

(Suggested Wine Pairing)

Appetizers

Antipasto Plate 14.95

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

(Pinot Grigio)

Baked Tortellini 8.95

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

(Chianti)

Italian Sausage & Peppers 9.95

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

(Cabernet or Blend)

Baked Eggplant Parmesan 8.95

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

(Chianti)

Baked Eggplant Casserole 11.95

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

(Chardonnay or Pinot Grigio)

BBQ Shrimp 12.95

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

(Chardonnay or Pinot Grigio)

Salads

Add: Grilled Chicken 3.95 or Grilled Shrimp 5.95

Italian Salad 6.95 / 10.95

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

Caesar Salad 5.95 / 8.95

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

Italian Wedge 10.95

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

Tomato & Fresh Mozzarella 11.95

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

Bleu Cheese 4.95 / 7.95

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

Spaghetti and Meatballs 5.95

Mac & Cheese 5.95

Kids Alfredo 5.95

Kids Tortellini 5.95

Pane Chicken with choice of pasta 7.95

Drinks

Coffee, Iced Tea and Soft drinks 2.95

Bottled Water: Aqua Panna & Pellegrino 3.95

Espresso 2.95 / 3.95

Cappuccino 4.95

A La Carte

Side of meatballs OR sausage 6.95

Side of pasta with tomato sauce OR Aglio Olio 6.95

Side of penne pasta with Alfredo sauce 7.95

Single meatball OR sausage 3.55

Side of red sauce 1.95

Side of Alfredo sauce 3.95

Beers

Domestic 3.50

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

Imports 4.00

Moretti, Moretti LaRosa, Peroni, Stella Artois

(Suggested Wine Paring)

Entrees

All entrees served with a House or Caesar salad

Italian Favorites

Spaghetti & Meatballs 13.95

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

(Chianti)

Italian Sausage & Peppers 14.95

Sausage grilled with peppers and onions served with pasta Aglio Olio.

(Cabernet or Blend)

Lasagna 15.95

Five cheeses, meat and pasta baked in a light tomato basil sauce.

(Chianti or 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

Large 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)

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 22.95

Lightly breaded veal, pan fried until golden brown.

(Chianti or Blend)

Parmesan 24.95

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

(Cabernet)

Marsala 24.95

Lightly breaded baby veal, pan fried until golden brown and topped with a mushroom Marsala sauce.

(Merlot or Blend)

Greco 24.95

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

(Cabernet)

16oz Veal Chop Mkt Price

Bone-in veal chop cooked to desired temperature.

Add: Crabmeat 6 Mushrooms 2 Bleu Cheese 2

(Cabernet)

Chicken Dishes

Pané 14.95

Lightly breaded chicken, pan fried until golden brown.

(Chianti or Pinot Grigio)

Alfredo/Pesto 16.95

Sliced grilled chicken in an Alfredo OR pesto sauce tossed with penne pasta.

(Sauvignon Blanc)

Parmesan 16.95

Chicken pane layered with Provolone cheese, baked and topped with tomato sauce.

(Chianti or Blend)

Marsala 16.95

Lightly breaded chicken, pan fried until golden brown and topped with a mushroom Marsala sauce.

(Merlot or Blend)

Greco 17.95

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

(Cabernet)

There will be \$2 added to any split entree