

Tony's

ITALIAN INSPIRED CUISINE

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*

Funghi Fritti

*Beer Battered assorted
Mushrooms served with
Roasted Garlic and Truffle Aioli 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 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 Ragù
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

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 Sacchetti
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