

New Year's Eve 2017

Appetizers

BAKED SHRIMP

"Scampi style" with breadcrumbs and pecorino 21

PAN ROASTED BLUE MUSSELS

With chiles, white wine, garlic, butter, pancetta and basil 16

CRISPY FRIED CALAMARI

With banana peppers, garlic, lemon, olive oil and romano 18

GREENS AND BEANS

Fresh escarole, Italian sausage, cannellini beans, garlic, olive oil, chicken stock, finished with toasted bread crumbs and parmigiano cheese 12

TONY D'S MEATBALLS AL FORNO

(2) House made meatballs in marinara topped with ricotta cheese and roasted in our pizza oven 14

ROASTED OCTOPUS

With marble potatoes, fennel, leeks, sweet peppers and parsley 14

ARANCINI

3 Risotto fritters filled with prosciutto, pine nuts and mozzarella over marinara with a pesto drizzle 13

BAKED STUFFED CLAMS

With applewood bacon, Italian sausage, fresh herbs, bread crumbs and cheese 16

Specialty Pizza 12"

MASSIMO

Shaved brussels sprouts, pancetta, roasted pears, shallots, gorgonzola, gruyere and parmigiano 16

LUCIA

Italian sausage, mozzarella, hot finger peppers and tomato sauce 15

MARGHERITA

Mozzarella, marinara, and basil 14

BIANCA

Mozzarella, asiago, provolone and ricotta, garlic and olive oil 15

NICOLETTA

Basil pesto, kalamata olives, roasted red peppers and fresh mozzarella 15

ALLESANDRO

Meatball, tomato sauce, mozzarella, provolone cheese and hot finger peppers 16

FUNGHI

White, prosciutto, mixed exotic mushrooms, taleggio, parmigiano, mozzarella, truffle oil 17

ALICIA

Garlic, spinach, applewood bacon, fontina, feta, red onion and fresh mozzarella 15

LARA

Marinara sauce, crispy eggplant, capicola, broccolini, burrata and parmigiano 15

Insalate

CHARRED BROCCOLINI SALAD

With yellow beans, campari tomatoes, farro, lemon dressing and sesame almonds 15

TONY D'S INSALATA MISTA

Mixed greens with grape tomatoes, kalamata olives, ceci's, red onions, hard boiled egg and carrots with a house vinaigrette Small 6 Large 9

Add Meatball 7 Add Chicken Cutlet 6 Add Gorgonzola 3

SICILIAN STYLE CALAMARI SALAD

Celery, onions, banana peppers, olives, lemon and olive oil over mixed greens 14

CHOPPED SALAD

Bibb lettuce, romaine and radicchio with sharp provolone, tomato, celery, sweet onion, soppressata, garbanzo beans and red wine vinaigrette 13

ROASTED PEPPER AND BURRATA SALAD

Sweet peppers, fresh burrata cheese, arugula, basil, extra virgin olive oil and balsamic glaze 16

CAESAR

Romaine hearts, tossed with shaved pecorino, prosciutto, homemade croutons, and our own Caesar dressing 10

With a Chicken Cutlet 16

Pasta Specialties

ROTELLE WITH PROSCIUTTO, PEAS, CREAM AND PECORINO -18-

LINGUINE AND WHITE CLAM SAUCE -26-

SPAGHETTI WITH GARLIC, BASIL, PINE NUTS, ROMANO AND LEMON -17-

PENNE WITH VEAL AND SAUSAGE BOLOGNESE -20-

Entrees

10 OZ. CERTIFIED ANGUS BEEF TENDERLOIN

Sautéed Spinach, Roasted Potatoes and Chianti Veal Reduction -47-

BRAISED BERKSHIRE PORK "OSSO BUCCO"

with Saffron and Garlic Farro, Stewed Peppers, Tomatoes and Chick Peas -37-

PAN FRIED CHICKEN CUTLET MARSALA

with Sautéed Spinach and Mixed Mushrooms -24-

22 OZ. CERTIFIED ANGUS BEEF NEW YORK STRIP STEAK

with Roasted Tomato Rosemary Butter and Hand-Cut Parmesan Frites -55-

PAN SEARED CHILEAN SEA BASS

with Olives, Leeks, Artichokes and White Beans -40-

ZUPPA DI PESCE

8 oz. Lobster Tail, Jumbo Shrimp, Mussels and Little Neck Clams in Tomato Herb White Wine Broth -43-

BONE-IN VEAL RIB CHOP PARMIGIANA

-39-

Tony D's
REAL. ITALIAN. COMFORT.