



All Dishes Cooked to Order

All Sauces Made In-House

## ANTIPASTI

- Wedding Soup | \$9** *Homemade soup consisting of risotto, chicken, spinach, carrots, celery, & onions, in a chicken broth, touch of marinara.*
- Ravioli Tostati | \$13** *Breaded & toasted meat filled ravioli, complimented with our homemade meat sauce.*
- Calamari Fritti | \$14** *Lightly floured & fried squid, complimented with our homemade marinara.*
- Fried Artichokes | \$12** *Breaded & fried artichoke hearts, served with drawn butter.*
- Bruschetta | \$11** *Italian bread toasted & topped with tomato, basil, garlic, olive oil, & white wine, broiled mozzarella to finish.*
- Eggplant Parmigiana | \$12** *Breaded with a hint of oregano, finished with charbroiled mozzarella, in our homemade marinara.*
- Involtini | \$14** *Thin grilled slices of eggplant stuffed with a blend of spinach & ricotta cheese, finished with melted mozzarella, in our homemade marinara.*
- Crabcakes | \$13** *Blend of crabmeat & vegetables, breaded & toasted with Tony's homemade aioli.*
- 

## INSALATE

- Gian-Tony's | \$9** *Mixed greens with red onion, carrots, & parmesan, vinaigrette dressing.*
- Procopio | \$10** *Sliced tomatoes with anchovies & red onions, vinaigrette dressing.*
- Mozzarella Bufala | \$10** *Sliced tomatoes with mozzarella buffalo cheese, vinaigrette dressing.*
- Caesar | \$9** *Mixed greens & parmesan in Caesar dressing with croutons.*
- 

## PASTA

*(Pasta entrees served a la carte)*

- Cavatelli con Broccoli | \$22** *Cavatelli with broccoli & mushrooms, in a cream sauce.*
- Pasta Primavera | \$20** *Cavatelli with broccoli, tomato, mushrooms, & peas, in a vegetable broth.*
- Ravioli Bolognese | \$20** *Meat filled ravioli in our homemade meat sauce.*
- Pasta Milanese | \$20** *Linguini with fennel, sardines, raisins, onion, pine seeds, olive oil, & marinara, finished with toasted bread crumbs.*
- Pasta Carbonara | \$22** *Linguini in a cream sauce with Italian ham, tossed egg, & parmesan.*
- Penne Arabriata | \$20** *Penne in a spicy marinara with capers & kalamata olives.*
- Cappellini Alla Gian-Tony's | \$20** *Cappellini with sautéed Italian ham & onion, in our homemade marinara, touch of white wine.*
- Pasta Con Polpette | \$21** *Linguini with meatballs in our homemade meat sauce.*
- Tortellini | \$22** *Meat filled noodles in a cream sauce with Italian ham, peas, & mushrooms touch of sherry.*
- Fettucine Alla Gian-Tony's | \$22** *Fettuccine in a cream sauce with shrimp, mushrooms, & parmesan.*
- Pasta Alla Roma | \$22** *Penne in a cream sauce with pine nuts & gorgonzola.*
- Linguini or Risotto con Pesce | \$22** *Shrimp & clams sautéed with mushrooms & tomatoes, served in a seafood broth, touch of white wine. In linguini or saffron infused risotto.*
- Risotto Con Pollo Alla Veneziana | \$22** *Saffron infused risotto with chicken, asparagus, garlic, mushrooms, & tomatoes, in a chicken broth, touch of red pepper.*
- Pasta with Scallops | \$22** *Cappellini with bay scallops & mushrooms, served in a marinara cream sauce.*
- Seafood Ravioli | \$22** *Lobster, shrimp, & scallop stuffed ravioli served in a light white wine & marinara with garlic & diced bay scallops.*
- Veal Cannelloni | \$24** *Three homemade egg crepes stuffed with ground veal & vegetables, finished with our homemade meat sauce & béchamel cream*



All Dishes Cooked to Order

All Sauces Made In-House

## PIATTI PRINCIPALI

*(Entrees served with a house salad & a choice of side pasta)*

### POLLO

**Cacciatore | \$29** Breasts of chicken sautéed with garlic, bell peppers, mushrooms, tomatoes, kalamata olives, & capers, served in a marinara sauce with marsala.

**Marsala | \$28** Breasts of chicken sautéed with bell peppers, mushrooms, onion, & tomatoes, served in marsala wine sauce.

**Parmigiana | \$28** Breasts of chicken breaded & topped with eggplant & a hint of oregano, in our homemade marinara, broiled mozzarella to finish.

**Romana | \$29** Breasts of chicken breaded & grilled with prosciutto & mozzarella cheese, finished in a white wine sauce, touch of sage.

**Bianco Con Spinaci | \$31** Breasts of chicken served over spinach, in a cognac cream sauce.

**Spedini | \$31** Breasts of chicken stuffed with broccoli & provel, breaded & grilled, served in a peppercorn cream sauce with broccoli.

### VITELLO

**Milanese | \$36** Veal scalloppini's breaded & served with a squeeze of lemon, touch of parmesan.

**Marsala | \$38** Veal scalloppini's sautéed with bell peppers, mushrooms, onion, & tomatoes, served in a marsala wine sauce.

**Parmigiana | \$38** Veal scalloppini's breaded & topped with eggplant & a hint of oregano, in our homemade marinara, broiled mozzarella to finish.

**Saltimbocca | \$39** Veal scalloppini's sautéed with prosciutto, broiled with mozzarella, finished in a white wine sauce, touch of sage.

### BISTECCA

**Filet Mignon (8oz) | \$45** 8oz. cut, charbroiled, finished in our white wine filet sauce.

**Filet Modiga (8oz) | \$47** 8oz. cut, breaded & charbroiled with mozzarella, finished in our white wine filet sauce with mushrooms.

**Filet Ripieno (8oz) | \$49** 8oz. cut, breaded & stuffed with Italian ham, mozzarella & mushrooms, charbroiled, finished in our white wine filet sauce.

### PESCE

**Shrimp Scampi | \$32** Lightly breaded, broiled with lemon, butter, garlic, & bay leaves.

**Pesce Special |** Your waiter will explain what we have prepared for tonight's fish special.

---

## ALA CARTE SIDE DISHES

**PASTA |** Marinara \$6 • Butter Garlic \$6 • Meat Sauce \$6 • Cream Sauce \$7  
**VEGETABLE |** Spinach \$6 • Broccoli \$7 • Asparagus \$7 • Italian Potatoes \$7

***BUON APPETITO A TUTTI!***