**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 Formaggi 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’ America
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