

ANTIPASTI (Appetizers)

BRUSCHETTA

Roma tomatoes red onions, extra virgin olive oil and fresh Italian herbs served over fresh warm parmigiano crostini, topped with fresh asiago cheese\$7.95

FORMAGGIO DI CAPRA

Goat cheese blended with unique seasoning then rolled in toasted almonds, surrounded by Tony's Bruschetta and with served with warm parmigiano crostini\$10.85

COCKTAIL DI GAMBERI

Six large gulf shrimp served with parmigiano crostini and our homemade cocktail sauce\$12.95

FUNGHI FARCITI GRANCHIO

Large mushrooms stuffed with fresh crab meat, garlic and Italian seasoning baked in a blend of imported Italian cheeses\$11.95

SPINACI E CARCIOFO

A blend of fresh spinach and artichoke hearts, topped and baked in a creamy mixture of Italian cheeses served with our warm parmigiano crostini.....\$9.95

SALSICCIA DI SICILIAN

Hot or sweet Italian Sausage charbroiled and served with sweet bell peppers and onions\$7.95

MITILO

Eight New Zealand green lip mussels sautéed in white wine, garlic, roma tomatoes and fresh basil served with our warm parmigiano crostini ..\$13.95

CALAMARI FRITTI

Fresh calamari lightly tossed in Tony Z's Italian bread crumbs, delicately fried and served with our homemade marinara sauce\$9.45

MELANZANE PARMIGIANO

Freshly sliced eggplant breaded in Tony Z's Italian bread crumbs, fried and layered in marinara sauce and imported Italian cheeses\$9.95

LUMACHE

Six large Snails stuffed with garlic butter and served with a mint garlic tomato sauce on the side\$9.95

INSALATE E MINESTRA

INSALATA DELLA CASA

Romaine lettuce and tender field greens with Roma tomatoes, red onions, fresh ground parmigiano cheese, tossed with imported Italian balsamic vinegar and extra virgin olive oil dressing\$5.99

INSALATA ALLA CAESAR

Caesar salad prepared tableside for two or more.....\$7.95 per person

INSALATA DI CAPRESE

Sliced Roma Tomatoes and Fresh Mozzarella cheese, topped with Fresh Basil, Virgin Olive Oil, Imported Balsamic Vinegar and Italian seasonings\$6.95

ANTIPASTO ALLA ITALIANA

Italian Capocollo, Genoa Salami, Prosciutto, Provolone cheese, Italian olives, Pepperoncini, blue cheese, cherry peppers, roasted red peppers, Spicy Italian olive mix and roasted garlic\$13.95

MINESTRA DELLA CASA: ITALIAN WEDDING SOUP

Our house soup created with chicken broth, baby meatballs, fresh spinach and Ditali pasta...\$5.95

MINESTRA DEL GIORNO...\$5.95

PIZZA ITALIANA AUTENTICA

SOPRANO PIZZA

Italian sausage, Pepperoni, Sautéed beef filet and Imported Italian cheeses\$13.95

MAFIOSO PIZZA

Olive Oil, Roma tomatoes, Roasted garlic, Fresh Basil and Imported Italian cheeses\$11.95

BELLA DONNA PIZZA

White sauce, Grilled chicken, Roma tomatoes, Garlic and Imported Italian cheeses\$13.95

NICK Z'S PIZZA

Lots of pepperoni and Imported Italian cheeses\$10.95

CAPONE PIZZA DIAVOLO

Pepperoni, Italian sausage, Mushrooms, Spicy Italian pepper mix and Imported Italian cheeses\$12.95

PIZZA ALLA GRECO

Brushed olive oil, Sundried tomatoes, Artichoke hearts, Kalamata olives, Feta cheese and finished with fresh basil\$13.95

BADA BING PIZZA

Italian sausage, Pepperoni, Roma tomatoes, Roasted peppers, Roasted garlic, mushrooms, Red onion, Kalamata olives and Imported Italian cheeses\$14.95

EACH ADDITIONAL TOPPING...\$1.50

Italian Sausage • Pepperoni • Grilled Chicken • Roasted Sweet Peppers • Mushrooms
Sun-dried Tomatoes • Roma Tomatoes • Feta Cheese • Kalamata Olives • Hot Pepper Mix
Roasted Garlic • Red Onion • Anchovies • Artichoke Hearts

PASTA

Pasta di Specialità

TONY Z'S GAMBERI FRA DIAVOLO

Linguine pasta tossed with large succulent shrimp in a spicy tomato garlic pesto sauce with fresh Roma tomatoes\$21.95

LINGUINI E MOLLUSCHI

Linguini noodles and littleneck clams in a seasoned white wine sauce\$16.95

RAVIOLI DI ARAGOSTA DI GAMBERI

Seafood stuffed ravioli served in a rich brandy lobster bisque with fresh lobster and shrimp\$23.95

PENNE ANTONIO

A savory blend of grilled chicken, zucchini, roasted peppers, and Roma tomatoes, in a well seasoned imported olive oil and White wine sauce\$15.95

PUTTANESCA PASTA

Spicy mix of tomatoes, onions, capers, Kalamata olives and anchovies, sautéed in olive oil and white wine\$14.95

TORTOLLONI ALLA PANNA

Twelve large ricotta stuffed tortolloni prepared in a authentic alfredo sauce with mushrooms and peas\$14.95

Pasta Farcita (Stuffed)

LASAGNA ALLA ITALIANA

Noodles layered in meat sauce, ricotta cheese and baked with Imported Italian cheeses...\$14.25

RAVIOLI DI CARNE

Eight meat filled ravioli, served in a authentic Italian meat sauce...\$13.95

RAVIOLI DI FORMAGGIO

Eight cheese filled ravioli, served in a home made marinara sauce...\$13.95

CANNELLONI AL FORNO

Three large tubular shaped noodles, stuffed with beef, veal, and chicken. Baked in a bed of meat sauce and imported Italian cheeses...\$14.25

MANICOTTI AL FORNO

Three large tubular shaped noodles, stuffed with ricotta cheese, Baked in a marinara sauce and imported Italian cheeses...\$13.95

Crema Pastas (Cream)

FETTUCCINE ALFREDO

Authentic Alfredo sauce, heavy cream, butter and freshly grated Parmigiano Reggiano cheese\$13.95

PASTA CARBONARA

Rigatoni noodles with cream, butter, crisp bacon, delicately folded with egg and freshly ground Parmigiano Reggiano cheese.....\$14.95

TETRAZZINI DI POLLO

Fettuccine noodles in a rich Alfredo sauce with peas, mushrooms, and grilled chicken topped with toasted bread crumbs\$15.45

Pasta Pomodoro (Tomato)

SPAGHETTI BOLOGNESE

Spaghetti with homemade meat sauce....\$11.95
With three Italian meatballs\$12.95

SPEIDINI ALLA POLLO

Tender marinated chicken pieces, breaded, skewered and grilled, served on a bed of Penne pasta in a spicy sun dried tomato pesto sauce...\$16.95

MOSTICIELLI AL FORNO

MosticIELLI noodles prepared in a tomato cream sauce and baked with imported Italian cheese's\$13.25

WINE SELECTION

West Coast Reds

CABERNET SAUVIGNON

Robert Mondavi, Woodbridge \$7 \$22
Kendall-Jackson \$30
Chateau Souverain \$37
Gundlach Bundschu \$45
Joseph Phelps \$70
Stag's Leap \$74
Jordan \$84
Dominus \$200
Opus One \$250

MERLOT

Robert Mondavi, Woodbridge \$7 \$22
Blackstone \$28
Forest Glen Sonoma Reserve \$34
Frei Brothers \$38

SYRAH / SHIRAZ

Bogle Petite Syrah \$7 \$25
Hess Select Shiraz \$30

PINOT NOIR

MacMurray \$34
Chalone "Monterey" \$39

ALTERNATIVE REDS

Francis Ford Coppola Rosso \$23
Black Opal Cabernet/Merlot (Australia) \$25
Alexander Valley Vineyards "Sin Zin" \$39

Italian Reds

Lambrusco, Riunite \$6 \$20
Tommasi "Le Prunee" Merlot, Veneto \$24
Chianti, Ruffino Aziano \$7 \$26
Caparzo Rosso di Montalcino, Tuscany \$32
Catello di Bossi Chianti Classico, Tuscany \$34
Allegrini Palazzo Della Torre Ripassa, Veneto \$37
Maculan Brentino Bland, Veneto \$42
Davinci Brunello Di Montalcino \$68
Zenato Amarone Classico, Veneto \$71

West Coast Whites

CHARDONNAY

Robert Mondavi, Woodbridge \$7 \$22
Gallo of Sonoma \$24
Forest Glen Sonoma Reserve \$29
Kendall-Jackson \$8 \$31
Sonoma Cutrer "Russian River" \$39
Cakebread \$65

SAUVIGNON BLANC

Forest Glen \$7 \$23

PINOT GRIGIO

Gallo of Sonoma \$7 \$22
Niebaum Coppola \$8 \$26

BLUSH

Beringer White Zinfandel \$7 \$22

ALTERNATIVE WHITES

Chateau Ste. Michelle Riesling \$7 \$22
Martin & Weyrich Muscato Allegro \$25

Italian Whites

Kris Pinot Pinot Grigio \$23
Allegrini Soave, Veneto \$25
Marco Negri Muscato d'Asti \$26
Ceretto "Blange" Arneis, Piedmont \$29
Maso Canali Pinot Grigio \$33
Santa Margharita Pinot Grigio \$46

Sparkling

Asti Spumante (187ML) \$9
Asti Spumante (750ML) \$30
Piper Sonomas Blanc de Noir \$35
Chandon Brut (750ML) \$38
Moet & Chandon White Star \$70
Dom Perignon \$250
Louis Roederer Cristal \$299

MENU DI PRANZO

LUNCH ~ 11:00 a.m. - 4:00 p.m.

INSALATE (Salad)

INSALATA DELLA CASA (House Salad)

Romaine lettuce and tender field greens with Roma tomatoes, red onions, and fresh ground Parmigiano Reggiano cheese, and topped with an imported Italian balsamic vinegar and olive oil dressing.....\$5.99

INSALATA DI CAPRESE

(Tomato & Mozzarella with Fresh Basil)

Sliced Roma Tomatoes and Fresh Mozzarella cheese, topped with Fresh Basil, Virgin Olive Oil, Imported Balsamic Vinegar and Italian seasonings\$6.50

Minestra e Insalata della Casa...\$8.50
(Soup & House Salad)

MINESTRA (Soup)

MINESTRA DELLA CASA (House Soup)

Italian Wedding Soup

Our house soup created with chicken broth, baby meatballs, fresh spinach and Ditali pasta \$4.95

MINESTRA DEL GIORNO (Soup of the Day).....\$4.95

PIZZA ITALIANA AUTENTICA

CHEESE PIZZA \$6.00
1 TOPPING..... \$7.00
2 TOPPING..... \$8.00
3 TOPPING..... \$9.00
EACH ADDITIONAL TOPPING \$1.00

TOPPINGS

- Italian Sausage
- Pepperoni
- Grilled Chicken
- Roasted Sweet Peppers
- Mushrooms
- Sun-dried Tomatoes
- Roma Tomatoes
- Feta Cheese
- Kalamata Olives
- Hot Peppers
- Roasted Garlic
- Red Onion
- Anchovies
- Artichoke Hearts

BEVANDE (Beverages)

COKE • DIET COKE • CAFFEINE FREE DIET COKE
• SPRITE • DR. PEPPER • ROOT BEER • ORANGE
VAULT • LEMONADE • COFFEE • ICED TEA
SWEETENED RASPBERRY TEA •HOT TEA

SAN PELLEGRINO

MINERAL WATER ^{OR} CARBONATED MINERAL WATER
8oz. Bottle \$4.95 16oz. Bottle \$9.95

• Wine List and cocktails available.

PANINI (Sandwiches)

All sandwiches served with a side of seasoned potatoes.

CARNE AL FORMAGGIO FARCITA

(Stuffed Italian Cheeseburger)

Panini stuffed with an 8oz. Hamburger stuffed with Roasted Garlic, Italian Seasonings, and topped with Italian cheeses.....\$8.50

BISTECCA DI FORMAGGIO DI PHILLY

(Philly Cheese Steak)

Panini stuffed with thin slices of steak, grilled onions and peppers, topped with our Italian cheese blend.....\$8.50

PANINI DI CARNE ITALIANO (Italian Meat Sandwich)

Panini stuffed with Capacole, Salami, and Pepperoni, topped with our famous Italian cheese blend.\$8.25

ITALIANO DI TONNO (Tuna Italiano)

Panini stuffed with chunks of Albacore Tuna, bathed in a seasoned olive oil with hard boiled eggs, celery, and roasted garlic... \$7.50

PARMIGIANO DI POLLO (Chicken Parmigiano Sandwich)

Panini stuffed with a breaded grilled chicken breast topped with marinara sauce and our famous cheese blend.....\$7.99

PANINI DI VERDURA ITALIANO (Vegetable Sandwich)
Panini stuffed with roasted red and yellow peppers, grilled squash, and zucchini, Feta cheese, red onions, tomatoes, pesto sauce and Imported Italian cheeses\$8.25

MELAZANE DI PARMIGIANO (Egg Plant Sandwich)

Panini stuffed with delicate slices of breaded eggplant, layered and baked in marinara sauce and Imported Italian cheeses\$7.99

PANINI DELLA POLPETTA (Meatball Sub)

Panini stuffed with Italian meatballs in marinara sauce and topped with our famous Italian cheese blend.....\$7.99

PANINI DI SALSICCIA E PEPE ITALIANO (Sausage Sandwich)

Panini stuffed with Italian sausage, peppers and onions.....\$7.99

PASTAS

FETTUCCINE ALFREDO

Authentic Alfredo sauce, a blend of cream, butter and freshly grated Parmesano cheese...\$8.99

PENNE ANTOINIO

A savory blend of grilled chicken, zucchini, roasted peppers, and fresh Roma tomatoes in a well seasoned imported olive oil and white wine sauce.....\$8.99

SPAGHETTI BOLOGNESE

Spaghetti with homemade meat sauce...\$7.99

PIATTO PRINCIPALE (Entrée)

Entrées served with Vegetable Medley and your choice of Tuscan Potatoes, Rice, Pasta Alfredo, Pasta with meat or marinara sauce. Add Lobster Shrimp Risotto...\$3

Verdura (Vegetable)

MELANZANE PARMIGIANO

Freshly sliced eggplant lightly fried and breaded in Italian bread crumbs and layered in marinara sauce and Imported Italian cheeses.....\$19.95

TONY'S GARDEN GRILL

Seasonal vegetables brushed with olive oil, seasoned and grilled and served over a bed of Spinach.....\$21.95

Pollo (Chicken)

SPINACI DI POLLO

Grilled breast of chicken seasoned with Italian bread crumbs and topped with our famous Spinach and Artichoke dip, then baked with marinara sauce and Imported Italian cheeses....\$18.95

MARSALA DI POLLO

Grilled breast of chicken sautéed in a Sweet Marsala wine sauce and Fresh mushrooms.....\$17.95

PARMIGIANO POLLO

Breaded grilled breast of chicken topped with marinara sauce and baked with Imported Italian cheeses....\$17.45

Porco (Pork)

PORCO OSSOBUCCO

Braised pork shank, slow roasted in tomatoes, onions, garlic fresh herbs and white wine ...Market Price

SALSICCIA PARMIGIANO

Sweet or Hot Italian sausage baked in marinara sauce and Imported Italian cheeses.....\$20.95

Agnello (Lamb)

TAGLI DELL'AGNELLO (Sicilian Lamb Chops)

Grilled New Zealand Lamb Chops marinated with tomatoes, mint and garlic Served with mint jelly\$26.95

Vitello (Veal)

PICATTA DI VITELLO

Provini Cutlets lightly floured and delicately sautéed in a lemon butter sauce with capers and mushrooms\$24.95

MARSALA DI VITELLO

Tender cutlets of veal, lightly floured and delicately sautéed in olive oil, then topped with a sweet Marsala wine sauce and fresh mushrooms.....\$24.95

VITELLO PARMIGIANO

Provini cutlets lightly floured and sautéed in olive oil Baked in our marinara sauce and Imported Italian cheeses\$23.95

Frutti Di Mare (Seafood)

GAMBERI BIANCA

Large jumbo shrimp seasoned with Italian bread crumbs and grilled, topped with a white wine lemon butter garlic sauce and capers.....\$24.45

GAMBERI SCAMPI AGLIO

Large jumbo shrimp sautéed in olive oil and fresh garlic, served on a bed of fresh sautéed spinach\$24.45

LA PRESA DEL GIORNO (CATCH OF THE DAY) ...Market Price

Bistecca (Steaks)

TUSCANO BISTECCA

8 oz. Aged filet mignon medallions grilled, seasoned with tomatoes mint and garlic on a bed of fresh sautéed spinach...\$28.95

CLASSIC SURF AND TURF

8oz. Aged Filet Mignon grilled and topped with béarnaise sauce paired with an 8oz. Seasoned Lobster tail and drawn butter\$45.95

MARSALA DI BISTECCA

8oz Aged filet Mignon charbroiled prepared with a Sweet Marsala wine sauce and fresh mushrooms\$29.95

NEW YORK STRIP

12oz. Dry Aged NY strip seasoned and grilled to perfection and Covered with roasted garlic cloves\$28.95

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- MEATBALLS (EACH).....99¢
 - THREE LARGE SHRIMP \$4.99
 - CHICKEN BREAST\$3.99

- ITALIAN SAUSAGE\$3.99
- SEAFOOD RISOTTO\$4.99