

# Tony's

ITALIAN INSPIRED CUISINE

## ANTIPASTI

### **Antipasto**

*Appetizer Platter of Mixed Salami,  
Cheese and Olives GF 14*

### **Polpette**

*Meatballs in Pomodoro Sauce  
topped with Parmigiano 15*

### **Bruschetta**

*Grilled Bread topped with  
Tomatoes and Basil,  
drizzled with Balsamic Glaze 10*

### **Cacio e Pepe Arancini**

*Breaded Pecorino and Black Pepper  
Risotto stuffed with Smoked Provolone  
and served with Pomodoro 15*

### **Calamari**

*Fried Calamari served with  
Salsa Verde and Chipotle Aioli 14*

### **Cappe Sante\***

*Pan Seared Scallops with  
Spicy Limoncello Vinaigrette  
over Baby Spinach GF 19*

### **Carpaccio\***

*Thinly sliced raw Beef Tenderloin  
served with Horseradish Sauce, Arugula  
and shaved Pecorino Romano GF 17*

### **Cozze in Umido**

*Green Lip Mussels Steamed in Olive Oil,  
Garlic, Red Pepper Flakes  
and White Wine \*GF 15*

## INSALATE

### **Caesar**

*Romaine with Ciabatta Croutons  
and shaved Pecorino Romano Cheese 7*

### **Rucola**

*Baby Arugula tossed with Shaved Fennel  
and Orange Segments,  
in an Orange Muscat Vinaigrette  
topped with shaved Pecorino Romano GF 7*

### **Giardina**

*Mixed Baby Greens topped with Tomatoes,  
Cucumbers, Red Onions and Olives  
in a Creamy Dill Dressing with Croutons 7*

### **Caprese**

*Medley of Tomato, Mozzarella, and Basil  
topped with Extra Virgin Olive Oil 8*

### **Spinaci**

*Baby Spinach topped with  
Candied Walnuts and Goat Cheese  
with Sweet Balsamic Vinaigrette GF 7*

### **Uva e Gorgonzola**

*Mixed Baby Greens topped with  
Red Grapes and Gorgonzola  
in a Pomegranate Vinaigrette GF 7*

### **Zuppa del Giorno**

*Fresh Soup made in house Cup 5 Bowl 8*

### **Additional Items**

**Chicken Breast 6 GF Flatbread 5 Meatball 4 Sausage 6 Jumbo Prawn 5**

**18% Gratuity added to parties of 8 or more – 20% Gratuity added for Separate Checks  
\$6 Split Plate Charge - V Vegan - GF Gluten Free**

**Most of our dishes are made to order. Therefore, food may take longer than expected on  
busy nights. We appreciate your patience and hope you enjoy your  
dining experience at Tony's on the Lake. Thank you**

\*These items may be served raw or undercooked.  
Consuming raw or undercooked items may increase your risk of foodborne illness

## PASTA

### **Conchiglie ai Quattro Formaggio al Forno**

Baked Shell Shaped Pasta in a Four Cheese  
Sauce with Caramelized Onions,  
Bacon and Cherry Tomatoes  
topped with Bread Crumbs 19

### **Fettuccine all' Americo**

Sautéed Asparagus and Mushrooms  
in a Cream Sauce topped with Parmigiano 19

### **Fettuccine alla Bolognese**

Meat Sauce topped with  
Parmigiano 19

### **Fettuccini con Pollo alla Marsala e Mascarpone**

Chicken and Mushrooms  
in a Marsala Mascarpone Sauce  
topped with Parmigiano 23

### **Gnocchi con Gorgonzola**

House-made Potato Dumpling  
in a Gorgonzola Cream Sauce  
topped with Parmigiano 23

### **Spaghetti con Salsa Pomodoro**

Tomato Sauce with fresh Basil  
topped with Parmigiano 18

### **Linguini con Gamberoni al Limone**

Jumbo Prawns in  
a Lemon Caper Butter Sauce 25

### **Linguini con Vongole**

Clams, Pancetta and Spinach in a White Wine  
Garlic Sauce with Cherry Tomatoes 21

### **Ravioli di Funghi**

Portabella Mushroom Ravioli in a Cognac  
Cream Sauce topped with Parmigiano 21

### **Spaghetti Pescatore**

Scallops, Shrimp, Mussels and Fish  
in a Tomato Vodka Sauce 25

### **Linguine con Pollo alla Carbonara**

Chicken and Pancetta in a Creamy Egg Yolk  
Sauce topped with Parmigiano 23

### **Lasagna al Forno**

House-made Spinach Lasagna Noodle Baked  
with Meat and Mushroom Ragu  
topped with Mozzarella 19/23

**BANZA Gluten Free Penne Pasta**  
Available upon Request

## SECONDI

### **Bistecca\***

Grilled 14oz Rib Eye topped with  
Port Butter, served with Mushroom Ravioli  
in a Cognac Cream Sauce  
served with Seasonal Vegetables 38

### **Gamberoni e Cappe Sante\***

Grilled Jumbo Prawns and Scallops  
served over a Roasted Red Pepper Spinach and  
Chickpea Salad, finished with Crispy Sweet  
Potatoes and Saffron Aioli 29

### **Saltimbocca di Maiale alla Marsala**

Thinly pounded Pork topped with  
Fresh Sage, Prosciutto di Parma,  
sautéed Mushrooms and Marsala Sauce  
served with Tuscan Potatoes  
and Seasonal Vegetables 21

### **Osso Buco**

Veal Shank braised in a Rich  
Demi-glace served over Risotto Milanese  
topped with Gremolata  
served with Seasonal Vegetables GF 38

### **Filetto\***

Grilled 8 oz. Top Sirloin brushed with  
Balsamic Glaze, served with Gnocchi  
in a Gorgonzola Cream Sauce  
served with Seasonal Vegetables 28

### **Salmone\***

Grilled Wild White Cane Salmon  
served with Butternut Squash Tortellacci  
in a Brown Butter Sage Sauce  
served with Seasonal Vegetables 29

### **Pollo al Mattone**

Spicy Boneless Half Chicken cooked  
under a brick served with Tuscan Potatoes  
and Seasonal Vegetables GF 23

### **Pizzaiola**

Breaded Chicken Cutlet topped with  
Pomodoro and Mozzarella served with  
Fettuccini in a Cream Sauce  
served with Seasonal Vegetables 21  
Substitute eggplant 19