

Tony's

ITALIAN INSPIRED CUISINE

ANTIPASTI

Antipasto

Assorted Salami and Cheeses,
Pickled Vegetables, Fig Compote and Olives *GF 18

Polpette

House-made Meatballs in Pomodoro Sauce
topped with Parmigiano 15

Bruschetta

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

Calamari

Breaded Calamari served with
Salsa Verde and Chipotle Aioli 17

Carpaccio*

Thinly sliced raw Beef Tenderloin
served with Horseradish Sauce, Arugula
and shaved Pecorino Romano *GF 18

INSALATE

Caesar

Romaine with Ciabatta Croutons
and shaved Pecorino Romano Cheese 9

Rucola

Baby Arugula tossed with Shaved Fennel
and Orange Segments,
in an Orange Muscat Vinaigrette
topped with shaved Pecorino Romano *GF 9

Giardina

Mixed Baby Greens topped with Tomatoes,
Cucumbers, Red Onions and Olives
in a Creamy Dill Dressing with Croutons 9

Caprese

Cherry Tomatoes and Pearl Mozzarella Balls,
topped with Pesto, Extra Virgin Olive Oil,
drizzled with Balsamic Glaze *GF 9

Spinaci

Baby Spinach topped with
Candied Walnuts and Goat Cheese
with Sweet Balsamic Vinaigrette *GF 9

Uva e Gorgonzola

Mixed Baby Greens topped with
Red Grapes and Gorgonzola
in a Pomegranate Vinaigrette *GF 9

Zuppa del Giorno

Fresh Soup made in house Cup 6 Bowl 9

Additional Items

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

**18% Gratuity added to parties of 8 or more – 20% Gratuity added for Separate Checks
\$8 Split Plate Charge - 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.

Grazie e Buon Appetito

*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'Americo

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

Fettuccine alla Bolognese

Meat Sauce topped with Parmigiano 24

Fettuccini con Pollo alla Marsala e Mascarpone

Sautéed Chicken and Mushrooms
in a Marsala Mascarpone Sauce
topped with Parmigiano 25

Spaghetti con Salsa Pomodoro

Tomato Sauce with fresh Basil
topped with Parmigiano 19
*Vegan Sauce Available upon Request

Linguini con Gamberoni al Limone

Jumbo Prawns and Cherry Tomatoes
in a Lemon Caper Butter Sauce 27

Linguini con Vongole

Clams, Pancetta and Spinach in a White Wine
Garlic Sauce with Cherry Tomatoes 25

Ravioli di Funghi

Portabella Mushroom Ravioli in a Cognac
Cream Sauce topped with Parmigiano 26

Spaghetti Pescatore

Scallops, Shrimp, Mussels and Fish
in a Tomato Vodka Sauce 26

Linguine con Pollo alla Carbonara

Chicken and Pancetta in a Creamy Egg Yolk
Sauce topped with Parmigiano 24

Lasagna al Forno

House-made Spinach Lasagna Noodle Baked
with Meat and Mushroom Ragù
topped with Mozzarella 21/27

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
and Broccoli 42

Saltimbocca di Maiale

Thinly pounded Pork topped with
Fresh Sage, Prosciutto di Parma,
sautéed Mushrooms and Marsala Sauce
served with Tuscan Potatoes
and Sautéed Spinach 24

Pizzaiola

Breaded Chicken Cutlet topped with
Pomodoro and Mozzarella served with
Fettuccini in a Cream Sauce
and Broccoli 25

Substitute Eggplant 21

Gamberoni

Sautéed Shrimp with Garlic White Wine Butter
over Asparagus and roasted Tomatoes
with Polenta Croutons *GF 29

Filetto*

Grilled 8 oz. Top Sirloin
brushed with Balsamic Glaze
served with Gnocchi
in a Gorgonzola Cream Sauce
and Broccoli 29

Salmone*

Grilled Wild Salmon
served with Butternut Squash Sacchetti
in a Brown Butter Sage Sauce
and Broccoli 29

Pollo al Mattone

Spicy Boneless Half Chicken seared
under a brick served with Tuscan Potatoes
and Broccoli *GF 27

Substitute Asparagus or Sautéed Spinach 2