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Calamari Fritti 10.95 Dusted with flour and fried, served with red gravy	Eggplant Julia 9.95 Thinly sliced eggplant, layered with fresh tomato, basil, and mozzarella
Eggplant Sticks 10.95 Fried and served with red gravy	She-Crab Soup Cup 6.95 Bowl 10.95 A cream-based "Creole" classic made with soft shell crabs
Shrimp or Oysters Signorelli Shrimp 13.95 Oysters 14.95 Baked and topped with artichoke, garlic, bread crumbs, and extra virgin olive oil, finished with fresh lemon	Stuffed Mushrooms 11.95 Cremeni mushrooms sauteed and stuffed with a Louisiana blue crab stuffing
Caesar Salad 4.25 Romaine lettuce with house-made Caesar dressing tossed with Parmesan cheese and croutons <i>for an additional charge, add: grilled shrimp, grilled tuna, grilled chicken, or fried oysters</i>	Biggies Italian Salad 10.95 An Italian classic- salami, artichoke hearts, peppers, onion, capers, mushrooms, tomatoes, cheese, tossed with mixed greens in our house vinaigrette <i>anchovies added upon request</i>
Caprese 8.95 Sliced Roma tomatoes, fresh water mozzarella, fresh basil, and extra virgin olive oil with Italian vinaigrette	Pork Chop Leone 24.95 Milanese style 12-ounce pork chop sauteed and topped with sauteed crabmeat and a lemon butter; served with vegetable and potato of the day
Filet 28.95 8-ounce tenderloin topped with a roasted garlic demi-glace, served with vegetable and potato of the day	Meatballs and Spaghetti small 11.95 large 15.95 Sicilian-style meatballs simmered in red gravy
Pappardelle Bolognese small 12.95 large 16.95 Veal and beef simmered in a classic meat sauce, finished with butter and Romano cheese	Italian Sausage and Spaghetti small 10.95 large 14.95 Marcicante Italian sausage with red gravy
Classic Lasagna 16.95 Pork and beef daube shredded and layered with pasta and ricotta, mozzarella, and Romano cheese	Eggplant Parmesan 16.95 Thinly sliced fried eggplant layered with ricotta cheese, mozzarella cheese, and topped with red gravy, served with spaghetti

Veal or Chicken Parmesan Veal 20.95 Chicken 18.95 Veal or chicken scaloppini, breaded and sauteed, topped with red gravy and mozzarella cheese, served with spaghetti	Veal or Chicken Piccata Veal 20.95 Chicken 18.95 Veal or chicken scaloppini, lightly floured and sauteed, topped with a light lemon butter, and finished with capers, served on a bed of linguini
Veal or Chicken Marsala Veal 20.95 Chicken 18.95 Veal or chicken scaloppini, lightly floured and sauteed with mushrooms and marsala wine, served on a bed of linguini	Fresh Fish Basilico 21.95 Our daily fresh fish , lightly floured and sauteed, topped with a tomato concasse, fresh basil, and lemon butter, finished with mushrooms and capers
Drum on the Halfshell 22.95 Skin and scale-on Black Drum basted with seasoned lemon butter and grilled, served with vegetable and potato of the day	Softshell Crab Picatta 24.95 Lightly floured softshell crab, sauteed and topped with a white wine, lemon, and caper sauce, served over linguini
Shrimp Lucia 22.95 Jumbo shrimp sauteed with garlic, mushrooms, sun-dried tomatoes in a butter sauce with Romano cheese and fresh Italian parsley, served with linguini	Margherita 13.00 Tomato sauce, fresh mozzarella, fresh basil, and extra virgin olive oil
Salsiccia 15.00 Tomato sauce, oregano, Marciente Italian sausage, julienne peppers, and onions	Torte di Spianci 16.00 Creamed spinach, artichokes, chopped mushrooms, mozzarella, caramelized onions, and fried artichoke hearts
Pepperoni 14.00 Tomato sauce, oregano, mozzarella, and pepperoni	Napoletana 17.00 Tomato sauce, mozzarella, mushrooms, black olives, anchovies
Lasagna Pizza 17.00 Pork and daube, ricotta, mozzarella and romano cheeses	Tiarmisu 6.00 Pick-me-up cake with mascarpone and ladyfingers
Chocolate & Vanilla Tartufo 7.00 Chocolate and vanilla ice cream inside a chocolate cake	White Chocolate Bread Pudding 7.00 Topped with white chocolate ganache
Cheesecake 6.00 A New York-style cheesecake with a fresh fruit topping	