCATA 16.95
white wine sauce lemon caper sauce

MARSALA 16.95
mushrooms in a marsala wine sauce

SORRENTINO 16.95
topped with prosciutto, provolone & spinach in a madiera wine sauce - topped with portobello mushrooms

PARMESAN 16.95
topped with a red sauce & mozzarella cheese over penne pasta

MANZO "STEAK"

AGED FILET MIGNON 8oz 33.95
pan seared & baked to temperature - topped with portobello mushrooms with port wine demi glaze.

PESCE "SEAFOOD"

GROUPER PICCATA . . . . . Market Price
pan seared & baked to perfection with a caper lemon white wine sauce

GROUPER PIEMONTESE . . . . . Market Price
artichokes, capers, tomatoes & mushrooms in a white wine garlic sauce

FRUTTI DIMARIE 19.95
a blend of mussels, shrimp, clams & calamari in a light plum tomato sauce over spaghetti pasta add 5oz cold water lobster tail - 9.95

YELLOW FIN TUNA 21.95
pan seared finished with a raspberry teriyaki glaze

SEAFOOD MEDLEY 28.95
5oz cold water lobster tail, scallops, shrimp, tomato, spinach, artichoke in a roasted garlic cream sauce over farfale add second 5oz lobster tail - 9.95

ROASTED BASIL SEA SCALLOPS 19.95
topped with pesto served over angel hair a rosé garlic sauce

VITELLO "VEAL"

VEAL TENDERLOIN SCALLOPINI Your Choice

MARSALA 23.95
in a marsala sauce with mushrooms

PARMESAN 23.95
topped with sauce, mozzarella & provolone over penne pasta

PICCATA 23.95
saute with capers in a lemon white wine sauce

PASTA EL DENTE' "PASTA"

SPAGHETTI 11.95
TJ's famous tomato sauce with your choice of Meatballs, Meat Sauce or Sausage

MEAT LASAGNA 13.95
TJ's famous 4 layer

FARFALE CON POLLO 17.95
bowtie pasta, chicken, spinach, sundried tomatoes in a roasted garlic cream sauce

FETTUCCINI ALFREDO 15.95
a creamy cheese sauce
with chicken 17.95
with shrimp 19.95

SPAGHETTI WITH CLAMS 15.95
little neck and chopped clams in a red or white sauce

GAMBERONI ODINO 19.95
shrimp saute with basil in a rosé garlic sauce over fettuccini pasta

18% Gratuity added for parties of 6 or more

Consumer Advisory:
Consuming raw or undercooked meat, eggs, poultry or seafood may increase your risk of contracting a foodborne illness - especially if you have certain medical conditions.