

# 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.

\$37 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.

\$40 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.

\$43 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.

\$46 per person plus tax and gratuity