



Foufies

a café-Bistro

SOUPS

Soup - your choice of today's soups with a green salad, French bread and butter; soup and salad 5.35 cup / 6.35 bowl seafood soup and salad 6.10 cup / 7.65 bowl gazpacho and salad 5.35 cup / 6.35 bowl

♥ Gazpacho - the popular Spanish, chilled tomato and vegetable soup, topped with a dollop of curried yogurt 2.25 cup / 3.25 bowl

Black Bean Chili - with chorizo sausage and pork 3.95 cup, 5.25 bowl add cheese and onion 4.55 cup / 5.85 bowl add chili peppers and cheese 4.55 cup / 5.85 bowl

APPETIZERS

♥ Gulf Shrimp Cocktail - 7.95

Escargot en Phyllo - with spinach and a garlic herb cheese 6.75

Pair of Eggrolls - stuffed with shrimp, prosciutto and vegetables; two dipping sauces 6.75

Truffles Bread - our baguette, split and spread with garlic, Parmesan, mozzarella, oregano and butter, then baked until golden and crusty 3.95

Three Cheese Pizzeta - mozzarella, fontinella, and Parmesan with a spicy tomato sauce 6.25 with crisp prosciutto add 1.00

Baked Havarti en Croute - served with a fresh raspberry sauce 6.25

Sauteed Crabcake - with avocado and a mustard-tarragon-buttermilk sauce 7.50

Think of Truffles for Sunday Brunch - Quiche, Omelets, Eggs Benedict, Pancakes, Santa Fe French Toast, Black Bean and Sausage Hash with Eggs, and Fresh Pastries served in addition to our regular menu from 11 a.m. to 2 p.m.

Children's Menu Available

A ♥ indicates the item has been approved by Naples Hospital's New Directions Clinic as meeting the dietary guidelines of The American Heart Association.

15% gratuity added for groups of 8 or more.

Please, no pipes or cigars in the Dining Room.

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SEAFOOD

Crispy Fish - *a Truffles favorite: grouper specially coated and fried, served on rice and topped with julienned vegetables and a sweet and sour sauce* 16.95

Grilled Jamaican Spiced Shrimp - *tropical fruit sauce* 15.95

Two Lump Crab Cakes - *with French fries, coleslaw and tartare sauce* 14.50

PASTAS

♥ Linguini Frutti Di Mare - *shrimp, scallops, and mussels with tomatoes, white wine, garlic and extra virgin olive oil* 15.95

Linguini with Peas and Prosciutto - *tomato, garlic, Parmesan and cream sauce* 11.50 *add shrimp* 16.95 *add chicken* 14.55

Fettuccine Alfredo - *our way: with chicken and the classic rich Parmesan cream sauce* 13.95

VEGETARIAN

♥ Ratatouille en Casserole - *fresh vegetables simmered with tomato, garlic and herbs topped with mozzarella cheese and baked in a casserole* 9.50

Pasta Primavera - *fresh garden vegetables, garlic and herbs with egg fettuccine and a light tomato butter sauce* 11.50

♥ Stir-Fried Vegetables - *a melange of fresh vegetables, quickly sautéed and seasoned with sesame oil and soy, served over brown rice* 10.95
with shrimp 16.40 *with chicken* 14.00

MEATS

Chicken Piccata - *boneless breasts of chicken, egg dipped and sautéed with a lemon-butter sauce* 14.50

Grilled Marinated Chicken Breast - *with fresh fettuccine and ratatouille* 13.95

Sauteed Tournedos of Beef - *Lyonnais potatoes, bearnaise sauce* 19.50

8 oz. Sirloin - *grilled or blackened, Lyonnais potatoes* 14.95

10 oz. New York Strip Steak - *Lyonnais potatoes* 18.50

Grilled Lamb Loin - *brushed with a mustard marinade, then grilled to your preference and sliced. Lyonnais potatoes* 17.25

All entrees are accompanied by house salad and bread.

SALADS

- Taco Salad - popular Mexican-inspired combination of chili, iceberg, cheddar, guacamole and salsa on crispy tortilla shells 7.95
- Cobb Salad - an old California favorite: avocado, chicken, bacon, tomato, Gorgonzola cheese, hard boiled egg and lettuces with your choice of dressing 8.75
- Chicken Waldorf - a delicious collaboration of white chicken meat, apples, walnuts, raisins and celery, tossed with a Chantilly dressing. Fruit bread accompanies 8.75
- Fried Chicken Salad - a sliced fried breast of chicken, served over mixed greens with avocado, toasted pecans, and a honey-mustard dressing 8.95
- Tuna Caesar - a Truffles specialty, romaine lettuce, tuna, Parmesan, capers and croutons with our own special dressing 8.75
- ♥ Spinach, Chicken and Mandarin Orange Salad - with mushrooms and red onion, sweet and spicy dressing 8.75
- Blackened Steak Salad - with romaine, Gorgonzola crumbles, onion rings and tomato; creamy mustard-tarragon vinaigrette 9.95
- ♥ Warm Oriental Pasta Salad - with grilled chicken, cashews and crisp vegetables in a light ginger and soy dressing 10.25
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SANDWICHES

- ♥ Vegetable Salad in Whole Wheat Pita - coarsely chopped vegetables and greens with a creamy vinaigrette 5.95
add Swiss cheese 6.45 add chicken or ham 6.95
- Breast of Chicken - thinly sliced, freshly cooked chicken on honeywheat bread with watercress, fresh dill and our seasoned mayonnaise 7.95
- Chicken Salad - simply a good old-fashioned chicken salad on a croissant with fresh fruit garni 7.95
- Monte Cristo - layers of smoked turkey, ham and cheese, egg-dipped and griddled, served with sweet mustard sauce and a garnish of fresh fruit 7.95
- BBQ Chicken Breast - grilled and basted, served on garlic toast with onion rings and cole slaw 7.80
- Broiled Tuna, Cheese and Tomato - on wheat bread 7.75
- Hamburger - the ultimate; fresh ground beef, grilled as you like it 6.50
with cheese 7.15 with bacon and cheese 7.65 served with steak fries and garnish
- Reuben - Corned Beef or Pastrami - as Truffles does it: with cole slaw, Swiss, and horseradish sauce; potato salad accompanies 7.95
- Fried Grouper Sandwich - with tartare sauce and cole slaw 9.75
- Truffles Deli Sandwiches - devise your own deli creation from the items listed. All plates garnished with lettuce, tomato, onion, pickle, and potato salad 7.75
- Soup and 1/2 of a Truffles Deli Sandwich - with seafood soup 7.65 cup / 9.20 bowl with regular soup 6.95 cup / 7.95 bowl

Tuna Salad Corned Beef Smoked Turkey Roast Beef Smoked Ham
Cheddar Mozzarella Swiss Muenster

Choice of Breads: Honeywheat, Rye, White, or Brioche

U.A. ——— A.C.
NATIONAL RESTAURANT
cafe / coffee shop

Cuisine MANAGEMENT^{Inc.}

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A Seafood Grill and Bar
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