



Appetizers

Char-Grilled Oysters Signorelli \$12.95

Chargrilled oysters topped with artichoke, garlic, bread crumbs, and extra virgin olive oil, finished with a fresh lemon oil

Calamari Fritti \$9.95

Dusted with flour and fried; served with red gravy

Elle-J's Alligator \$10.95

Louisiana alligator marinated in an orange citrus reduction, seasoned with a fennel seed blackening seasoning and sauteed; served on a bed of thinly shaved fennel with an olive oil dressing

Eggplant Sticks \$9.95

Fried and served with red gravy

Stuffed Mushrooms \$10.95

Cremini mushrooms sautéed and stuffed with a Louisiana blue crab stuffing

Fresh Mussels Fra Diavolo \$12.95

Fresh PEI Mussels simmered in a spicy red sauce served with bruschetta

Clams White \$12.95

Fresh clams simmered in a light white wine herb sauce served with bruschetta

Eggplant Julia \$9.95

Thinly sliced eggplant, layered with fresh tomato basil and mozzarella

Insalada

Ginnie's 'Sicilian' Eggplant Caponata \$8.95

Homemade savory vegetable ratatouille served cold with freshwater mozzarella and bruschetta

Shrimp Ravigote \$8.95

Cold shrimp remoulade salad with bell peppers and capers on a bed of mixed greens

Biggie's Italian Salad \$9.95

an Italian classic - salami, artichoke hearts, peppers, onion, capers, mushrooms, tomatoes, cheeses, tossed with mixed greens in our house vinaigrette, *anchovies upon request*

House Salad \$3.50

Lettuce mix, tomatoes, red onions, and croutons, tossed in your choice of dressing: Caesar, Bleu Cheese, Remoulade, Italian vinaigrette, or Tabasco Pepper jelly Vinaigrette

Caesar Salad \$3.50

Romaine lettuce with house-made Caesar dressing tossed with parmesan cheese and croutons **Additions:** *grilled shrimp, fried oysters, grilled tuna, grilled chicken*

Caprese \$7.95

Sliced Roma tomatoes, fresh water mozzarella, fresh basil, and extra virgin olive oil

Insalada (cont.)

Marinated Mushrooms Salumi \$9.95

Sliced cremini mushrooms in an herb vinaigrette, and tossed with cheeses and julienne Salumi

Bacon Bleu Cheese Wedge \$8.95

Crisp iceberg wedge with house-made Bleu Cheese dressing

Pesce

Fresh Fish Basilico \$20.95

Our daily fresh fish, lightly floured and sautéed, topped with a tomato concasse, fresh basil, and lemon butter, finished with mushrooms and capers

Azzurro Tuna \$24.95

8-ounce yellowfin tuna, lightly blackened and topped with a blue cheese cream sauce, served on a bed of linguini *request cook temperature*

Louisiana Black Drum on the Half-Shell \$21.95

Skin and scale on Louisiana black drum basted with a seasoned lemon butter and fire-grilled; served with vegetable and potato of the day

Soft-Shell Crab Piccata \$24.95

Louisiana blue crab lightly floured and sautéed, topped with a white wine, lemon, caper and butter sauce, served over a bed of linguine

Pizza

Margherita \$12.00

Tomato sauce, fresh mozzarella, fresh basil, and extra virgin olive oil

Napoletana \$17.00

Tomato sauce, mozzarella, sauteed mushrooms, black olives, anchovies

Salsiccia \$14.00

Tomato sauce, oregano, Marciente Italian sausage, julienne peppers, onions, and broccoli rabe

Torte di Spinaci \$14.00

Creamed spinach, artichokes, chopped mushrooms, mozzarella, caramelized onions and fried artichoke hearts

Frutti di Mare \$18.00

Cream sauce with shrimp, crawfish, and crabmeat topped with onions, peppers, and mozzarella cheese

Tutte Verdure \$13.00

Tomato sauce, mozzarella, grilled vegetables, fresh herbs

Soups

Shrimp & Andouille Gumbo

cup \$6.95 bowl \$10.95

Louisiana shrimp, okra, and local andouille, in a rich gumbo base served over white rice

She-Crab Soup cup \$6.95 bowl \$10.95

A Creole classic made with the female soft-shell crab

Italian Specialties

Meatballs and Spaghetti

small \$10.95 large \$14.95

Sicilian-style meatballs simmered in red gravy

Italian Sausage and Spaghetti

small \$10.95 large \$14.95

Marciantie Italian sausage with red gravy

Rigatoni Scarpetta \$15.95

Tomatoes simmered in roasted garlic and finished with fresh basil, butter, and cheese

Eggplant Parmesan \$15.95

Thinly sliced eggplant fried and layered with ricotta cheese, mozzarella cheese, and topped with red gravy

Veal or Chicken Parmesan \$19.55/\$17.95

Veal or chicken scaloppini, breaded and sauteed, topped with red gravy and mozzarella cheese

Veal or Chicken Marsala \$19.95/\$17.95

Veal or chicken scaloppini, lightly floured and sauteed with mushrooms and marsala wine served on a bed of linguini

Veal or Chicken Piccata \$19.95/\$17.95

Veal or chicken scaloppini, lightly floured and sauteed, topped with a light lemon butter, and finished with sliced mushrooms and capers, served on a bed of linguini

Pappardelle Bolognese small \$11.95 large \$15.95

Veal and beef simmered in a classic meat sauce, finished with butter and Romano cheese

Classic Lasagna \$16.95

Pork and beef daube, shredded and layered with pasta and ricotta, mozzarella, and Romano cheese

Seafood Lasagna \$23.95

Shrimp crawfish, and crabmeat layered with ricotta cheese, mozzarella cheese, and a seafood cream sauce, baked and topped with a seafood cream sauce

Cioppino \$21.95

Mussels, clams, shrimp, calamari, and diced fish, simmered in a light tomato basil sauce served with linguini

Shrimp Lucci \$21.95

Jumbo shrimp sauteed with garlic, mushrooms, sun-dried tomatoes in a light butter sauce tossed with Romano cheese, fresh Italian parsley, and served with linguini

Meats

Filet \$26.95

8-ounce tenderloin filet topped with a roasted garlic demi-glace sauce; served with vegetable and potato of the day

Pork Chop Leone a Mama Leone's favorite \$22.95

Milanese style 12-ounce pork chop sauteed and topped with sauteed crabmeat and a lemon butter; served with vegetable and potato of the day

Veal Paillard Caprese \$21.95

6-ounce baby grilled veal served on a bed of arugula and topped with diced tomatoes, fresh water mozzarella, basil, and capers, tossed in a light lemon dressing; served with vegetable and potato of the day

Roasted Hen Nello \$19.95

Semi-boneless Cornish hen marinated with fresh rosemary and lemon; served with vegetable and potato of the day

J's Rabbit Marsala \$21.95

Boneless rabbit, lightly floured and sauteed with mushrooms; served on a bed of linguini

Dolci All desserts made in-house

Tiramisu \$6

Pick-me-up cake with mascarpone and ladyfingers

Sicilian Cannoli \$6

Traditional Italian crispy pastry filled with chocolate and vanilla, and ricotta cheese; served with a Raspberry Coulis

Elle J's White Chocolate Bread Pudding \$6

Topped with a white chocolate ganache

Cheesecake \$6

a New York-style cheesecake with a fresh fruit topping

Emme's Chocolate Cake \$6

6 thin layers of moist chocolate cake with raspberry, coated with a dark chocolate ganache

For the Bambini

Mini-Pizza cheese; pepperoni on request \$6.95

Chicken Fingers grilled or fried \$6.95

Meatballs and Spaghetti \$6.95

Macaroni and Cheese \$6.95



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