

SINCE 1989

TJ'S ITALIAN CAFÉ

SERVING OUR GUESTS FOR OVER 30 YEARS

Appetizers

ANTIPASTO formal Italian tradition of imported meats, cheeses, portobello mushrooms, beats, sliced egg, olives & sundried tomatoes served with Chef TJ's creamy balsamic dressing 11.

MOZZARELLA POMODORO sliced fresh mozzarella, ripe tomatoes, basil with vinaigrette dressing drizzle 9.

EGGPLANT ROLLATINI stuffed with ricotta cheese, spinach, onion, seasoned then baked to perfection 10.

FRIED CALAMARI tender calamari lightly fried to a golden perfection, served with Chef TJ's famous red sauce 11.

CASO FRA DIAVOLO mussels prepared in Chef TJ's spicy red sauce served with toast points 11.

SEAFOOD STUFFED MUSHROOMS shrimp, crab & ricotta topped with Chef TJ's light basil cream sauce 10.

CHEESY MEATBALLS mozzarella cheese melted over Chef TJ's famous hand-rolled juicy meatballs 9.

CLAMS littleneck clams prepared in a fragrance of garlic & rosemary in a white wine broth, served with toast points 11.

GAMERONI BASILICA seared peppercorn shrimp served with Chef TJ's creamy basil aioli 11.

FRIED CHEESE RAVIOLI homemade cheese raviolis lightly breaded & lightly fried then served with Chef TJ's rose' garlic sauce 9.

Soup Du Jour & Garden Salads

FRESH GARDEN garden greens with fresh tomatoes, cucumbers, carrots & Spanish onions, served with your favorite dressing 5. | 8.

CAESAR romaine lettuce tossed with croutons, Ramona cheese and homemade caesar dressing 4. | 7.

SPINACH spinach, bacon, mushroom, sliced egg, Spanish onions & baked croutons 11.

GREEK iceberg with homemade potato salad, tomatoes, kalamata olives, cucumber banana peppers, beats & carrot topped with feta cheese & vinaigrette dressing 11.

ADD CHICKEN TO YOUR FAVORITE DISH 8. ADD BLACKENED GROUPER TO YOUR FAVORITE DISH 11.

Served with your choice of Chef TJ's homemade dressings:
Vinaigrette, Creamy balsamic, Ranch, Bluecheese, French, Honey mustard

ASK YOUR SERVER, "What is Chef TJ's Soup Du Jour!?"

Pasta

SPAGHETTI & MEATBALLS famous red sauce and spaghetti served with your choice of two 4oz. hand rolled meatballs, 8oz. mild Italian sausage or meat sauce 13.

MEAT LASAGNA famous four layer creation ~prepared every morning 15.

FETTUCINI ALFREDO this pasta creation is sautéed in a rich and smooth Parmesan cheese sauce 16. ~w/Chicken 18. ~w/Shrimp 19.

FARFALLE CON POLLO sautés chicken, fresh spinach & sundried tomatoes in a light roasted garlic cream sauce, tossed with bow tie pasta 18.

SPAGHETTI & CLAMS sautés olive oil, garlic, half a dozen whole clams with white wine & more chopped clams over spaghetti, served ~White or Red 18.

GAMBERONI ODINO six large shrimp sautéed with lobster, tomatoes, artichoke and roasted garlic pink champagne sauce, served over fettuccine pasta 21.

Chicken

PICCATA Two 4oz. tender breasts of chicken pan seared with our white wine lemon caper sauce, served with mixed vegetables & mash potatoes 18.

SORRENTINO Two 4oz. tender breasts of chicken sautéed with portobello mushroom, garlic, Sherri wine topped with spinach, prosciutto ham & provolone cheese, then baked to perfection, served with mixed vegetables & mash potatoes 19.

MARSALA Two 4oz. tender breasts of chicken pan seared with mushrooms, shallots & Marcella wine, served with mixed vegetables & mash potatoes 18.

PARMESAN tender breasts of chicken lightly breaded then baked to perfection, topped with mozzarella cheese & Chef TJ's famous red sauce, served with penne pasta 18.

Veal

VEAL MARSALA tender veal sautéed with olive oil, shallots, mushrooms in a Marsala wine sauce, served with mixed vegetables and mash potatoes 24.

VEAL PARMESAN tender veal lightly breaded then baked to perfection, topped with mozzarella cheese and Chef TJ's famous red sauce, served with penne pasta 23.

Aged Filet

CHOICE CENTER CUT 8oz. filet with a lightly seasoned, seared in olive oil at high temperature to seal in juices then oven baked to perfection, topped off with portobello mushroom in a port wine Demi glaze, served with vegetables and mash potatoes 34.

BEEF STROGANOFF Choice Beef Tenderloin sautéed with a shallot mushroom burgundy wine, finished with a veal Demi glaze cream, adding a dab of sour cream over fettuccine pasta ~ Wonderful dish! 20.

THE DESTINATION FILET 8oz. filet is lightly seasoned, seared in olive oil at high temperature to seal in juices, then oven baked to perfection, topped with a grilled onion, tomato & portobello mushroom; tops off his creation with a juicy 5oz. Lobster Tail with a port wine Demi glaze, served over a bed of spinach ~Amazing new heights! 47.

Seafood

FRUTTI DI MARE a blend of mussels, shrimp, clams & calamari sautéed in Chef TJ's light plum tomato sauce served over spaghetti 20.

SEAFOOD MEDLEY 5oz. cold lobster tail, scallops, shrimp, spinach, artichokes & tomatoes sautéed in a roasted garlic cream sauce over angel hair pasta 31.

ROASTED BASIL SEA SCALLOPS seared sea scallops to a golden, then topped with a pistachio pesto then baked to perfection, served over angel hair pasta with a rose' garlic sauce 24.

YELLOWFIN TUNA seasoned tuna steak gently pan seared to perfection, served with Chef TJ's raspberry teriyaki sauce 22.

GROUPER PICATTA pan seared lightly then baked to perfection with capers in a white wine butter sauce at Market Price.

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

GROUPER VELOUTE' lightly blackened grouper topped with a tropical fruit ceviche' at Market Price.

GROUPER ROLANDO shrimp, crab & ricotta stuffed grouper baked to perfection then topped with a light basil cream sauce at Market Price.

MAIN LOBSTER RAVIOLI five large lobster raviolis in a shrimp, lobster, tomatoes, spinach and roasted garlic pink champagne sauce 22.

LOBSTER DIAVOLO starts with twin Coldwater Lobster tails glazed with butter then baked to perfection, placed over mussels in a diavolo sauce with fettuccine pasta 28.

ADD A 5OZ. LOBSTER TAIL TO YOUR FAVORITE DISH 12.

Hand-tossed Brick Oven Pizza

CHEESE PIZZA Small 11. Medium 12. Large 13.

WHITE CHEESE PIZZA Small 12. Medium 13. Large 14.

TJ's Gourmet Pizza

OLD FASHIONED TOMATO PIE This creation starts with a gently squeezed fresh plum tomato infused with garlic, basil, olive oil, baked to perfection with a blend of three imported cheeses SM/13. MD/14. LG/15

WORKS PIE pepperoni, sausage, mushrooms, onion, green peppers, black olives, garlic & topped with extra cheese, brick oven baked. SM/15 MD/17. LG/19.

WHITE VEGGIE This creation is served with olive oil, garlic, broccoli, spinach, tomatoes, mushrooms, ricotta cheese with three more imported cheeses, brick oven baked. SM/15. MD/17. LG/19.

WHITE PHILLY CHEESE STEAK served with chopped sirloin steak sautéed with onions & mushrooms with fresh garlic & three cheeses, brick oven baked ~Andrew's must have! SM/15. MD/17. LG/19.

KIM'S FAVORITE WHITE PIE sautéed chicken, spinach, garlic, with ricotta cheese & a blend of cheeses, brick oven baked. SM/17. MD/19. LG/21.

SPINACH RANCH homemade ranch sauce, fresh spinach, mushrooms, tomatoes & garlic with a blend of imported cheeses, brick oven baked. SM/15. MD/17. LG/19.

WHITE SHRIMP & ASPARAGUS prepared with plump, juicy shrimp, tender asparagus, blended with fresh garlic & olive oil, topped with three imported cheeses, brick oven baked. SM/18. MD/20.

CALZONE folded creation, with capicola ham, ricotta cheese & mozzarella cheese then baked served with a side of red sauce 14.

PEPPERONI STROMBOLIS layered with pepperoni, mozzarella, ricotta cheese, rolled then brick oven baked, served with red sauce on the side 17.

PHILLY STEAK STROMBOLI layered with sautéed steak & onions, mozzarella, ricotta cheese, rolled then brick oven baked, served with red sauce on the side 21.

fresh clean additional ingredients, pepperoni, sausage, meatball, imported ham, anchovies, chicken, bacon, eggplant, mushrooms, tomatoes, black olives, pineapple, broccoli, spinach, hot peppers, jalapeño peppers, green peppers, garlic, onions, mozzarella cheese, ricotta cheese. 2.- 4. each.

Brick Oven Sandwiches

PHILLY CHEESE STEAK 8 ounces of Sirloin steak, seared then topped with white New Yorker cheese, served warm on a amoroso roll 10. add sautéed onions, mushrooms & hot peppers.

VEAL PARMESAN this tender veal is breaded then baked with red sauce, mozzarella & Provolone added then baked on a homemade amoroso roll 19.

CHICKEN PARMESAN lightly breaded chicken, quick fried then baked, topped with red sauce & mozzarella cheese on an amoroso roll 11.

EGGPLANT PARMESAN served with sautéed onions, spinach, red sauce then topped with mozzarella cheese on an amoroso roll 10.

MEATBALL PARMESAN homemade hand-rolled meatballs red sauce, topped off with mozzarella cheese on a amoroso roll 10.

SAUSAGE PARMESAN Italian sausage with peppers & onions, red sauce, topped off with mozzarella cheese on a amoroso roll 11.

CHEF TJ'S CHEESE BURGER half a pound of black angus prime beef served with melted white American cheese, lettuce & tomatoes on a brioche round roll, served with french fries 10. ~add bacon 2.

MUSHROOM SWISS BURGER half pound of black angus prime beef with melted Swiss cheese, mushrooms & onions served with french fries 11.

BLACKENED GROUPER lightly blackened grouper pan seared & baked to served on a brioche roll, topped with lettuce & tomatoes, French fries with a side of tartar sauce 18.

HOT ITALIAN HOAGIE three cheese garlic bread featuring a 3 year aged smoked provolone, then layered with Capicola ham, Italian salami, crisp lettuce, sliced tomatoes & onions served with a side of homemade vinaigrette, "Fuhgeddaboutit!" 11.

Additional Sides

CHICKEN WINGS Lightly Blackened, Barbeque or Hot, 10 count | 12.

GARLIC BREAD 4.

BEER BATTERED ONION RINGS 6.

CHEESE GARLIC BREAD 7.

THREE PIECE CHICKEN TENDERS with fries 10.

FRENCH FRIES 4.

Desserts

CHEF TJ'S TIRAMISU 8.

NEW YORK CHEESECAKE 8.

ICE CREAM CAKE 8.

CHOCOLATE CAKE 8.

ESPRESSO 3. **CAPPUCCINO** 5.50. **AMERICANO COFFEE** 3.

Consumer Advisory: Consuming raw or undercooked meats, eggs, poultry or seafood may increase risk of contracting a food borne illness ~especially if you have certain medical conditions.

18% gratuity added to parties of 6 or more. Daily Deliveries FROM 3:00pm TILL CLOSE!

TJ'S ITALIAN CAFE' | 1515 GULF BOULEVARD INDIAN ROCKS BEACH, FLORIDA 33785 | 727.596.1515

Wine List & Beverage

Sparkling

LA MARCA SPARKLING WINE, PROSECCO, FLAVOR IS FRESH & CLEAN, ITALY, SPLIT 9

LA MARCA MAGNUM SPARKLING WINE, PROSECCO 80

COLLET CHAMPAGNE BRUT ROSE, FRANCE 89

White

LUCCIO MOSCATO D'ASTI SPARKLING, MOSCATO GRAPES, HANDPICKED, GENTLY PRESSED, FILTERED, STORED & CHILLED NEAR FREEZING TO PREVENT IMMEDIATE FERMENTATION, HOT PROSPECTS AWARDS, ITALY 2011/2012 8/31

FESS PARKER RIESLING THIS OFF DRY RIESLING OFFERS EXOTIC CITRUS & LYCHEE NUT FLAVORS, WITH A PINEAPPLE MANGO, SANTA BARBARA COUNTY, CALIFORNIA 8/28

COPPER RIDGE PINOT GRIGIO, MEDIUM-BODIED W/FRUIT CITRUS, CALIFORNIA 8/

ECCO DOMANI PINOT GRIGIO, DELICATE CITRUS & FLORAL AROMAS WITH TROPICAL FRUIT FLAVORS & A CRISP, REFRESHING FINISH, ITALY 8/29

MASO CANALI PINOT GRIGIO, BRILLIANT PALE GOLDEN COLOR INDICATIVE OF ITS CRISP, CITRUS FLAVORED, DRY WHITE, CRISP FINISH, ITALY 11/44

WHITEHAVEN SAUVIGNON BLANC, EMBODIED THE QUINTESSENTIAL MARLBOROUGH STYLE, FULL-FLAVORED & MEDIUM-BODIED WITH NOTES OF PEACH, LONG CLEAN FINISH, NEW ZEALAND 11/44

COPPER RIDGE VINEYARDS CHARDONNAY, APPLE AROMAS & CITRUS FRUITS, MEDIUM-BODIED, CALIFORNIA 8/

FREI BROTHERS CHARDONNAY, MEDIUM-BODIED WITH CONCENTRATED FLAVORS OF APPLE & CITRUS COMPLEMENTED BY NOTES OF OAK SONOMA, CALIFORNIA 11/44

LAGUNA CHARDONNAY, DELEGATE NOTES OF APPLE, PEAR, TANGERINE FINISH, LAGUNA RANCH, CALIFORNIA, 2019 11/44

ROBERTSON CHARDONNAY, BALANCE OF FRESH FRUITS & RICH MELON, GIVING A GENTLE OAK, FRESH CLEAN FINISH, DR.WILLIAM ROBERTSON, SOUTH AFRICA 2019 8/32=

Rose'

COPPER RIDGE VINEYARDS WHITE ZINFANDEL, ROSE COLOR WITH STRAWBERRIES, LIGHT-BOLD SWEETNESS, CALIFORNIA 8/

ROSEHAVEN ROSE' WINE, CRISP CLEAN STYLE WITH LAYERS OF SLICED STRAWBERRIES & RASPBERRIES, AROMAS OF CANDIED GRAPEFRUIT & A ELEGANT MINERAL ITS, SIMPLY GORGEOUS, CALIFORNIA, 2017 8/32

Red Varietals

TJ'S MADRIA SANGRIA TRADICIONAL FRESH CITRUS FLAVORED BLEND OF RUBY RED WINE, ORANGE, LEMON, LIME, SPAIN 8

COPPER RIDGE VINEYARDS MERLOT, DEEP RUBY-RED WITH SMOOTH & SILKY RICHNESS, MEDIUM-BOLD, CALIFORNIA 8

BRIDLEWOOD PINOT NOIR, DARK FRUIT OF RASPBERRY, CHERRY MELD W/HINTS OF Caramel & TOFFEE, FLORAL & BLACK PEPPER NOTES, SILKY LINGERING FINISH, MONTEREY COUNTY, CALIFORNIA 2018 11/44

FREI BROTHERS PINOT NOIR, AROMATICALLY COMPLEX AS IT FEATURES JAMMY, BLACK-SHERRY FRUIT WITH NUANCES OF ROSE PETAL AND EARTHINESS, DAY CREEK VALLEY, CALIFORNIA 2019 12/46

FREI BROTHERS RESERVE MERLOT, RICH FLAVORS OF RIPE BLACKBERRY AND CHERRY WITH SPICY VANILLA ACCENTS, DAY CREEK VALLEY, CALIFORNIA 11/44

PADRILLOS MALBEC, WITH WILD HORSES, NOTES OF SANDALWOOD, PEPPERCORN AND BAY LEAF, RICH CASSIS AND PLUM FLAVORS, ERNESTO CATENA VINEYARDS, ARGENTINA 2019 10/40

ALLEGRI PALAZZO DELLA TORRE RED BLEND, 70% CORVINA, 25% RONDINELLA, 5% SANGIOVESE, AIR-DRIED UNTIL DECEMBER AFTER HARVEST, A DELICIOUS WINE, CHERRIES & DARK SPICE, DEPTH OF CONCENTRATION & LENGTH THAT WOULD MATH DOUBLE THIS PRICE VERONESE, ITALY 13/47

DA VINCI CHIANTI, CRIMSON RED WITH INTENSE AROMAS OF RIPE FRUIT & HINTS OF STRAWBERRY & PLUM, GARANTITA, ITALY 2019 9/36

LUCCIO CHIANTI BORDEAUX, RICH & FULL BODIED WITH AROMAS & FLAVORS OF BLACK CHERRY, PLUM, SPICE, AND A HINT OF LICORICE, ENJOY WITH STEAK, PIZZA, PASTA, RED SAUCE, ITALY 2018 8/32

ORIN SWIFT ABSTRACT RIPE BLACK PLUMS & RASPBERRIES BILLOW, WITH INTRICATE HINTS OF COFFEE, MOCHA & CARMEL IN THE BACKGROUND, DAVE PHINNEY, WINEMAKER, NAPA VALLEY, CALIFORNIA 68

ORIN SWIFT 8 YEARS IN THE DESERT HEADY AROMAS OF BRAMBLY RASPBERRY, BLACK FIG & PEPPERCORN DOMINATE, DARK CHOCOLATE, FENNEL DE PROVENCE DAVE PHINNEY, WINEMAKER, NAPA VALLEY, CALIFORNIA, 89

TUFFO AMARONE FAMOUS WINE, HAND PICKED AND DRIED ON STRAW MATT'S, DARK PLUM, CHOCOLATE WITH SUBTLE OAK FLAVORS, MADE WITH CORVINA AND MOLINARA GRAPES FROM VENETIAN, VALPANTENA HILLSIDE, NORTH EASTERN VALPOLICELLA, ITALY 89

LE SERRE NOUVE CABERNET FRANC, CABERNET SAUVIGNON, MERLOT, PETIT VERDOT, DELL'ORNELLAIA BOLGHERI, ROSSO, ITALY 2018 125

Cabernet Sauvignon

COPPERIDGE CABERNET SAUVIGNON, MEDIUM-BOLD, BERRIES WITH HINT OF PLUM & SPICE. 8/

ROBERTSON ROBERTSON, SMOOTH, FULL-BODIED STYLE WITH RICH MULBERRY, PLUM AND CASSIS SUPPORT BY SOFT TANNINS, DEEP RED IN COLOR, SMOOTH WITH GOOD WEIGHT, MADE IN A FRIENDLY NEW CAPE STYLE WITH NO HARD EDGES, SOUTH AFRICA 2019 8/32

LOUIS M. MARTINI OPULENT NOSE OF RIPE PLUM, DARK BERRIES, AND BLACK CHERRIES, WITH UNDER STONES OF ANISE, SONOMA, CALIFORNIA 2018 10/40

FREI BROTHERS RESERVE, FULL-BODIED WITH AROMAS AND FLAVORS OF DEEP BLACK FRUIT AND MINT BALANCED BY TOASTED OAK, ALEXANDER VALLEY, SONOMA COUNTRY, CALIFORNIA 12/48

HESS 'ALLOMI' FAMOUS NAPA WINERY SOURCES THEIR FRUIT FOR THIS WINE FROM ALLOMI HILLSIDE, GRAHAM CRACKER & CUTTING ON THE NOSE, FLAVORS OF BERRIES, DUSTY EARTH AND ROASTED VANILLA BEAN, SMOOTH TANNINS, NAPA VALLEY, CALIFORNIA 2018 67

LONG MEADOW RANCH VELVET & DENSE WITH A TOUCH OF CHARRED OAK, BLACK PLUM AND BLACK CURRANTS, NAPA VALLEY, CALIFORNIA 85

CHATEAU MONTELENA THIS VINTAGE WAS YET ANOTHER BLOCKBUSTER FOR NAPA VALLEY, THIS AGE-WORTHY WINE SHOWCASES THE CLASSIC BALANCE OF OLD WORLD STRUCTURE AND NEW WORLD RIPENESS, ESTABLISHED 1882, NAPA VALLEY, CALIFORNIA 2018 125

ORIN SWIFT MERCURY HEAD RICH & VIBRANT WITH FLAVORS OF DARK PLUMS, FIGS & BLACK FRUIT TRANSFORM INTO SWEET VANILLA & DARK CHOCOLATE, DAVE PHINNEY, WINEMAKER, NAPA VALLEY, CALIFORNIA 150

Beer

DOMESTIC BUDWEISER | BUD LIGHT 4

COORS LIGHT | MILLER LIGHT 4 | MICHELOB ULTRA 4

IMPORTED AMSTEL LIGHT | CORONA 6

GUINNESS | HEINEKEN 6

PERONI | STELLA 6

DRAFT PERONI | YUENGLING 6

REEF DONKEY | FREE DIVE 6

BLUE MOON | SAMUEL ADAMS 6

Coffee

ESPRESSO 3

CAPPUCCINO 4.50

DRIP 3

HOT CHOCOLATE 4.50

Tea

TJ'S BREAKFAST 3

PEPPERMINT 3

JASMINE 3

CAMOMILE 3

UNSWEETENED | SWEET ICED TEA 4

ARNOLD PALMER 4

Beverage

HIGH NOON REAL VODKA & JUICE, PEACH, GRAPEFRUIT, PINEAPPLE, BLACK CHERRY 4

PELLEGRINO 4 | VOSS 4

ORANGE | LEMONADE 4

MILK | CHOCOLATE 5

COKE | DIET COKE 4

SPRITE 4

TJ's Italian Cafe' was built in 1989 and listed on the preserved list of Indian Rocks Beach Register of Historic Places. This landmark stone & brick build has been reimagined as a traditional Indian Rocks Beach Cottage with old world charm. Enjoy the comfort of our home, our traditional families' recipes, paired with specialized wines from Northern California, Northern Italy and around the globe. Our beautiful guests enjoy them by the glass or bottle. Whether you're dining with us for the first time, revisiting us ongoing, enjoying the convenience of our delivery services or visiting us with taking ~ out in mind, your taste buds will be more than gratified.

*We enjoy serving you and your families as our guests always.
Thank you, enjoy and cheers to you!*

" HE WHO KNOWS HOW TO TASTE, DOES NOT DRINK WINE BUT SAVORS SECRETS." — *Salvador Dali.*