

SINCE 1989

TJ'S ITALIAN CAFÉ

SERVING OUR GUESTS FOR OVER 36 YEARS

Chef TJ's Early Evening Delight

An Elegant Taste of the Coast

Gourmet Dishes Crafted from Scratch | Priced to Delight

Monday–Thursday 3:00pm–5:30pm • Friday 12:00pm–5:30pm

Delights

SPAGHETTI & MEATBALL 11

EGGPLANT ROLLATINI 15

With Angel Hair Pasta

QUATTRO FORMAGGIO 16

*Garlic Tomatoes, Bowtie Pasta,
Four-Cheese Rosé Sauce*

VEAL BOLOGNESE 17

In A Penne Alla Vodka Sauce

FETTUCCINE ALFREDO 14

Classic Cream Sauce

With Chicken 17 | With Shrimp \$19

YELLOWFIN TUNA 21

*Over Angel Hair With Sun-Dried Tomato,
Roasted Garlic, and a Touch Of Spice*

GROUper PICCATA 23

White Wine, Lemon Butter, Capers Over Angel Hair

SEAFOOD TRIO 23

*Mussels, Clams, Spicy Diavolo Sauce,
Topped With Fried Calamari, Toast Points*

Desserts

LIMONCELLO CAKE 5

CANNOLI CAKE 5

CHOCOLATE CAKE 5

GRAY GOOSE TIRAMISU MARTINI 13

La Dolce Ora

Signature Drinks & Crafted Selections

The Sweet Hour

Monday–Thursday 3:00pm–5:30pm • Friday 12:00pm–5:30pm

Beer

DOMESTIC BOTTLES 3

IMPORTED BOTTLES 6

16 OZ. DRAFT CRAFT BEER 6

Wines by the Glass

*Cabernet, Merlot, Chardonnay,
Pinot Grigio, Zinfandel, Moscato* 6

Frei Brothers Cabernet, Pinot Noir 10

Frei Brothers Chardonnay 9

Sangria

HOUSE BOOZY SANGRIA 10

Classic Cocktails

TITO'S MARTINI 11

GREY GOOSE MARTINI 13

TANGERINE MARTINI 11

COSMOPOLITAN 11

TJ'S OLD FASHIONED 13

Premium Pours

TITO'S & SODA 8

GREY GOOSE & SODA 10

TANGERINE VODKA & SODA 8

RUM COCKTAILS 8

Join Us for Brunch

*Every Saturday & Sunday | 10:00 AM – 3:00 PM
Enjoy chef-crafted brunch dishes & signature cocktails by the sea.*

Serving Our Valued Guests Since 1989

Indian Rocks Beach, Florida

SINCE 1989

TJ'S ITALIAN CAFÉ

SERVING OUR GUESTS FOR OVER 36 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 17.

MOZZARELLA POMODORO sliced fresh mozzarella, ripe tomatoes, basil with vinaigrette dressing drizzle 14.

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 16.

CASO FRA DIAVOLO mussels prepared in Chef TJ's spicy red sauce served with toast points 15.

SEAFOOD STUFFED MUSHROOMS shrimp, crab & ricotta topped with Chef TJ's light basil cream sauce 15.

CHEESY MEATBALLS mozzarella cheese melted over Chef TJ's famous hand-rolled juicy meatballs 14.

CLAMS littleneck clams prepared in a fragrance of garlic & rosemary in a white wine broth, served with toast points 16.

GAMERONI BASILICA seared peppercorn shrimp served with Chef TJ's creamy basil aioli 16.

FRIED CHEESE RAVIOLI homemade cheese raviolis lightly breaded & lightly fried then served with Chef TJ's rose' garlic sauce 13.

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, Romano cheese and homemade caesar dressing 7.10.

ADD CHICKEN TO YOUR FAVORITE DISH 14. ADD BLACKENED GROUPER TO YOUR FAVORITE DISH 18.

Served with your choice of Chef TJ's homemade dressings:
Vinaigrette, Creamy balsamic, Ranch, Blue cheese, 1000 Island, 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 18.

MEAT LASAGNA famous four layer creation ~prepared every morning 21.

FETTUCCINI ALFREDO this pasta creation is sautéed in a rich and smooth Parmesan cheese sauce 22. ~w/Chicken 24. ~w/Shrimp 26.

FARFALLE CON POLLO sautéed chicken, fresh spinach & sundried tomatoes in a light roasted garlic cream sauce, tossed with bow tie pasta 23.

SPAGHETTI & CLAMS sautéed olive oil, garlic, half a dozen whole clams with white wine & more chopped clams over spaghetti, served ~White or Red 24.

GAMBERONI ODINO six large shrimp sautéed with lobster, tomatoes, artichoke and roasted garlic pink champagne sauce, served over fettuccine pasta 27.

Chicken

PICCATA Two 4oz. tender breasts of chicken pan seared with our white wine lemon caper sauce, served with mixed vegetables & mash potatoes 24.

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 25.

MARSALA Two 4oz. tender breasts of chicken pan seared with mushrooms, shallots & Marcella wine, served with mixed vegetables & mash potatoes 24.

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 23.

Veal

VEAL MARSALA tender veal sautéed with olive oil, shallots, mushrooms in a Marsala wine sauce, served with mixed vegetables and mash potatoes 32.

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 30.

VEAL PICCATA tender veal sautéed in a white wine lemon caper butter sauce, served with mixed vegetables and mash potatoes 32.

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 34.

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 49.

BEEF STROGANOFF Choice Beef Tenderloin sautéed with a shallot mushroom burgundy wine, finished with a veal Demi glace cream, adding a dab of sour cream over fettuccine pasta ~ Wonderful dish! 37.

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! 66.

Seafood

FRUTTI DI MARE a blend of mussels, shrimp, clams & calamari sautéed in Chef TJ's light plum tomato sauce served over spaghetti 29.

SEAFOOD MEDLEY 5oz. cold lobster tail, scallops, shrimp, spinach, artichokes & tomatoes sautéed in a roasted garlic cream sauce over angel hair pasta 44.

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

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

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

MACADAMIA-CRUSTED GROPER fresh grouper, egg-dipped and coated in a golden macadamia crust, pan-seared and oven-finished, served with a light orange beurre blanc sauce at Market Price.

MAINE LOBSTER RAVIOLI THERMIDOR four large lobster raviolis in a shrimp, lobster, tomatoe, spinach and roasted garlic pink champagne sauce 39.

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 42.

ADD A 5OZ. LOBSTER TAIL TO YOUR FAVORITE DISH 18.

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 GROUPER 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 23.

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, "Fuhgeddaboudit!" 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 9.

NEW YORK CHEESECAKE 9.

LIMONCELLO CAKE 9.

CHOCOLATE CAKE 9.

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

Curated Cocktail & Wine Selection

Sparkling

LA MARCA SPARKLING WINE, PROSECCO, FLAVOR IS FRESH & CLEAN, ITALY, SPLIT 10/40

ALICE BRUT ROSE, ITALY 49

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

VEUVE CLICQUOT BRUT REIMS, FRANCE 130

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 9/36

FESS PARKER RIESLING THIS OFF DRY RIESLING OFFERS EXOTIC CITRUS & LYCHEE NUT FLAVORS, WITH A PINEAPPLE MANGO, SANTA BARBARA COUNTY, CALIFORNIA 9/36

COPPER RIDGE PINOT GRIGIO, MEDIUM-BODIED W/FRUIT CITRUS, CALIFORNIA 9

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 9

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

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

ALLEGRINI 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

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 MATT'S, 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 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 85

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 9

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

Christaldi Cabinet

DOMESTIC

CAYMUS NAPA VALLEY, 2018 170

SILVER OAK NAPA VALLEY, 2018 220

QUINTESSA NAPA VALLEY, 2021 525

ITALIAN

TENUTA CASENUOVE CHIANTI, 2019 75

TABARRINI MONTEFALCO

ADARMANDO UMBRIA BIANCO 64

IL PADRONE DELLE VIGNE UMBRIA ROSSO 45

BOCCATONE MONTEFALCO ROSSO 57

CHIARA CONDELLO

PREDAPPIO SANGIOVESE 48

LE LUCCIOLE PREDAPPIO RISERVA, SANGIOVESE 150

TJs Originals & Classics

"I HAD NEVER TASTED ANYTHING SO COOL & CLEAN."

- ERNEST HEMINGWAY

MELLOW & MAGICALLY DISTILLED WITH
YOUR PLEASURE IN MIND.

TJ'S OLD FASHIONED 16

HERRADURN LEGEND TEQUILA 25

THE SOPHISTICATED COSMOPOLITAN 16

1942 DON JULIO TEQUILA 35

THE CAFE ESPRESSO MARTINI 16

HENNESSY XO COGNAC 35

"THE WALDORF" DIRTY MARTINI 15

JOHNNIE WALKER BLUE SCOTCH 35

"THE MARILYN" MARGARITA 15

"THE RUBY" BOOZY SANGRIA 13

Beer

DOMESTIC 6 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

Coffee & Tea

ORANGE | LEMONADE 6

ESPRESSO 4

JASMINE 4

MILK | CHOCOLATE 6

CAPPUCCINO 5

CAMOMILE 4

COKE | DIET COKE 6

DRIP 4

UNSWEETENED | SWEET ICED TEA 4

Sprite 6

TJ'S BREAKFAST 4

ARNOLD PALMER 4

PEPPERMINT 4

SINCE 1989

TJ'S ITALIAN CAFÉ

Saturday & Sunday 10 am - 2 pm

Brunch

Buttermilk Pancakes (2) 9

Carrot Cake Pancake 14 • Blueberry Ricotta Pancake 14

Chef's Biscuit & Gravy 11

*Flaky, butter-layered house made biscuit served with a velvety, herb-infused country sausage gravy.
A classic Southern comfort crafted from scratch each morning.*

Two Eggs - (Any Style), Home Fries, Bacon or Sausage 15

**The Hangover - Three Eggs - (Any Style), Home Fries
Pecan Smoked Bacon, Sausage (2) Pancakes 21**

Three Egg Omelette (Choice of 3 Ingredients) 16

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

Classic Eggs Benedict 16

Eggs Benedict Arnold 16

Chef TJ's playful betrayal of the classic.

Perfectly poached eggs rest atop a flaky, butter-layered biscuit and a savory sausage patty, creating a bold and unexpected twist on tradition. The dish is finished with Chef's house-made sausage gravy—A Benedict that refuses to play by the rules.

Mortadella Eggs Benedict 16

A luxurious Italian twist on the classic. Sliced mortadella warm Italian bologna grilled then layered over a toasted English muffin, then crowned with perfectly poached eggs and a blanket of melted provolone. Finished with Chef's velvety hollandaise, it's a rich, savory Benedict with unmistakable Italian soul.

Pulled-Pork Tamale Benedict 16

A vibrant Southwestern twist on the classic. Tender pulled pork nestled in a warm, house-made tamale, topped with perfectly poached eggs and finished with a silky hollandaise. Rich, savory, and beautifully layered—this Benedict brings bold flavor and comfort together in every bite.

Avocado Toast with Egg Salad 16

A fresh, vibrant take on a café classic. Creamy smashed avocado is layered over toasted Sourdough bread, topped with Chef's whipped egg salad and bright, Romaine lettuce, burst-in-your-mouth cherry tomatoes. Finished with a sprinkle of parsley, it's light, flavorful, and beautifully balanced.

Chef's Chicken and Waffles 16

Crispy, house-made chicken tenders served over a fresh, scratch-made Belgian waffle, finished with a drizzle of the finest pure maple syrup. Comforting, golden, and perfectly sweet.

Pecan Smoked Bacon Egg and Cheese on Sourdough or Biscuit 14

Chef TJ's Brunch Burger 15

A bold brunch indulgence. Chef TJ layers a juicy, seasoned burger patty with crisp pecan smoked bacon, a perfectly cooked egg, melted Copper American cheese, and his signature thousand-island dressing—all stacked on a toasted bun. Rich, savory, and irresistibly satisfying, it's the best of brunch and lunch in one unforgettable bite.

Chef TJ's Fried Chicken Sandwich 14

Crisp, golden fried chicken layered with melted Cooper American cheese, fresh lettuce, and vine-ripe tomato, all nestled on a toasted potato roll, finished with Chef TJ's house thousand-island dressing. A balanced blend of crunch, richness, and bright freshness — comfort food elevated with signature chef craftsmanship.

Pecan Smoked Bacon Lettuce Tomato on Sourdough 14

BLT Philly Cheesesteak 16

TJ's Brunch Pizza 19

Spinach, Sausage, Bacon, Feta, Mozzarella, Cheddar

Cocktails

Shirley Temple Extra Cherries Please 7

Sea Breeze 9

Mimosas 9

Tequila Sunrise 9

Boozy Red Sangria 9

Espresso Martini 9

Bloody Mary 9

TJ's Tropical Sunset 9

Bloody Mary Blackened Shrimp 14

Veuve Clicquot Yellow Label 98

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

"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.

Scan Here



for the full story

Warm regards,

Chef TJ and the TJ's Italian Café Family - Since 1989

Call 727-596-1515 reservations. Saturdays and Sundays

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