

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 9*

Calamari

*Fried Calamari
served with Salsa Verde
and Chipotle Aioli 12*

Polpette

*Meatballs in Pomodoro Sauce
topped with Parmigiano 12*

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*

Crostini Misti

*Crispy Polenta Crostini with
Assorted toppings, ask your server for
today's offerings V / GF 12*

INSALATE

Caesar

*Romaine with Ciabatta Croutons
and shaved Pecorino Romano Cheese 6*

Caprese

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

Giardina

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

Rucola

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

Spinaci

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

Uva e Gorgonzola

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

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 - 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

Cavatelli di Ricotta

House-made Ricotta Cavatelli served with a Mint Watercress Pesto, Peas and a Crispy Prosciutto topped with Pecorino Romano 18

Conchiglie ai Quattro Formaggio al Forno

Baked Shell Shaped Pasta in a Four Cheese Sauce with Caramelized Onions, Bacon and Cherry Tomatoes topped with Bread Crumbs 18

Fettuccini all'Americo

Sautéed Asparagus and Mushrooms in a cream sauce topped with Parmigiano 18

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 22

Gnocchi con Gorgonzola

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

Lasagna al Forno

House-made Spinach Lasagna Noodle Baked with Meat and Mushroom Ragu topped with Mozzarella 22

Linguini con Gamberoni al Limone

Jumbo Prawns in a Lemon Caper Butter Sauce 24

Linguini con Vongole

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

Spaghetti Pescatore

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

Spaghetti con Salsa Pomodoro

Tomato Sauce with fresh Basil topped with Parmigiano 18

Tortelacci di Carne

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

Spaghetti con Sugo di Lenticchie

Beluga Lentils in a Bolognese Style Sauce topped with Vegan Parmesan V 17

Gluten Free 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 Rosemary Quinoa Salad, topped with Smokey Porcini and Roasted Corn Relish 29

Pollo al Mattone

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

Osso Buco

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

Brasato

Beef Short Ribs Braised in a Chambord Demi-Glaze served over Creamy Goat Cheese Polenta with Walnuts, topped with Crispy Fried Shallots served with Seasonal Vegetables 29

Filetto*

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

Salmone*

Grilled Wild White Cane Salmon served with Butternut Squash Tortellacci in a Brown Butter Sage Sauce served with Seasonal Vegetables 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 19

Pizzaiola

Breaded Chicken Cutlet topped with Pomodoro and Mozzarella served with Fettuccini in a Cream Sauce Served with Seasonal Vegetables 21
Have it with Breaded Eggplant 19