

# Tony's

ITALIAN INSPIRED CUISINE

## ANTIPASTI

### **Antipasto**

Appetizer Platter of Mixed Salami,  
Cheese and Olives \*GF 12

### **Arancini**

Breaded 4 Cheese Risotto Ball  
with crispy Prosciutto served with  
Marinara Sauce 14

### **Bruschetta**

Grilled Bread topped with  
Tomatoes and Basil, drizzled  
with Balsamic Glaze 6/9

### **Calamari**

Fried Calamari  
served with Salsa Verde  
and Chipotle Aioli 12

### **Cappe Sante**

Pan Seared Scallops with  
Spicy Limoncello Vinaigrette over  
Baby Spinach \*GF 18

### **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

### **Crostini Misti**

Crispy Polenta topped with Fig and Gorgonzola  
and Wild Mushroom and Goat Cheese \*GF 12

### **Funghi Fritti**

Portabella "Fries" served with  
Black Truffle Aioli 11

### **Polpette**

Meatballs in Pomodoro Sauce  
topped with Parmigiano 12

### **Tortelacci Fritti**

Breaded Butternut Squash Tortelacci  
with Romanesco for dipping 12

## **House Pulled Mozzarella**

Pulled Fresh to Order, Drizzled with Extra Virgin Olive Oil,  
topped with Roasted Garlic, Olives and Figs 15

## INSALATE

### **Caesar**

Romaine with Ciabatta Croutons  
and shaved Pecorino Romano Cheese 6/9

### **Caprese**

Medley of Tomato, Mozzarella, and Basil  
topped with Extra Virgin Olive Oil 8/12

### **Giardina**

Mixed Baby Greens topped with Tomatoes,  
Cucumbers, Red Onions and Olives in a  
Creamy Dill Dressing with Croutons 6/9

### **Rucola**

Baby Arugula tossed with Shaved Fennel  
and Orange Segments, in an Orange Muscat  
Vinaigrette topped with  
shaved Pecorino Romano \*GF 6/9

### **Spinaci**

Baby Spinach topped with  
Candied Walnuts and Goat Cheese in a  
Sweet Balsamic Vinaigrette \*GF 6/9

### **Uva e Gorgonzola**

Mixed Baby Greens topped with  
Red Grapes and Gorgonzola in a  
Pomegranate Vinaigrette \*GF 6/9

### **Zuppa del Giorno**

Fresh Soup made in house Cup 4 Bowl 7

### **Additional Items**

**Chicken Breast 5 Meatball 3 Sausage 5 Jumbo Tiger Prawn 5**

**18% Gratuity added to parties of 8 or more \$4 Split Charge \*GF Gluten Free Item**

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

## PASTA

### **Fettuccini all'Americo**

Sautéed Asparagus and Mushrooms  
in a Cream Sauce topped with  
Parmigiano 14/18

### **Fettuccine alla Bolognese**

Meat Sauce topped with Parmigiano 15/19

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

Chicken and Mushrooms in a  
Marsala Mascarpone Sauce  
Topped with Parmigiano 17/22

### **Gnocchi con Gorgonzola**

House-made Potato Dumpling in a  
Gorgonzola Cream Sauce topped  
with Parmigiano 17/22

### **Lasagna al Forno**

House Made Spinach Lasagna Noodle  
Baked with Meat and Mushroom Ragù  
topped with Mozzarella 17/22

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

Jumbo Prawns in a Lemon Caper  
Butter Sauce 18/24

### **Linguini con Vongole**

Clams, Pancetta and Spinach  
in a White Wine Garlic Sauce  
with Cherry Tomatoes 15/19

### **Ravioli d'Aragosta**

Lobster Ravioli topped with a Vin Santo  
Butter Sauce and Cherry Tomatoes 23

### **Ravioli di Funghi**

Portabella Mushroom Ravioli  
in a Cognac Cream Sauce  
topped with Parmigiano 19

### **Ravioli Senza Glutine**

Gluten Free Chicken and Kale Ravioli  
with Garlic, Cherry Tomato and Basil  
topped with Parmigiano \*GF 19

### **Spaghetti Pescatore**

Scallops, Shrimp, Mussels and Fish  
in a Tomato Vodka Sauce 19/25

### **Spaghetti con Salsa Pomodoro**

Tomato Sauce with fresh Basil  
topped with Parmigiano 14/18

### **Tortelacci di Carne**

Beef & Veal Tortelacci in a  
Mushroom Butter Sauce  
topped with Parmigiano 19

### **Vegan Spaghetti Karbonara**

Dairy Free Cream Sauce with Peas,  
Tomatoes and Coconut Bacon 14/18

**Gluten Free Pasta Available upon Request**

## SECONDI

### **Bistecca**

Grilled 16oz Rib Eye topped with Port Butter served with Mushroom Ravioli  
in a Cognac Cream Sauce served with Seasonal Vegetables 38

### **Filetto**

Grilled 8 oz. Top Sirloin brushed with Balsamic Glaze served with Gnocchi  
in a Gorgonzola Cream Sauce, served with Seasonal Vegetables 26

### **Gamberoni e Cappe Sante**

Grilled Jumbo Prawns and Scallops served over a Rosemary Quinoa Salad,  
topped with Smokey Porcini and Roasted Corn Relish 29

### **Melanzane**

Breaded Eggplant Stacked with Pesto Ricotta, Parmigiano,  
and Mozzarella served over Spaghetti Pomodoro 18

### **Osso Buco**

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

### **Pesce del Giorno**

Fresh fish of the day

### **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 19

### **Pizzaiola**

Breaded Chicken Cutlet topped with Pomodoro and Mozzarella  
served with Fettuccini Romano and Seasonal Vegetables 21

### **Pollo al Mattone**

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