

16 W. Beck Street  
~corner of S. High & Beck Streets~  
HOURS

Lunch: Mon.-Fri. 11:30 – 4:00  
Dinner: Mon.-Thu. 4:00 – 10:00  
Fri. 4:00 – 10:30  
Sat. 5:00 – 10:30

# Tony's

ITALIAN RISTORANTE

## Lunch Menu

### *Soups & Appetizers*

**Traditional Wedding Soup**                      **Cup 2.95**                      **Bowl 3.95**  
Chicken broth, eggs, spinach, pastina and parmesan cheese.

**Seasonal Daily Soup**                              **Cup 2.95**                      **Bowl 3.95**

**Tony's Garlic Bread**    **3.95**  
Italian loaf baked with roasted garlic butter and provolone.

**Roman Bread**    **6.95**  
Baked crisp with gorgonzola cheese, olives and a blend of herbs.

**Bruschetta Pomodora**    **6.95**  
Seasoned and toasted ciabatta bread topped with tomato, onions, basil, and olive oil.

**Crab Cakes**    **7.95**  
Surami crab sautéed, served on a bed of tomato pink sauce, topped with potato strings.

**Calamari**    **7.95**  
Tender squid sautéed with fresh tomato, olive oil, garlic and parsley.

**Sausage and Peppers**    **7.95**  
Our fresh seasoned sausage pan-fried with green peppers, onions and mushrooms.

**Tomato Mozzarella Caprese**    **5.95**  
Fresh Mozzarella and tomato slices sprinkled with olive oil and basil.

### *Salads*

Served with freshly baked Tuscan bread and herbed butter.

**Tony's Walnut Chicken Salad**    **10.95**  
Walnut-crusted chicken breast fanned over mixed greens, topped with mozzarella cheese and black olives, served with a honey Italian vinaigrette.

**Insalata de Pesce (seafood salad)**    **11.95**  
Shrimp, Scallops and Surami crab served over assorted greens with your choice of dressing.

**Caesar Salad**    **5.95**  
Classic Romaine lettuce salad tossed with homemade Caesar dressing, olive oil, wine vinegar, garlic, lemon and egg.  
**Add Chicken 5.00    Salmon 6.00    Steak 6.00**

**Insalata Antipasti**    **10.95**  
Crisp greens topped with imported meats, cheese, artichokes and marinated mushrooms

### *Sandwiches*

Served on focaccia bread with Tony's Homemade Garlic Chips.

**Sicilian Meatball Sandwich**    **8.95**  
Served on focaccia bread with marinara and provolone.

**Tuscan Sausage Sandwich**    **8.95**  
Topped with provolone cheese, roasted peppers and onions.

**Antipasta Club Sandwich**    **8.95**  
Imported cappicola ham, salami and provolone cheese, served on focaccia bread with roma tomatoes and seasoned mayonnaise.

**Tony's Pesto Chicken Sandwich**    **8.95**  
Breast of chicken grilled with toasted zucchini and onions served on focaccia bread with pesto.

**Turkey and Spinach Sandwich**    **8.95**  
Sliced turkey, imported provolone and fresh spinach, served on focaccia bread with sun-dried tomatoes.

**Tony's Strip Steak**    **11.95**  
Grilled New York Strip with melted provolone, grilled mushroom and onion.

### *Pastas*

Served with Tony's Insalata, freshly baked Tuscan bread and herbed butter.

**Capellini Pomodora**    **8.95**  
Our homemade angel hair pasta topped with fresh roma tomatoes and basil.

**Meatball Linguini**    **9.95**  
A Homemade meatball on linguini noodles topped with tomato sauce.

**Lasagna al Forno Formaggio**    **9.95**  
Baked layers of homemade pasta sheets nestled in rich imported cheese and meats, accented with our famous tomato sauce.

**Twin Cannelloni**    **9.95**  
Filled with spinach and ricotta, topped with marinara and Alfredo.

**Alla Casino Linguini (sausage)**    **10.95**  
Sautéed Italian sausage, green peppers, onions and mushrooms on a bed of linguine topped with our special tomato sauce.

**Chicken di Roma**    **10.95**  
Grilled chicken with roma tomatoes, basil and olive oil over linguini.

**Penne and Chicken Carbonara**    **11.95**  
Julienned chicken and panchetta ham, sautéed in Alfredo sauce and topped with green peas.

**Veal and Prosciutto Capellini**    **11.95**  
Strips of premium veal and imported prosciutto sautéed in an extra virgin olive oil with peas, sun-dried tomatoes and garlic seasoning.

**Tony's Own Fettuccine**    **11.95**  
Our homemade pasta is topped with shrimp, scallops and surami crab blended in a rich cream sauce. The talk of Columbus and the pride of the proprietor.

**Penne and Shrimp Puttanesca**    **11.95**  
Shrimp, olives, capers, eggplant, anchovies sautéed in extra virgin olive oil.

**Fettuccini Madonna**    **11.95**  
Grilled chicken, spinach, artichokes and capers sautéed in a garlic sauce, and topped with chopped walnuts, served over fettuccini.

### *Banquet Rooms Available*

Tony's Restaurant offers full service Banquet Facilities for rehearsal dinners, corporate functions, meetings or private parties. Whatever your entertaining needs may be, Tony's will make it a special and memorable occasion.

## *Entrées*

Served with Tony's Insalata, freshly baked Tuscan bread and herbed butter.

### **Salmon Primavera**

**11.95**

Fresh salmon grilled, topped with sautéed fresh vegetables and polenta.

### **Meatloaf Marsala**

**10.95**

Seasoned ground veal and Italian sausage served with a mushroom Marsala wine sauce.

### **Chicken d'Nonni**

**10.95**

Boneless breast of chicken marinated in soy, sherry, garlic and herbs, broiled and basted in butter and topped with mushrooms.

### **Strip Steak Italiano**

**12.95**

Strip steak grilled with a perfect blend of spices and smothered with bell peppers, onions and potatoes.

### **Parmigiana**

Your choice below topped with provolone cheese and our robust marinara sauce.

**Eggplant 9.95**

**Chicken 10.95**

**Veal 11.95**

# Daily Specials

Served with Tony's Insalata, freshly baked Tuscan bread and herbed butter.

## Monday

<b>Pasta Grossini</b>	<b>10.95</b>
Chicken, spinach and mushrooms sautéed in a spicy marinara sauce served over penne noodles.	
<b>Chicken San Marina</b>	<b>11.95</b>
Breast of chicken stuffed with prosciutto, sage and provolone, breaded and sautéed, finished with a mushroom brandy cream sauce.	

## Tuesday

<b>Chicken Marsala</b>	<b>11.95</b>
Breast of chicken sautéed with our homemade marsala mushroom wine sauce.	
<b>Pescatore Capellini</b>	<b>11.95</b>
Shrimp, scallops, surami crab, sautéed in extra virgin olive oil with sun dried tomatoes and capers.	

## Wednesday

<b>Chicken Rolantini</b>	<b>11.95</b>
Sautéed breast of chicken stuffed with prosciutto ham, fresh mozzarella and topped with pesto sauce.	
<b>Turkey Tetrazinni</b>	<b>10.95</b>
Sliced turkey sautéed in cream sauce with celery, mushrooms and onions tossed with linguine.	

## Thursday

<b>Chicken Fontinella</b>	<b>10.95</b>
A julienne of grilled chicken breast sautéed in olive oil and garlic with sun-dried tomatoes, roasted red peppers, prosciutto and fontinella cheese over penne pasta.	
<b>Veal &amp; Eggplant Parmesan</b>	<b>11.95</b>
Veal cutlet and eggplant breaded and baked in a marinara sauce and topped with provolone cheese.	

## Friday

<b>Veal Scallopine</b>	<b>11.95</b>
Julienne strips of veal, onion and mushrooms sautéed in extra virgin olive oil and a white wine lemon sauce served over linguini.	
<b>Grilled Chicken with Strawberry &amp; Walnut Insalata</b>	<b>10.95</b>
A julienne of grilled chicken breast on a bed of crisp greens with fresh strawberries and toasted walnuts, finished with an orange-ginger vinaigrette.	
<b>Frutta Di Mare</b>	<b>11.95</b>
Shrimp, scallops and calamari sautéed in light tomato sauce served over angel hair pasta.	

## Desserts

Spumoni Ice Cream	4.95
Homemade Carrot Cake with Raisins	5.95
Amaretto Chocolate Cheesecake	5.95
Tiramisu	6.50
Cannoli	4.95

## Beverages

Cappuccino	2.95
Espresso	2.75
Coffee	1.95
Freshly Brewed Decaffeinated	1.95
Herbal Tea	2.25
Natural Fruit Juices	2.95
Soft Drinks	1.95
Imported Mineral Water	2.50

## Wines

~ House wines by the glass ~

### White

		Bottle Price
Pinot Grigio, Folonari	6.95	25.95
Sauvignon Blanc, Mondavi Woodbridge	6.95	25.95
Chardonnay, Burlwood	6.95	25.95
Chardonnay, Kendall-Jackson	7.25	30.95
White Riesling, Chateau Ste. Michelle	6.95	25.95

## *Beer Menu*

<b>Heineken</b>	<b>3.95</b>
<b>Molson Gold</b>	<b>3.95</b>
<b>Michelob Ultra</b>	<b>2.95</b>
<b>Bud Light</b>	<b>2.95</b>
<b>Moretti</b>	<b>3.95</b>
<b>Amstel Light</b>	<b>3.95</b>
<b>Beck's Dark</b>	<b>3.95</b>
<b>Budweiser</b>	<b>2.95</b>
<b>Miller Lite</b>	<b>2.95</b>
<b>Corona</b>	<b>3.95</b>

## *Reds*

<b>Merlot, Santa Rita</b>	<b>6.95</b>	<b>25.95</b>	
<b>Pinot Noir, Bridgeview</b>	<b>6.95</b>	<b>25.95</b>	
<b>Cabernet Sauvignon, Veramonte</b>	<b>6.95</b>	<b>25.95</b>	
<b>Chianti, Straccali 6.75</b>	<b>25.95</b>	<b>Shiraz, Rosemount 6.95</b>	<b>25.95</b>
<b>Sandemans Founders Reserve Port</b>	<b>6.95</b>	<b>25.95</b>	
<b>Brut, Rotari, Sparkling Italian Wine</b>	<b>7.95</b>		

## Antipasti – Before the Meal

### Hot

<b>Roman Bread</b>	<b>6.95</b>
Baked crisp with gorgonzola cheese, olives and a blend of herbs.	
<b>Tony's Garlic Bread</b>	<b>3.95</b>
Italian loaf baked with roasted garlic butter and provolone.	
<b>Calamari</b>	<b>7.95</b>
Tender squid sautéed with fresh tomato, olive oil, garlic and parsley.	
<b>Chicken Liver Marsala</b>	<b>7.95</b>
Chicken livers floured and sautéed in our homemade marsala sauce.	
<b>Escargot</b>	<b>7.95</b>
Snails nestled in fresh mushroom caps then baked in a garlic butter.	
<b>Scampi</b>	<b>7.95</b>
Shrimp sautéed in garlic, olive oil and black pepper.	
<b>Italian Sausage</b>	<b>7.95</b>
Our fresh seasoned sausage pan-fried with green peppers, onions and mushrooms. (Great for two).	

### Cold

<b>Bruschetta Pomodoro</b>	<b>6.95</b>
Seasoned and toasted ciabatta bread topped with tomato, basil and olive oil.	
<b>Artichoke Hearts</b>	<b>5.95</b>
Marinated in oil, vinegar and herbs. (Great for two).	
<b>Meat and Cheese Antipasta</b>	<b>7.95</b>
Marinated artichokes, herb mushrooms, imported meats and cheese on a bed of lettuce with house dressing. (Great for two).	
<b>Sliced Oranges</b>	<b>5.95</b>
Slices of fresh oranges are tossed with olive oil and enhanced with fresh ground pepper.	
<b>Herb Mushrooms</b>	<b>5.95</b>
Fresh marinated mushrooms with classic herbs topped with fragrant gorgonzola cheese.	
<b>Shrimp Cocktail</b>	<b>8.95</b>
Select gulf shrimp are presented chilled in the traditional manner.	

<b>Veal Piccata (light, not too filling)</b>	<b>16.95</b>
Veal filets are prepared with lemon in a light white wine sauce.	
<b>Veal Marsala</b>	<b>16.95</b>
Medallions of veal sautéed with mushrooms on a delicate Marsala wine demi-glace.	
<b>Veal Parmigiana</b>	<b>16.95</b>
Filet of veal lightly breaded, pan-fried golden brown and topped with provolone cheese and our robust marinara sauce.	
<b>Veal Calabrese</b>	<b>17.95</b>
Provimi veal cutlets sautéed in butter with shrimp and artichoke hearts in a wonderful cream sauce.	

## Pollame

All of the following entrées include a house salad, linguini marinara and Italian bread with herb butter.

<b>Pollo d'Angela</b>	<b>15.95</b>
Boneless breast of chicken sautéed golden brown with artichokes and mushrooms in white wine redolent of garlic.	
<b>Pollo d'Nonni</b>	<b>15.95</b>
Boneless breast of chicken marinated in soy, sherry, garlic and herbs, broiled and basted in butter and topped with mushrooms.	
<b>Pollo alla Parmigiana</b>	<b>15.95</b>
Breast of chicken lightly breaded and pan-fried golden brown, topped with provolone cheese and marinara.	

## Manzo

All of the following entrées include a house salad, linguini marinara and Italian bread with herb butter.

<b>Filet Mignon</b>	<b>24.95</b>
A prime center cut of beef tenderloin charbroiled to your specifications. (Tony suggests adding sautéed fresh shrimp or scallops on top at a nominal charge.)	
<b>Filetto Barolo</b>	<b>23.95</b>
Medallions of filet lightly floured, sautéed in red wine with garlic and mushrooms.	
<b>New York Strip</b>	<b>22.95</b>
Aged center cut of strip loin broiled to your specifications. (Tony suggests adding sautéed fresh scallops or shrimp on top at a nominal charge.)	

## Zuppa and Insalatas

<b>Traditional Wedding Soup</b>	<b>5.95</b>
Chicken broth, eggs, spinach, pastina and parmesan cheese. <b>Cup 2.95 Bowl 3.95</b>	
<b>Insalata Caprese</b>	<b>5.95</b>
Fresh mozzarella and tomato slices sprinkled with olive oil and basil.	
<b>Seasonal Daily Soup</b>	<b>5.95</b>
<b>Cup 2.95 Bowl 3.95</b> <b>Caesar Salad</b>	
Fresh romaine tossed with Tony's classic dressing.	

## Our House Pasta Specialties

All of the following entrées include a house salad and Italian bread with herb butter.

<b>Capellini Pomodoro</b>	<b>13.95</b>
Our homemade angel hair pasta topped with fresh roma tomatoes and basil.	
<b>Meatballs Linguini</b>	<b>14.95</b>
Homemade meatballs on linguini noodles topped with tomato sauce.	
<b>Lasagna al Forno Formaggio</b>	<b>15.95</b>
Baked layers of homemade pasta sheets nestled in rich imported cheese and meats, accented with our famous tomato sauce.	
<b>Alla Casino Linguini (sausage)</b>	<b>15.95</b>
Sautéed Italian sausage, green peppers, onions and mushrooms on a bed of linguini topped with our special tomato sauce.	
<b>Spinach and Cheese Cannelloni</b>	<b>15.95</b>
Pasta filled with fresh spinach, ricotta and parmesan cheese baked and topped with twin sauces, fresh marinara and béchamel.	
<b>Tony's Own Fettuccine</b>	<b>16.95</b>
Our homemade pasta is topped with shrimp, scallops and surami crab blended in a rich cream sauce. The talk of Columbus and the pride of the proprietor.	
<b>Fettuccine Madonna</b>	<b>15.95</b>
Grilled chicken, spinach, artichokes and capers sautéed in a garlic infused olive oil sauce, and topped with chopped walnuts served over fettuccine.	
<b>Veal and Prosciutto Capellini</b>	<b>16.95</b>
Strips of premium veal and imported prosciutto sautéed in an extra virgin olive oil with peas, sun-dried tomatoes and garlic seasoning.	
<b>Penne and Shrimp</b>	<b>16.95</b>
Shrimp, broccoli, mushrooms and roasted peppers sautéed in an infused first press olive oil sauce, served over penne noodles.	
<b>Penne and Shrimp Puttanesca</b>	<b>11.95</b>
Shrimp, olives, capers, eggplant, anchovies sautéed in extra virgin olive oil.	

## Vitello

All of the following entrées include a house salad, linguini marinara and Italian bread with herb butter.

<b>Veal Saltimbocca</b>	<b>16.95</b>
Veal filets stuffed with prosciutto ham, mozzarella cheese and sage, sautéed with mushrooms, and Marsala wine sauce.	

## Other Italian Specialties

All of the following entrées include a house salad, linguini marinara and Italian bread with herb butter.

<b>Pork Chop Cacciatore</b>	<b>17.95</b>
Center-cut pork chop grilled and topped with a Hunter cacciatore sauce, tomato, onion, peppers and mushrooms.	
<b>Lamb Chops</b>	<b>21.95</b>
Select loin lamb chops grilled to your specifications and basted with olive oil and fresh mint jelly.	
<b>Eggplant Parmigiana</b>	<b>15.95</b>
Sliced eggplant tossed in seasoned bread crumbs, fried and baked, then topped with provolone cheese and marinara sauce.	
<b>Beef Liver Marsala</b>	<b>15.95</b>
Thinly sliced beef liver quickly sautéed with onions and topped with a rich Marsala wine sauce and bacon.	

## Pesce

All of the following entrées include a house salad, linguini marinara and Italian bread with herb butter.

<b>Shrimp &amp; Scallops Provolone (light, not too filling)</b>	<b>16.95</b>
Gulf shrimp and cape scallops married with fresh tomatoes and garlic.	
<b>Salmon Primavera</b>	<b>17.95</b>
Fresh salmon grilled, served with sautéed fresh vegetables and polenta.	
<b>Pan-Fried Trout Milanese</b>	<b>16.95</b>
Fresh rainbow trout breaded and pan-fried topped with lemon butter.	
<b>Shrimp Scampi (light, not too filling)</b>	<b>16.95</b>
Plump gulf shrimp sautéed with olive oil, cracked peppercorns and garlic. A classic favorite at Tony's.	

## Private Banquet Facilities Available

Tony's Restaurant offers full service Banquet Facilities for rehearsal dinners, corporate functions, meetings or private parties.

Whatever your entertainment needs may be, Tony's will make it a special and memorable occasion.

[www.TonysItalian.net](http://www.TonysItalian.net)