

M E N U E X P R E S S RESTAURANT DELIVERY

985-875-7700

<http://www.menuexpressdelivery.com>

Touch of Italy Cafe

Sunrise Breakfast

Omelets

3 Eggs served with homemade buttermilk biscuit and your choice of bobo potatoes or Southern style grits.

- 1B. Shrimp Creole Omelet \$12.25
Sauteed Shrimp with onions and bell pepper smothered in cheese all topped with homemade creole sauce.
- 2B. Gulf Coast Omelet \$12.25
Shrimp, crab, tomato, onion, cheese, topped with homemade bechamel sauce.
- 3B. The Eye Opener Omelet \$10.50
Bacon, sausage, tomato, onion, jalapeno, bell pepper and mushroom with mozzarella cheese.
- 4B. The Godfather Omelet \$10.50
House made meatballs, Italian sausage, mozzarella, cheese, onions and bell peppers topped with marinara.
- 5B. South of the Border Omelet \$10.50
Chorizo sausage, tomato, jalapeno, bell pepper, cheese, avocado and onion served with salsa and sour cream.

Breakfast Platters

- 6B. Traditional Egg Platter \$8.50
Two eggs cooked to order with a biscuit and gravy and your choice of grits or bobo potatoes and choice of sausage, bacon or ham.
- 7B. Pancake Platter \$10.50
Two pancakes, Two eggs cooked to order with bacon, sausage or ham. Blueberry or Pecan pancakes add \$1.50

Specialties

- 8B. Shrimp & Grits \$12.00
Smothered shrimp slow cooked in a roux-based sauce with holy trinity, tomatoes and seasonings, served over a bed of our Famous grits.
- 9B. Deluxe Grit Bowl \$10.50
Layers of Goodness! Grits, two eggs cooked to order, bacon or sausage topped with country gravy & cheese.
- 10B. Diet Plate \$10.50
When you know the name is misleading. Bobo potatoes & a biscuit create the base for this dish, topped with bacon, sausage, 2 eggs, gravy and cheese.
- 11B. Steak & Eggs \$15.00
Tender 4oz Filet grilled to your liking, served with two eggs cooked to order, and choice of grits or bobo potatoes.
- 12B. Ribeye & Eggs \$18.00
10oz Ribeye grilled to your liking, served with two eggs cooked to order, and choice of grits or bobo potatoes.

Lunch Menu (10am-2pm)

Appetizers

- 1L. Louisiana Crab Cakes \$12.00
House made crab cakes fried to perfection, topped with remoulade sauce.
- 2L. Fried Mozzarella Cheese Sticks \$8.00
6 cheese sticks fried to perfection, served with marinara.
- 3L. Spinach Artichoke Dip \$9.50
Fresh artichokes and spinach blended in cheeses topped with feta.
- 4L. Fried Eggplant Medallions \$9.50
Italian battered fried eggplant, served with marinara.
- 5L. Pepper Jack Boudin Balls \$10.00
6 House made boudin balls battered and fried to perfection, served with a remoulade for dipping.

Crisp Salads

- 6L. Crab Cake Salad \$15.00
Our homemade crab cake atop a fresh salad of mixed greens with remoulade dressing.
- 7L. Seared Tuna Steak Salad \$13.00
Ahi yellow-fin tuna seasoned and seared med-rare atop a salad of fresh greens, tomato and a ginger vinaigrette.
- 8L. Grilled Chicken Caesar Salad \$11.50
Traditional Caesar Salad served with romaine, croutons and Parmesan cheese.
- 12L. Greek Salad \$9.00
Fresh mixed greens with feta cheese, artichokes, green peppers, red onion and kalamata olives. Add chicken for \$3.00 or shrimp for \$4.00.

- 13L. Side Salad \$3.00
- 14L. Side Caesar Salad \$3.00

Po-Boys and Wraps

Served with Fries

- 15L. Chicken Caesar Wrap \$9.50
Grilled or Fried chicken, romaine, parmesan and Caesar dressing.
- 16L. Seared Tuna Wrap \$13.00
Seared tuna, romaine, cheese blend and ginger vinaigrette.
- 17L. Fried or Grilled Shrimp Wrap \$11.00
Fresh Shrimp, lettuce, tomato, pickle and remoulade.
- 18L. Greek Chicken Wrap \$11.00
Grilled chicken, romaine, feta, olives, balsamic vinaigrette and tomato.
- 20L. Italian Sausage Poboy \$11.00
With marinara.
- 21L. Italian Meatball Poboy \$11.00
With marinara.
- 22L. Italian Chicken Poboy \$11.00

Dinner Menu (Thur & Fri 4pm-8pm)

Tonight's Special

- Ribeye Steak Special \$20.00
Ribeye with garlic roasted green beans lyonnaise new potatoes

Appetizers

- 1D. Louisiana Crab Cakes \$12.00
Housemade crab cakes fried to perfection, topped with remoulade sauce.
- 2D. Fried Mozzarella Cheese Sticks \$9.00
8 cheese sticks fried to perfection, served with marinara.
- 3D. Spinach & Artichoke Dip \$9.50
Fresh artichokes & spinach blended in cheeses topped with feta.
- 4D. Fried Eggplant Medallions \$9.50
Italian Battered fried Eggplant, served with marinara.
- 5D. Pepper Jack Boudin Balls \$10.00
6 Housemade boudin balls battered and fried to perfection, served with remoulade for dipping.

Crisp Salads

- 6D. Crab Cake Salad \$15.00
2 of our homemade crab cakes atop a fresh salad of mixed greens with tomato, parmesan and remoulade dressing.
- 7D. Seared Tuna Salad \$13.00
Ahi yellow-fin Tuna seasoned and seared med-rare atop a salad of fresh greens, tomato and a ginger vinaigrette.
- 9D. Grilled Chicken Caesar Salad \$11.00
Traditional Caesar salad with romaine, parmesan and croutons. Sub grilled shrimp for \$3.00.
- 11D. Side Salad \$5.00
Served with cucumber, tomato, red onion and croutons.
- 12D. Side Caesar Salad \$5.00
Romaine, parmesan and croutons.

The Classics

Served with side salad.

- 13D. Baked Lasagna \$13.50
Our house made meat sauce, pasta sheets and cheeses baked to perfection.
- 14D. Crab and Shrimp Fettuccine Alfredo \$18.00
Creamy Alfredo sauce with fettuccine pasta, sauteed shrimp topped with a fried Crab Cake.
- 15D. Grilled Chicken Fettuccine Alfredo \$14.00
Creamy alfredo sauce with fettuccine pasta, topped with grilled chicken and parmesan cheese.

Sandwiches

- 13B. Meat, Egg & Cheese Sandwich \$9.00
Two eggs, cheese, Choice of bacon, sausage or ham on white or wheat toast, served with a side of bobo potatoes or Southern Style grits.
- 14B. BLT \$9.00
Classic Bacon, Lettuce and Tomato Sandwich on Choice of toast with a side of potatoes or Southern Style grits.

Benedicts

Served with bobo potatoes or southern style grits.

- 15B. Eggs Benedict \$10.50
An English muffin topped with sugar-cured ham, poached eggs & a Cajun hollandaise sauce.
- 16B. Half Order Eggs Benedict \$8.00
An English muffin topped with sugar-cured ham, poached eggs & a Cajun hollandaise sauce.
- 17B. Eggs Pontchartrain \$13.00
An English muffin topped with bacon, grilled tomato, Gulf fried shrimp, poached eggs & a Cajun hollandaise sauce.
- 18B. Eggs Sardou \$12.00
An English muffin topped with grilled ham, creamy spinach & artichoke, poached eggs & a Cajun hollandaise sauce.
- 19B. Crab Cake Benny \$14.00
An English muffin topped with fried crab cakes, poached eggs & Cajun hollandaise sauce.
- 20B. Paned Veal Benedict \$14.00
Tender fried veal & poached eggs topped with hollandaise.
- 21B. Filet Benedict \$15.00
An English muffin topped with Grilled Tender Filet Mignon, poached egg and our Hollandaise.

Breakfast Scrambles

Great combinations of our signature bobo potatoes, eggs & other fresh local ingredients all cooked together on the flat grill, served with a buttermilk biscuit.

- 22B. The Pirogue \$10.00
Sausage, bacon, Mozzarella cheese.
- 23B. The Yacht \$11.00
Ham, sausage, bacon, tomato, onion, bell pepper, mushroom, Mozzarella cheese all topped with country gravy.
- 24B. The Cruise Ship \$11.00
Chorizo, tomato, onion, jalapeno, bell pepper, avocado, & Mozzarella cheese. Served with a side of salsa and sour cream.

Pancakes-

Three buttermilk pancakes served with maple syrup and whipped butter. Add bacon, sausage or ham to any pancake platter 1.50.

- 27B. Original Pancakes \$9.00
- 28B. Blueberry Pancakes \$10.50
- 29B. Pecan Pancakes \$10.50
- 30B. Pancake Platter \$10.00
Two pancakes, Two eggs cooked to order and your choice of bacon, sausage or ham. Blueberry or Pecan pancakes add \$1.50

- Breaded meat, with marinara.*
- 24L. Italian Veal Poboy \$12.00
Breaded meat, with marinara.
- 25L. DA Grinder \$11.00
French bread stuffed with meatballs and Italian sausage, marinara and cheese.
- 26L. Fried Shrimp Poboy \$11.00
Fresh fried shrimp, lettuce, tomato, pickle and house made tarter.
- 28L. Fried Catfish Poboy \$11.00
Fried catfish, lettuce, tomato and house made tarter.

The Classics

Add a side salad to any entree for \$3.00.

- 29L. Baked Lasagna \$10.00
Our house made meat sauce, pasta sheets and cheeses blended to perfection.
- 30L. Chicken Fettucine Alfredo \$11.00
Creamy Alfredo sauce with fettucine pasta.
- 31L. Parmigiana Especiali \$11.00
Angel hair tossed in our house made marinara topped with Italian breaded eggplant, chicken, shrimp (Add \$1), or Veal(Add \$3) and mozzarella.
- 32L. Shrimp Fettucine Alfredo \$12.00
Creamy Alfredo sauce with fettucine pasta.. Crab and Shrimp \$15.00
- 33L. Italian Fried Chicken \$10.50
Italian Fried Chicken atop angel hair pasta tossed in a garlic butter sauce.
- 34L. Spaghetti & Meatballs \$10.00
House made meatballs simmered in our marinara sauce served with spaghetti pasta.
- 35L. Spaghetti & Italian Sausage \$10.00
Italian Sausage simmered in our marinara sauce served with spaghetti pasta.
- 38L. Penne Pasta with Rose' Sauce \$11.50
Penne pasta tossed in a rose' sauce served with your choice of Italian breaded chicken or eggplant. Add \$2.00 for veal or shrimp

Local Favorites

- 39L. Fried Catfish Plate \$11.25
Served with Choice of fries or potato salad, coleslaw and house made tarter.
- 40L. Fried Shrimp Plate \$11.25
Served with Choice of fries or potato salad, coleslaw and house made tarter.
- 43L. Sam's Redbeans and Rice \$10.00
Slow cooked like the should be, cooked with holy trinity, house made smoked sausage and served with a side of cornbread.
- 44L. Shrimp & Grits \$12.50
Smothered shrimp slow cooked in a roux-based sauce with holy trinity, tomatoes and seasonings, served over a bed of our Famous grits.
- 45L. Crab and Shrimp Fettucine Alfredo \$15.00
Creamy Alfredo sauce with fettucine pasta, sauteed shrimp topped with a fried Crab Cake.
- 46L. Shrimp Creole \$12.00

Desserts

47. Italian White Chocolate \$6.00

- 16D. Parmigiana Especiali \$14.50
Angel hair tossed in our house made marinara topped with Italian breaded shrimp, veal, eggplant or chicken and mozzarella cheese. Select Eggplant, Chicken or Veal add \$3.00 Shrimp add \$1.00
- 17D. Italian Fried Chicken \$13.50
Italian Fried Chicken atop angel hair pasta tossed in a garlic butter sauce.
- 18D. Spaghetti and Meatballs \$12.50
House made meatballs simmered in our marinara sauce, served with spaghetti pasta.
- 19D. Spaghetti and Italian Sausage \$12.50
House made Italian sausage simmered in our marinara sauce, served with spaghetti pasta.
- 20D. Penne Pasta with Rose' Sauce \$14.00
Penne pasta tossed in a rose' sauce served with your choice of Italian breaded shrimp, chicken or eggplant.

Local Favorites

Served with a side salad.

- 23D. Blackened Redfish \$18.00
Blackened Redfish served with saffron rice and steamed brocolli. Add crab meat or grilled shrimp for \$3.00
- 24D. Redfish Pontchartrain \$19.00
Blackened Redfish filet with sauteed crabmeat served over a bed of garlic butter angel hair pasta.
- 25D. Fried Catfish Platter \$16.00
Served with choice of our famous potato salad or fries, coleslaw, garlic toast and House made tarter.
- 26D. Fried Shrimp Platter \$16.00
Served with choice of our famous potato salad or fries, coleslaw, garlic toast and House made tarter.
- 29D. Shrimp and Grits \$15.00
Smothered shrimp slow cooked in a roux based sauce with holy trinity, tomatoes and seasonings, served over a bed of our Famous grits.
- 30D. Shrimp Creole (Seafood) \$15.00

Dinner Po-Boys and Wraps

Served with Fries

- 32D. Chicken Caesar Wrap \$10.00
Grilled or Fried chicken, romaine, parmesan and Caesar dressing.
- 33D. Seared Tuna Wrap \$13.00
Seared tuna, romaine, cheese blend and ginger vinaigrette.
- 34D. Fried or Grilled Shrimp Wrap \$12.00
Fresh Shrimp, lettuce, tomato, pickle and remoulade.
- 36D. Italian Sausage Poboy \$11.00
Marinara and mozzarella.
- 37D. Italian Meatball Poboy \$11.00
Marinara and mozzarella.
- 38D. Italian Chicken Poboy \$11.00
Marinara and mozzarella.
- 40D. Italian Veal Poboy \$13.00
Marinara and mozzarella.
- 41D. DA Grinder \$11.00
French bread stuffed with meatballs and Italian sausage, marinara and cheese.
- 42D. Fried Shrimp Poboy \$11.00
Fresh fried shrimp, lettuce, tomato, pickle and house made tarter.
- 43D. Fried Catfish Poboy \$11.00
Fried catfish, lettuce, tomato and

For the Kids-10 & under

31B. Sand Dollar Pancake Plate	\$6.00
<i>Three "kid sized" pancakes with bacon or sausage.</i>	
32B. Pint Sized Plate	\$6.00
<i>Two scrambled eggs served with bacon and bobo potatoes.</i>	

Ala Carte

34B. Basket of Biscuits (7)	\$6.00
35B. Biscuits & Gravy	\$4.50
36B. Meat Biscuit (Meat, egg & Cheese)	\$3.50
37B. Single Egg	\$1.30
38B. Side of Bacon	\$2.75
39B. Side of Sausage	\$2.75
40B. Side of Ham	\$2.75
41B. Side of Bobo Potatoes	\$2.75
42B. Single Biscuit	\$1.50
43B. Side of Toast	\$1.50
44B. Side of Gravy	\$1.75
45B. Side of Grits	\$1.75
46B. Single Pancake	\$3.25

Bread Pudding

Our house made bread pudding baked with white chocolate and topped with a white chocolate sauce.

48. Tiramisu	\$5.00
<i>A classic Italian Dessert with coffee and liquor soaked layers of lady fingers, mascarpone cheese and chocolate.</i>	

Kid Meals

10 and under

49. Spaghetti and Meatball	\$6.00
50. Fried Chicken w/ Marinara Pasta	\$6.00
51. Grilled Chicken w/ Marinara Pasta	\$6.00
52. Fried Chicken Cutlet with Fries	\$6.00
53. Fried Chicken Tenders w/ Fries	\$6.00

Beverages

54. Bottled Water	\$2.50
55. Soft Drinks	\$2.50
<i>Fountain Drinks or Iced Tea.</i>	
56. Coffee	\$2.50
57. Juice	\$2.50

Need Utensils?

Add utensils

house made tarter.

Desserts

44D. Italian White Chocolate Bread Pudding	\$6.00
<i>Our house made bread pudding baked with white chocolate and topped with a white chocolate sauce.</i>	
45D. Tiramisu	\$6.00
<i>A classic Italian Dessert with coffee and liquor soaked layers of lady fingers, mascarpone cheese and chocolate.</i>	