

Appetizers

Antipasto Plate 15.95

An assortment of cheeses, deli meats, olives, and marinated artichoke hearts.

(Pinot Grigio)

Baked Tortellini 9.95

Cheese stuffed pasta blended in a tomato cream sauce topped with Provolone cheese and then baked.

(Chianti)

Italian Sausage & Peppers 10.95

Homemade sausage sliced thin and sautéed with peppers and onions in extra virgin olive oil.

(Cabernet or Blend)

Baked Eggplant Parmesan 9.95

Layers of baked eggplant, Provolone cheese baked together then topped with tomato sauce.

(Chianti)

Baked Eggplant Casserole 12.95

A blend of eggplant, crabmeat, and shrimp casserole topped with Romano cheese and baked.

(Chardonnay or Pinot Grigio)

BBQ Shrimp 12.95

Louisiana shrimp sautéed in a blend of butter, cream, rosemary, and BBQ spice.

(Chardonnay or Pinot Grigio)

Salads

Add: Grilled Chicken 4.95 or Grilled Shrimp 6.95

Italian Salad 6.95 / 12.95

Romaine lettuce tossed in Tony's house vinaigrette topped with salami, cheeses, olives, tomatoes, fresh mozzarella and artichoke hearts.

Caesar Salad 4.95 / 8.95

Romaine lettuce mixed with Tony's Caesar dressing, freshly grated Romano cheese, and homemade croutons.

Italian Wedge 11.95

Romaine hearts served with tomatoes, crispy Pancetta, crumples and topped with a creamy Gorgonzola dressing.

Tomato & Fresh Mozzarella 12.95

Layers of Roma tomatoes and fresh mozzarella, topped with a light balsamic vinaigrette, and fresh basil pesto.

Bleu Cheese 4.95 / 8.95

Romaine Lettuce and tomatoes with Tony's homemade Bleu Cheese dressing.

House Salad 3.95 / 6.95

Romaine Lettuce and tomatoes with Tony's house vinaigrette.

Kids Menu (12 yrs old and under)

Spaghetti and Meatballs 6.95

Mac & Cheese 5.95

Kids Alfredo 5.95

Kids Tortellini 5.95

Pane Chicken with choice of pasta 7.95

Pizza - Cheese or Pepperoni 8.95

Side of meatballs **OR** sausage 7.95

Side of pasta with tomato sauce **OR** Aglio Olio 6.95

Side of penne pasta with Alfredo sauce 7.95

Single meatball **OR** sausage 3.95

Side of red sauce 1.95

Side of Alfredo sauce 3.95

Side of Giovanna or Carmella sauce 7.95

A La Carte

Drinks

Coffee, Iced Tea and Soft drinks 2.95

Bottled Water: Aqua Panna & Pellegrino 3.95

Espresso 2.95 / 3.95

Cappuccino 4.95

Beers

Domestic 4.00

Michelob Ultra, Budweiser, Budweiser Light, Miller Lite, Abita Amber, Dixie, Yuengling Lager and Coors Light

Imports 4.00

Peroni, Stella Artois, Chilero

Entrees

All entrees served with a House or Caesar salad

Italian Favorites

Spaghetti & Meatballs 17.95

Tony's grandparents' recipe piled high on a bed of pasta topped with tomato sauce and Romano cheese.
(Chianti)

Italian Sausage & Peppers 17.95

Italian Sausage with peppers and onions served with pasta Aglio Olio.
(Cabernet or Blend)

Lasagna 18.95

Five cheeses, meat and pasta baked in a light tomato basil sauce.
(Chianti or Cabernet)

Italian Sampler 24.95

Sampler portions of three (3) of your favorites:
Lasagna - Meatballs - Chicken Parmesan
Chicken Greco - Veal Cannelloni
(Chianti or Cabernet)

Chicken Dishes

Pané 16.95

Lightly breaded chicken, pan fried until golden brown.
(Chianti or Pinot Grigio)

Alfredo/Pesto 19.95

Sliced grilled chicken in an Alfredo OR pesto sauce tossed with penne pasta.
(Sauvignon Blanc)

Parmesan 19.95

Chicken pane layered with Provolone cheese, baked and topped with tomato sauce.
(Chianti or Blend)

Marsala 19.95

Lightly breaded chicken, pan fried until golden brown and topped with a mushroom Marsala sauce.
(Merlot or Blend)

Greco 19.95

Layers of pane chicken, baked eggplant, and Provolone cheese baked and then topped with tomato sauce.
(Cabernet)

Carmella 20.95

Pane chicken topped with a shrimp, mushroom and lemon butter cream sauce.
(Cabernet)

*There will be \$2 added to any split entrée
And \$4 for any Veal split entree*

Veal Dishes

Cannelloni 19.95

Two large pasta tubes stuffed with ground veal, spinach, and cheese. One is topped with a tomato sauce and the other with tomato cream sauce.
(Pinot Noir or Blend)

Pané 24.95

Lightly breaded veal, pan fried until golden brown.
(Chianti or Blend)

Parmesan 27.95

Veal pane layered with Provolone cheese, baked and topped with tomato sauce.
(Cabernet)

Marsala 27.95

Lightly breaded veal, pan fried until golden brown and topped with a mushroom Marsala sauce.
(Merlot or Blend)

Greco 27.95

Layers of pane veal, baked eggplant, and Provolone cheese baked and then topped with tomato sauce.
(Cabernet)

Carmella 28.95

Pane veal topped with a shrimp, mushroom and lemon butter cream sauce.
(Cabernet)

Seafood Dishes

Shrimp & Pasta 21.95

Louisiana shrimp sautéed in olive oil, garlic, green onions, white wine and lemon juice then served over pasta.
(Chardonnay or Pinot Grigio)

Shrimp Alfredo/Pesto 21.95

Louisiana shrimp in an Alfredo OR pesto sauce tossed with penne pasta.
(Sauvignon Blanc)

Shrimp Diavolo 21.95

Louisiana shrimp in a spicy red cream sauce served over Penne pasta.
(Chianti)

Fish Giovanna Mkt Price

Fresh fish filets pan fried topped with a crabmeat, mushroom, artichoke, and lemon butter cream sauce.
(Chardonnay or Pinot Grigio)

Fish Picatta Mkt Price

Pan seared fresh fish filets topped with crabmeat, capers, and a white wine lemon butter sauce.
(Pinot Grigio)