

SINCE 1989

TJ'S ITALIAN CAFÉ

SERVING OUR GUESTS FOR OVER 30 YEARS

Appetizers

ANTIPASTO formal Italian tradition of imported meats, cheeses, portobello mushrooms, beets, sliced egg, olives & sundried tomatoes served with Chef TJ's creamy balsamic dressing 15.

MOZZARELLA POMODORO sliced fresh mozzarella, ripe tomatoes, basil with vinaigrette dressing drizzle 13.

EGGPLANT ROLLATINI stuffed with ricotta cheese, spinach, onion, seasoned then baked to perfection 14.

FRIED CALAMARI tender calamari lightly fried to a golden perfection, served with Chef TJ's famous red sauce 15.

CASO FRA DIAVOLO mussels prepared in Chef TJ's spicy red sauce served with toast points 14.

SEAFOOD STUFFED MUSHROOMS shrimp, crab & ricotta topped with Chef TJ's light basil cream sauce 14.

CHEESY MEATBALLS mozzarella cheese melted over Chef TJ's famous hand-rolled juicy meatballs 12.

CLAMS littleneck clams prepared in a fragrance of garlic & rosemary in a white wine broth, served with toast points 15.

GAMERONI BASILICA seared peppercorn shrimp served with Chef TJ's creamy basil aioli 15.

FRIED CHEESE RAVIOLI homemade cheese raviolis lightly breaded & lightly fried then served with Chef TJ's rose' garlic sauce 12.

Garden Salads

FRESH GARDEN garden greens with fresh tomatoes, cucumbers, carrots & Spanish onions, served with your favorite dressing 7. | 10.

CAESAR romaine lettuce tossed with croutons, Ramano cheese and homemade caesar dressing 7. | 10.

SPINACH spinach, bacon, mushroom, sliced egg, Spanish onions & baked croutons 13.

GREEK iceberg with homemade potato salad, tomatoes, kalamata olives, cucumber banana peppers, beets & carrot topped with feta cheese & vinaigrette dressing 14.

ADD CHICKEN TO YOUR FAVORITE DISH 11. ADD BLACKENED GROUPER TO YOUR FAVORITE DISH 16.

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

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 17.

MEAT LASAGNA famous four layer creation ~prepared every morning 20.

FETTUCCHINI ALFREDO this pasta creation is sautéed in a rich and smooth Parmesan cheese sauce 20. ~w/Chicken 22. ~w/Shrimp 24.

FARFALLE CON POLLO sautéed chicken, fresh spinach & sundried tomatoes in a light roasted garlic cream sauce, tossed with bow tie pasta 22.

SPAGHETTI & CLAMS sautéed olive oil, garlic, half a dozen whole clams with white wine & more chopped clams over spaghetti, served ~White or Red 23.

GAMBERONI ODINO six large shrimp sautéed with lobster, tomatoes, artichoke and roasted garlic pink champagne sauce, served over fettuccine pasta 26.

Chicken

PICCATA Two 4oz. tender breasts of chicken pan seared with our white wine lemon caper sauce, served with mixed vegetables & mash potatoes 23.

SORRENTINO Two 4oz. tender breasts of chicken sautéed with portobello mushroom, garlic, Sherry wine topped with spinach, prosciutto ham & provolone cheese, then baked to perfection, served with mixed vegetables & mash potatoes 24.

MARSALA Two 4oz. tender breasts of chicken pan seared with mushrooms, shallots & Marcella wine, served with mixed vegetables & mash potatoes 23.

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 22.

Veal

VEAL MARSALA tender veal sautéed with olive oil, shallots, mushrooms in a Marsala wine sauce, served with mixed vegetables and mash potatoes 29.

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 27.

VEAL PICCATA tender veal sautéed in a white wine lemon caper butter sauce, served with mixed vegetables and mash potatoes 29.

VEAL GAMBERONI tender veal sautéed with garlic in a Sherry wine sauce, topped with three large shrimp and provolone cheese then baked to perfection, served with mixed vegetables and mash potatoes 31.

Aged Filet

CHOICE CENTER CUT 8oz. filet is 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 44.

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! 31.

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; Chef TJ 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! 62.

Seafood

FRUTTI DI MARE a blend of mussels, shrimp, clams & calamari sautéed in Chef TJ's light plum tomato sauce served over spaghetti 26.

SEAFOOD MEDLEY 5oz. cold lobster tail, scallops, shrimp, spinach, artichokes & tomatoes sautéed in a roasted garlic cream sauce over angel hair pasta 39.

YELLOWFIN TUNA seasoned tuna steak gently pan seared to perfection, served with Chef TJ's raspberry teriyaki sauce 28.

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

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

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

GROUPEL 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, tomatoe, spinach and roasted garlic pink champagne sauce 28.

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 39.

ADD A 5OZ. LOBSTER TAIL TO YOUR FAVORITE DISH 17.

Hand-tossed Brick Oven Pizza

CHEESE PIZZA Small 14. Large 17.

GLUTEN FREE PIZZA Small 14.

WHITE CHEESE PIZZA Small 14. Large 17.

TJ's Gourmet Pizza

OLD FASHIONED TOMATO PIE This creation starts with a gently squeezed fresh plum tomatoes infused with garlic, basil, olive oil, baked to perfection with a blend of three imported cheeses SM/16. LG/19

WORKS PIE pepperoni, sausage, mushrooms, onion, green peppers, black olives, garlic & topped with extra cheese, brick oven baked. SM/18 LG/23.

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/18. LG/23.

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/19. LG/24.

KIM'S FAVORITE WHITE PIE sautéed chicken, spinach, garlic, with ricotta cheese & a blend of cheeses, brick oven baked. SM/20. LG/25.

SPINACH RANCH homemade ranch sauce, fresh spinach, mushrooms, tomatoes & garlic with a blend of imported cheeses, brick oven baked. SM/18. LG/23.

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/21. LG/26.

CALZONE folded creation, with capicola ham, ricotta cheese & mozzarella cheese then baked served with a side of red sauce 18.

PEPPERONI STROMBOLIS layered with pepperoni, mozzarella, ricotta cheese, rolled then brick oven baked, served with red sauce on the side 22.

PHILLY STEAK STROMBOLI layered with sautéed steak & onions, mozzarella, ricotta cheese, rolled then brick oven baked, served with red sauce on the side 27.

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. 3.- 5. each.

Brick Oven Sandwiches

PHILLY CHEESE STEAK 8 ounces of Sirloin steak, seared then topped with white New Yorker cheese, served warm on an Amoroso roll 14. add sautéed onions, mushrooms & hot peppers.

CHICKEN PARMESAN lightly breaded chicken, quick fried then baked, topped with red sauce & mozzarella cheese on an Amoroso roll 14.

EGGPLANT PARMESAN served with sautéed onions, spinach, red sauce then topped with mozzarella cheese on an Amoroso roll 15.

MEATBALL PARMESAN homemade hand-rolled meatballs red sauce, topped off with mozzarella cheese on an Amoroso roll 13.

SAUSAGE PARMESAN Italian sausage with peppers & onions, red sauce, topped off with mozzarella cheese on an Amoroso roll 14.

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 12. ~add bacon 4.

MUSHROOM SWISS BURGER half pound of black angus prime beef with melted Swiss cheese, mushrooms & onions served with french fries 13.

BLACKENED GROUPEL lightly blackened grouper pan seared & baked to perfection, served on a brioche roll, topped with lettuce & tomatoes, with French fries with a side of tartar sauce 21.

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!" 13.

Additional Sides

CHICKEN WINGS Lightly Blackened, Barbeque or Hot, 8 count | 14.

GARLIC BREAD 4.

BEER BATTERED ONION RINGS 7.

CHEESE GARLIC BREAD 8.

THREE PIECE CHICKEN TENDERS with fries 11.

FRENCH FRIES 6.

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.

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

SINCE 1989
TJ'S ITALIAN CAFÉ
Wine List & Beverage

Sparkling

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

COLLET CHAMPAGNE BRUT ROSE, FRANCE 89

DEVAUX CHAMPAGNE *DEPUIS 1846* GRANDE RESERVE BRUT, REFINED, INTENSE AND COMPLEX PALATE FINISHES WITH A TOUCH OF YELLOW PLUM, SMOOTH & MELLOW, FRANCE 85

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

MASO CANALI PINOT GRIGIO, BRILLIANT PALE GOLDEN COLOR, INDICATIVE OF ITS CRISP, CITRUS FLAVORED, DRY WHITE, CRISP FINISH, ITALY 12/48

WHITEHAVEN SAUVIGNON BLANC, EMBODIED THE QUINTESSENTIAL MARLBOROUGH STYLE, FULL-FLAVORED & MEDIUM-BODIED WITH NOTES OF PEACH, LONG CLEAN FINISH, NEW ZEALAND 12/48

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 12/48

HESS CHARDONNAY SMOOTH & MELLOW, NAPA VALLEY, CALIFORNIA, 2021 12/48

Red Varietals

TJ'S MADRIA SANGRIA TRADICIONAL FRESH CITRUS FLAVORED BLEND OF RUBY RED WINE, ORANGE, LEMON, LIME, SPAIN 9

COPPERIDGE VINEYARDS MERLOT, DEEP RUBY-RED WITH SMOOTH & SILKY RICHNESS, MEDIUM-BOLD, CALIFORNIA 9

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 13/52

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 11/44

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 10/40

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 10/40

ORIN SWIFT ABSTRACT RIPE BLACK PLUMS & RASPBERRIES BILLOW, WITH INTRICATE HINTS OF COFFEE, MOCHA & CARMEL IN THE BACKGROUND, DAVE PHINNEY, WINEMAKER, NAPA VALLEY, CALIFORNIA 75

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 95

TUFFO AMARONE FAMOUS WINE, HAND PICKED AND DRIED ON STRAW MATTS, DARK PLUM, CHOCOLATE WITH SUBTLE OAK FLAVORS, MADE WITH CORVINA AND MOLINARA GRAPES FROM VENETIAN, VALPANTENA HILLSIDE, NORTH EASTERN VALPOLICELLA, ITALY 95

Cabernet Sauvignon

COPPERIDGE CABERNET SAUVIGNON, MEDIUM-BOLD, BERRIES WITH HINT OF PLUM & SPICE 9

LOUIS M. MARTINI OPULENT NOSE OF RIPE PLUM, DARK BERRIES, AND BLACK CHERRIES, WITH UNDER STONES OF ANISE. SONOMA, CALIFORNIA 2018 12/48

FREI BROTHERS RESERVE, FULL-BODIED WITH AROMAS AND FLAVORS OF DEEP BLACK FRUIT AND MINT BALANCED BY TOASTED OAK, ALEXANDER VALLEY, SONOMA COUNTRY, CALIFORNIA 13/51

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 75

LONG MEADOW RANCH VELVET & DENSE WITH A TOUCH OF CHARRED OAK, BLACK PLUM AND BLACK CURRANTS, NAPA VALLEY, CALIFORNIA 89

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 225

Rose'

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

LA JOLIE FLEUR ROSE' WINE, CRISP CLEAN STYLE WITH LAYERS OF SLICED STRAWBERRIES & RASPBERRIES, AROMAS OF CANDIED GRAPEFRUIT & A ELEGANT MINERAL IT'S, SIMPLY GORGEOUS, ST. TROPEZ, FRANCE, 2022 10/40

Beer

DOMESTIC 6

BUDWEISER | BUD LIGHT | COORS LIGHT | MILLER LIGHT | MICHELOB ULTRA

IMPORTED 8

AMSTEL LIGHT | CORONA | STELLA | GUINNESS | HEINEKEN | HEINEKEN 0

DRAFT 16OZ 9

PERONI | YUENGLING | REEF DONKEY | MODELO | BLUE MOON | SAMUEL ADAMS

Beverage

PELLEGRINO | VOSS 6
ORANGE | LEMONADE 6
MILK | CHOCOLATE 6
COKE | DIET COKE 6
SPRITE 6

Coffee

ESPRESSO 4
CAPPUCCINO 5
DRIP 4

Tea

TJ'S BREAKFAST 4
PEPPERMINT 4
JASMINE 4
CAMOMILE 4
UNSWEETENED | SWEET ICED TEA 4
ARNOLD PALMER 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.*

SINCE 1989

TJ'S ITALIAN CAFÉ

SERVING OUR GUESTS FOR OVER 36 YEARS

Saturday & Sunday 10 am - 2 pm

Brunch

BUTTERMILK PANCAKES (2) 8

CARROT CAKE PANCAKE 12

BLUEBERRY RICOTTA PANCAKE 12

TWO EGGS, ANY STYLE HOME, FRIES BACON OR SAUSAGE 14

THE HANGOVER - THREE EGGS - ANY STYLE, HOME FRIES

BACON, SAUSAGE (2) PANCAKES 22

THREE EGG OMELETTE (CHOICE OF 3 INGREDIENTS) 15

*Bacon, Ham, Sausage, Onion, Green Pepper, Tomato, Spinach, Mushroom, Jalapeño, Black Olive,
Cheese: American, Cheddar, Swiss, Feta, Provolone*

CLASSIC EGGS BENEDICT 15

SOUTHERN EGGS BENEDICT 18

AVOCADO TOAST 14

BLACKENED GROUPER TACOS (3) 21

CHICKEN AND WAFFLES 17

BACON EGG AND CHEESE ON SOURDOUGH 14

T J'S BRUNCH BURGER 14

BACON LETTUCE TOMATO ON SOURDOUGH 12

BLT PHILLY CHEESESTEAK 16

EVERYTHING BAGEL CREAM CHEESE 9

GREEK YOGURT PARFAIT 11

Cocktails

SHIRLEY TEMPLE EXTRA CHERRIES PLEASE 8

MIMOSAS 10

BOOZY RED SANGRIA 10

BLOODY MARY 10

BLOODY MARY BLACKENED SHRIMP 15

SEA BREEZE 10

TEQUILA SUNRISE 10

ESPRESSO MARTINI 10

VEUVE CLICQUOT YELLOW LABEL 99

Beverages

COFFEE 3

TEA 3

ESPRESSO 3

CAPPUCCINO 5

CRANBERRY JUICE 6

FRESH SQUEEZED ORANGE JUICE 9

A Warm Welcome to Brunch at Tj's Italian Café – Starting January 18th!

Dear Valued Guests, For 36 wonderful years, Tj's Italian Café has been honored to serve you the finest Italian cuisine in the heart of Indian Rocks Beach. Since 1989, we've cherished the memories we've shared with you – from intimate dinners to family celebrations – and now, we're thrilled to introduce a new chapter: Brunch at Tj's! Starting January 18th and 19th, we invite you to join us every weekend (Saturdays & Sundays) from 10 AM to 2 PM for an elevated brunch experience. Crafted with care and passion, our new brunch menu is a celebration of fresh, scratch-made dishes inspired by timeless flavors and culinary creativity.

A Note from Chef Tj: "For decades, you've trusted us to serve you meals prepared with love and dedication. It is with that same passion I've poured my heart into creating our brunch menu – a delightful blend of classic brunch favorites and Italian-inspired specialties. From farm-fresh ingredients to artisanal preparation, every dish is a reflection of the joy I feel sharing this table with you." We cannot wait for you to experience this exciting addition to Tj's Italian Café. Whether you're savoring our signature frittatas, indulging in a decadent ricotta pancake, or toasting with a bubbly mimosa, brunch at Tj's is sure to become your new weekend tradition. Thank you for allowing us to be part of your lives for over three decades. We look forward to welcoming you to brunch, where new memories await.

Warm regards,

The Tj's Italian Café Family

Since 1989

P.S. Tables fill quickly! Reserve your spot today and be part of our inaugural brunch celebration.

Call us at 727-596-1515 or visit us 1515 Gulf Boulevard Indian Rocks Beach, Florida 33785