



SALAD

Cesar Salad

\$14.99

Romaine lettuce, bacon bits, homemade Caesar dressing and garlic croutons.

Starter size +\$8.99

Bocconcini Salad

\$14.99

Mini Bocconcini tossed in homemade basil pesto, tomatoes and fresh garlic.

Starter size +\$8.99

Tony's House Salad

\$14.99

Romaine lettuce, spring mix, cherry tomato, julienne carrots, cucumber tossed with homemade vinaigrette dressing.

Starter size +\$8.99

Grilled Vegetable and Goat Cheese Salad

\$16.99

Spring mix, cherry tomatoes, grilled bell peppers, zucchini, eggplant tossed with homemade vinaigrette.

Add grilled chicken breast +\$6.99

Greek Salad

\$12.99

Diced cucumber, red & green bell peppers, black olives, cherry tomatoes, feta cheese, balsamic vinaigrette dressing.

SOUP

Lobster Bisque

\$9.99

Chunks of lobster with our famous creamy tomato broth.

APPETIZER

Smoked Salmon Bruschetta

\$17.99

Toasted bread, guacamole spread, bruschetta mix, smoked salmon, drizzle of balsamic glaze and Parmigiano cheese.

Bruschetta

\$14.99

Tomatoes, onions, basil, olive oil, toasted bread and Parmigiano cheese.

Add jalapeños to spice it up +\$15.99

Tony's Charcuterie Board

\$25.99

2 kinds of cheese, capicola, prosciutto, Soppressata, dried salssicia, figs, almonds, pickled baby cucumbers, olives, fresh fruit, toasted bread.

Calamari

\$17.99

Deep fried calamari served with garlic aioli and lemon wedge.

Garlic Sautéed Jumbo Shrimp

\$18.99

Black tiger shrimp sautéed with garlic butter & served with lemon wedge.

Mussels

\$17.99

Pound of mussels with a choice of our famous spicy tomato sauce or white wine cream and herbs sauce.

Tony's Prawns

\$18.99

4 jumbo prawns with spicy and tangy creamy sauce with rice.

DESSERTS

Tiramisu

\$11

Crème Brûlée

\$11

Blueberry Cheese Cake

\$9.99

Choco Lava Cake

\$9.99 Add a scoop of gelato +\$2.00

PASTA & RISOTTO

Pasticcio

\$22.99

5 pastas baked in the oven with Parmigiano, mozzarella & Rose sauce.
Make it a lazy lasagna, add bolognese sauce +\$6.00

Shrimp & Scallops Risotto

\$34.99

Risotto with shrimp & large pan seared scallops on top.

Risotto Verdure

\$26.99

Risotto with julienned carrots and zucchini, mushrooms, green peas.
Add chicken +\$6.99

Lobster & Shrimp Fettuccini

\$36.99

Fettuccini with lobster and shrimp and bay scallops with your choice of sauce cream, rose or tomato.

Carbonara

\$25.99

Traditional Italian style Carbonara made with bacon, eggs, mushrooms, Parmigiano Reggiano, spaghetti.
Add Italian sausage +\$5.00

Spaghetti Bolognese & Meatballs

\$26.99

Spaghetti pasta sauteed with homemade meat sauce comes with our famous handmade beef & pork meat balls.

Cajun Chicken & Shrimp Fettuccini

\$28.99

Fettuccini tossed with homemade Alfredo sauce spiced up with Cajun spice.

Veal Cannelloni

\$23.99

Made with ground veal Rose sauce and mozzarella cheese.

Penne Puttanesca

\$28.99

Penne pasta, beef tenderloin, onions, bell peppers, mushrooms, olives, capers, jalapenos with tomato sauce.

Salssicia Arabiata

\$24.99

Italian sausage comes with penne pasta served with spicy Arabiata sauce

Spaghetti Aglio E Olio

\$18.99

Spaghetti with olive oil, garlic, parsley and Parmigiano Reggiano
Add clams +\$9.99

Penne Alla Pollo

\$25.99

Penne noodles sauteed with broccoli, seasoned chicken strips Rose sauce and Parmagianna cheese.

Tortellini

\$23.99

Veal tortellini with your choice of tomato, cream or Rose sauce.

**Substitute any pasta for
Gluten Free for Free**

ENTRÉE

Gold Miner Platter

\$39.99

Ribs, chicken breast, Italian sausage and beans with rosemary potatoes.

Filet Mignon

\$43.99

An excellent choice of beef, marinated and sauteed in Cognac and olive oil served with rosemary potatoes & Ceasar salad.

Stuffed Chicken With Mushroom Sauce

\$29.99

Chicken stuffed with ricotta cheese, spinach & bacon cooked in mushroom cream sauce served with mashed potatoes and rice pilaf.

Rib Eye Steak

\$44.99

10oz CAB boneless rib eye steak grilled to perfection and topped with compound butter served with rosemary potatoes & fettuccini cream.

BBQ Pork Ribs Stacker

\$29.99

BBQ pork ribs served with mashed potatoes & coleslaw.

Beer Battered Halibut & Chips

\$27.99

Lightly hand battered halibut served with French fries & coleslaw.

Frenched Rack Of Lamb

\$41.99

A divided rack of lamb, marinated, then gently sauteed in garlic and olive oil served with rosemary potatoes and a choice of Penne rose or Ceasar salad.

Grilled Arctic Char

\$31.99

Grilled Arctic char with lemon caper sauce served with house salad & grilled vegetables.

NY Bourbon Steak

\$39.99

10oz New York done to-perfection served with garlic mashed potatoes, bourbon green peppercorn sauce and steamed broccoli

Blackened Salmon

\$29.99

Lightly Cajun spiced with butter and garlic with a hint of lemon, delicately seasoned wild salmon served with fettuccini cream.

Stuffed Red Pepper

\$27.99

Baked stuffed with ground beef & pork, topped with tomato sauce, Parmigiano & mozzarella cheese, baked comes with a choice of fettuccini cream or Ceasar salad.

Veal Marsala

\$31.99

Baby white veal sautéed with mushrooms, garlic & Marsala comes with penne cream or house salad.

Prawns & Scallops

\$35.99

Prawns and scallops pan-seared in garlic butter, flambéed with Sambuca, cream, and touch of lemon comes with a choice of Penne cream or Ceasar salad.

Chicken Parmigiana

\$26.99

A lightly breaded chicken breast topped with tomato sauce, parmigiana and mozzarella cheese as baked to perfection. Comes with fettuccini cream or Ceasar salad.

Veal Parmigiana

\$26.99

A veal cutlet lightly breaded topped with tomato sauce, parmigiana and mozzarella cheese and baked to perfection. Comes with penne tomato or house salad.