

Tony's

ITALIAN INSPIRED CUISINE

Salad Choices

Caesar

Caesar Salad with Ciabatta Croutons
and shaved Grana Padano Cheese

House

Mixed Baby Greens with
Creamy Dill Dressing

Arugula

Baby Arugula tossed with Shaved Fennel
and Orange Segments, in an Orange Muscat Vinaigrette
topped with shaved Pecorino Romano

Spinach

Baby Spinach with Candied Walnuts and
Goat Cheese in a Sweet Balsamic Vinaigrette

Gorgonzola & Grape

Mixed Baby Greens topped with Red Grapes
and Gorgonzola in a Pomegranate Vinaigrette

Dessert Choices

Panna Cotta

Egg-less Custard served with Berries
and Balsamic Glaze

Tiramisu

Rich layered dessert with Espresso soaked
Lady Fingers, Mascarpone Cheese &
Bittersweet Chocolate

Torte di Formaggio con Limoncello

Limoncello Mascarpone Cheesecake with a Biscotti Crust

Tortino di Cioccolato

Flourless Chocolate Hazelnut Cake Topped with
Nutella & Frangelico Whipped Cream

Tony's

ITALIAN INSPIRED CUISINE

Group Menu #1

-3 course-

SALAD

Please choose one salad for group

ENTREE

-CHOICE OF-

Pizzaiola

Breaded Chicken Cutlet topped with Pomodoro and Mozzarella served with Fettuccini Romano and Seasonal Vegetables

Filetto

Grilled 8 oz. Top Sirloin brushed with Balsamic Glaze, served with Gnocchi in a Gorgonzola Cream Sauce served with Seasonal Vegetables

Salmone

Grilled Wild White Cane Salmon served with Butternut Squash Tortellacci in a Brown Butter Sage Sauce served with Seasonal Vegetables

DESSERT

Please choose one dessert for group

Entrée choices will be printed on a custom menu for your party to choose from, we do not need those choices ahead of time. Please choose a salad and dessert from page one to be served to the entire party. All Courses will be individually plated and served to each guest.

\$34 per person plus tax and gratuity

Tony's ITALIAN INSPIRED CUISINE

Group Menu #2

-4 course-

APPETIZER

Assorted Crostini & Antipasto

SALAD

Please choose one salad for group

ENTREE

-CHOICE OF-

Pizzaiola

Breaded Chicken Cutlet topped with Pomodoro and Mozzarella served with Fettuccini Romano and Seasonal Vegetables

Filetto

Grilled 8 oz. Top Sirloin brushed with Balsamic Glaze, served with Gnocchi in a Gorgonzola Cream Sauce served with Seasonal Vegetables

Salmone

Grilled Wild White Cane Salmon served with Butternut Squash Tortellacci in a Brown Butter Sage Sauce served with Seasonal Vegetables

DESSERT

Please choose one dessert for group

Entrée choices will be printed on a custom menu for your party to choose from, we do not need those choices ahead of time. Please choose a salad and dessert from page one to be served to the entire party. Appetizers will be served family style, all other Courses will be individually plated and served to each guest.

\$37 per person plus tax and gratuity

Tony's ITALIAN INSPIRED CUISINE

Group Menu #3

-4 course-

SALAD

Please choose one salad for group

PASTA

House Made Lasagna or Gnocchi

ENTREE

-CHOICE OF-

Pizzaiola

Breaded Chicken Cutlet topped with Pomodoro and Mozzarella served with Fettuccini Romano and Seasonal Vegetables

Filetto

Grilled 8 oz. Top Sirloin brushed with Balsamic Glaze, served with Gnocchi in a Gorgonzola Cream Sauce served with Seasonal Vegetables

Salmone

Grilled Wild White Cane Salmon served with Butternut Squash Tortellacci in a Brown Butter Sage Sauce served with Seasonal Vegetables

DESSERT

Please choose one dessert for group

Entrée choices will be printed on a custom menu for your party to choose from, we do not need those choices ahead of time. Please choose Lasagna or Gnocchi, a salad and dessert from page one to be served to the entire party. All courses will be individually plated and served to each guest.

\$39 per person plus tax and gratuity

Tony's ITALIAN INSPIRED CUISINE

Group Menu #4

-5 course-

APPETIZER

Assorted Crostini & Antipasto

SALAD

Please choose one salad for group

PASTA

House Made Lasagna or Gnocchi

ENTREE

-CHOICE OF-

Pizzaiola

Breaded Chicken Cutlet topped with Pomodoro and Mozzarella served with Fettuccini Romano and Seasonal Vegetables

Filetto

Grilled 8 oz. Top Sirloin brushed with Balsamic Glaze, served with Gnocchi in a Gorgonzola Cream Sauce served with Seasonal Vegetables

Salmone

Grilled Wild White Cane Salmon served with Butternut Squash Tortellacci in a Brown Butter Sage Sauce served with Seasonal Vegetables

DESSERT

Please choose one dessert for group

Entrée choices will be printed on a custom menu for your party to choose from, we do not need those choices ahead of time. Please choose Lasagna or Gnocchi, a salad and dessert from page one to be served to the entire party. Appetizers will be served family style, all other Courses will be individually plated and served to each guest.

\$42 per person plus tax and gratuity