

# Toninos Dinner Menu

PIZZA & PASTA CO.

## STARTERS

### HOT

#### Mussels

A big bowl of mussels in your choice of a zesty red or garlic white wine sauce 16.00

#### Buffalo Wings

(12pc) 16.00 (6pc) 9.00

#### Steamed Middle Neck Clams

Clams in your choice of a zesty red or garlic white wine sauce (12) 18.00

**Calamari Fritti** Fried calamari tossed with fried long hots served with fresh marinara 15.95

**Sautéed Calamari** Sautéed with garlic & tomato basil 15.95

**Rosemary Wings** Free range organic chicken, salt, pepper & rosemary oil (12pc) 16.00 (6pc) 9.00

**Zucchini Fritti** Crispy fried zucchini served with side of tomato sauce 10.00

**Fried Mozzarella** Fresh mozzarella lightly battered & fried served over tomato sauce 12.00

**Garlic Butter Shrimp** (5) U15 peeled jumbo garlic butter shrimp served with 2 pieces of toasted bruschetta 15.00

### COLD

**Antipasto Rustico** Imported soppressata, prosciutto di Parma, fresh mozzarella, sharp provolone, bruschetta, kalamata olives & roasted peppers 18.00 (family style- feeds 4) 34.00

**Bruschetta** A blend of plum diced tomatoes, red onions & EVOO served over crisped seasoned Italian bread 10.00

**Mozzarella Caprese** Fresh mozzarella, tomatoes, EVOO & a touch of balsamic glaze 12.00

**Roasted Peppers & Fresh Mozzarella** Fresh peppers roasted in house, marinated with EVOO & garlic served with fresh mozzarella & sharp provolone 15.00

## SALADS

Add grilled chicken 5.50 Add jumbo shrimp 3.50 (ea) Add baby shrimp (6 oz) 6.50 Add salmon (8 oz) 13.00

**House** Lettuce, tomatoes, carrots & cucumbers with homemade Italian dressing (sm) 4.95 (lg) 7.50

**Chef's** Lettuce, carrots, cherry tomatoes, kalamata olives, pepperoncini, sweet Bermuda onions, genoa salami, ham & Italian provolone, served with our house vinaigrette (sm) 6.95 (lg) 13.50

#### Toninos

Mesclun salad mix, fresh mozzarella, onions, tomatoes, roasted red peppers & honey balsamic dressing (sm) 6.95 (lg) 13.50

**Caesar** Tossed in classic Caesar salad dressing topped with croutons (sm) 5.95 (lg) 9.95

**Granny Smith Apple** Spring mix, walnuts, crumbled bleu cheese, dried cranberries & cherry tomatoes tossed with an apple cider vinaigrette (sm) 7.95 (lg) 14.95

#### Greek Salad

Lettuce, carrots, cherry tomatoes, kalamata olives, pepperoncini & sweet Bermuda onions topped with feta & served with our house vinaigrette (sm) 6.95 (lg) 12.50

## DRESSINGS

Creamy Italian, Bleu Cheese, Ranch, Honey Mustard, Honey Balsamic, Creamy Caesar

## FRESH SEMOLINA PASTAS Gluten free pasta available

**Spaghetti Marinara** Fresh tomato sauce with garlic 17.95

**Penne alla Arrabiata** Sautéed with cherry peppers, onions, prosciutto, mushrooms, olives & spicy sauce 17.95

**Spaghetti Sausage & Peppers** Mild Italian sausage with sweet onions & green peppers, sautéed in marinara 17.95

**Spaghetti & Meatballs** 17.95

**Fettuccini Alfredo** Delicate, light & silky alfredo sauce 17.95

**Spaghetti Puttanesca** Marinara sautéed with kalamata olives, capers & mushrooms 17.95

**Penne al Funghi** Button mushrooms sautéed in marinara 17.95

**Penne Vodka** Silky rose cream sauce with tomatoes & sun-dried tomatoes 16.95

## DAL FORNO

**Eggplant Parmigiana** Fresh, pan fried eggplant, mozzarella & imported Parmesan with tomato sauce, served with capellini 19.95

**Stuffed Shells** Pasta shells stuffed with ricotta, topped with melted cheese & delicious tomato sauce 19.95

**Meat Baked Ziti** Penne, sausage, meatballs & melted mozzarella topped with ricotta 23.95

## SEAFOOD

**Linguine with Clams** White or red clam sauce fresh from the sea! 22.95

**Linguine Calamari** Fresh calamari sautéed in marinara 23.95

**Jumbo Shrimp Alfredo** With homemade fettuccini in alfredo cream sauce 26.00

**"Herbs" Shrimp** White wine garlic sauce with sautéed jumbo shrimp 25.00

**Cheese Tortellini** Silky rose cream sauce 19.95

**Spaghetti with Meat Sauce** Choice ground beef sautéed in tomato sauce 17.95

**Penne & Broccoli** Fresh broccoli spears & fresh chopped tomatoes, sautéed with garlic, olive oil, Chablis & fine herbs 17.95

**Penne Primavera** Fresh broccoli spears & button mushrooms sautéed in a delicate, light & silky rose cream sauce 17.95

**Fettuccini Bolognese** Choice ground beef sautéed in a delicate, light & silky rose cream sauce 17.95

**Cheese Ravioli** Tomato sauce 19.95

**Spaghetti Pesto** (nut allergy) Roasted pine nuts & shaved parmesan 17.95

**Pappardelle Mazzella** Pulled pork, broccoli rabe & garlic wine sauce 17.95

**Lasagna** Lasagna pasta noodles, layered with ground beef, mozzarella & ricotta, topped with melted cheese & delicious tomato sauce 19.95

**Baked Ziti** Penne with tomato sauce, ricotta & melted mozzarella 19.95

**Gnocchi Margherita** Buffalo tomato sauce, fresh tomatoes, basil & buffalo mozzarella 19.95

**Shrimp Marinara** Jumbo shrimp, sautéed in marinara, served over linguine 25.00

**Modonostro** Fettuccini, baby shrimp in a blush wine sauce with fresh tomatoes & basil 22.95

**Salmon Monterosa** Sherry blush cream sauce with tomatoes, sun-dried tomatoes & spinach over capellini 28.95

PAY WITH CASH AND SAVE

There is a 3.00 service charge for splitting dinner entrees. Any substitutions may incur additional charges. Please leave us a signed copy of your credit card receipt.

Should we be left with no receipt, a 20% gratuity fee will be assumed. Parties of 6 or more will incur a 20% gratuity added to the bill.

If you have a particular food allergy please let us know when ordering.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions or are pregnant.

Prices & menu items subject to change without notice. Tax not included.

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## CHICKEN & VEAL

**Chicken** Antibiotic-free, free-range, organic 23.95 **Veal** Milk-fed 28.95

**Crisp** Pan-fried in a seasonal herb crust, topped with spring mix, romaine & tomatoes in a lemon dressing & served with a side of capellini in garlic & oil

**Pontevocchio** Sun-dried tomatoes, sautéed assorted mushrooms & garlic, finished in a sherry demi glaze cream sauce

## PIZZAS

Topped with the finest cheese & Toninos great sauce!

	NY Style Thin Crust			Thick Square Crust!
	14"	18"	30"	Sicilian
<b>Cheese</b>	16.45	17.45	44.95	20.50
<b>Additional Toppings</b> (ea)	1.95	3.25	9.00	3.25
<b>Gluten Free</b>	12.95			

**TOPPINGS:** Pepperoni, Sausage, Onions, Green Peppers, Ham, Mushrooms, Anchovies, Spinach, Eggplant, Broccoli, Black Olives, Ground Beef, Extra Cheese & More  
**Bacon, Artichokes or Pineapple** 14" 3.50 18" 4.50 30" 15.00

## SPECIALTY PIZZA 18"

**Old World** Thin crust with oregano, roasted garlic, tomatoes, spinach & mozzarella 20.45

**White Pie** Ricotta, mozzarella & Parmigiana cheese 18.00

**Toninos Pie** Tomatoes, artichokes, fresh mozzarella & roasted peppers 24.45

**Everything** Pepperoni, onions, meatballs, sausage, peppers, olives & mushrooms 31.45

**Pesto Pie** Tomatoes, mozzarella, pesto sauce & a touch of ricotta 19.45

**Bruschetta Pie** Tomatoes, garlic & onions 19.45

**Eggplant Pie** Thin crust with marinara, eggplant & fresh mozzarella 21.45

**Salad Pie** Mesclun salad, feta, tomatoes, onions & balsamic glaze 23.50

**Margherita Pie** 19.45

**Meatlover Pie** 29.45

**Balsamic Pie** Fresh mozzarella, tomatoes & balsamic glaze 19.45

**Baked Clam Pie** Chopped clams in white wine lemon sauce topped with toasted bread crumbs 24.45

**Chicken Marsala Pie** Chicken in marsala sauce with mushrooms 27.45

**Parmigiana** Lightly breaded, topped with delicious tomato sauce & melted mozzarella, served with capellini

**Marsala** Sautéed button mushrooms in a marsala sauce, served with capellini

**Lemon & Capers** Sautéed with lemon sauce, capers & mushrooms, served with capellini

## PIZZA BY THE SLICE

Ask server for availability

## GRANDMA PIE

Thin crust, square pie 19.50

## STROMBOLI & CALZONES

**Stromboli** 13.50 **Calzone** 13.50

**Additional Toppings** (ea) 1.50 - 3.25

**Special Toppings** (ea) 4.50

**Barbeque Chicken Pie** Chicken breast, barbeque sauce & mozzarella 25.45

**Buffalo Pie** Spicy buffalo sauce & chicken 24.45

**Chicken Bacon Ranch Pie** Chicken, bacon & ranch dressing 25.45

**Chicken Alla Vodka Pie** Chicken & vodka cream sauce 27.45

**Pizza Classica** Marinara, olive oil, garlic & anchovies 17.45

**18" Napolitana Thin Crust**

Additional featured Gourmet pizzas also change daily at the counter

**Spinach** (White) Tomatoes, garlic, ricotta, mozzarella & fresh spinach 19.45

**Broccoli** (White) Tomatoes, garlic, ricotta, mozzarella & fresh broccoli spears 19.45

**Vegetarian** (White) Fresh spinach, broccoli, onions, tomatoes, artichokes & mozzarella 25.45

**Seafood** Shrimp, chopped clams & tomatoes 29.45

## HOME MADE FOCCACIA PANINIS

Served with a side salad or soup

**Italian Tuna Melt** Served with lettuce, tomato, mayonnaise & provolone 13.95

**Prosciutto & Mozzarella** Mozzarella di buffalo & mixed greens 13.95

**Grilled Chicken** Roasted peppers, buffalo mozzarella & broccoli 13.95

**Good Fella Panini** Breaded chicken, prosciutto, fresh mozzarella, roasted peppers, basil & oil 13.95

## HOAGIES, STEAKS & PARMS

Add pepperoni or mushrooms or green peppers or extra cheese 1.00 (ea)  
Add fries 2.50

**Steak** 13.50

**Cheese Steak** Cooper sharp American cheese, provolone or mozzarella 14.50

**Chicken Cheese Steak** 12.50

**Toninos Cheese Steak** Sautéed mushrooms, sweet peppers & caramelized onions 15.95

**Pizza Steak** 15.95

**Meatball Parmigiana** 12.50

**Chicken Parmigiana** 12.50

**Eggplant Parmigiana** 12.50

**Italian Hoagie** 13.50

**Ham & Cheese Hoagie** 13.50

**Tuna Hoagie** 13.50

**Veggie Grinder** 13.50

**Pulled Pork & Broccoli Rabe** 13.95

**Sausage, Peppers & Onions** In a tomato sauce 13.95

## DRINKS

**San Pellegrino Mineral Water** (Small) 2.75 (Large) 5.00

**Bottled Beverages** 1.85

**Soft Drinks** 2.85

**Espresso** 2.95

**Cappuccino** 4.25

**American Coffee** 2.75

**Iced Tea** 2.85

## SIDE ORDERS

**Broccoli Rabe** 7.95

**Sautéed Broccoli** Fresh broccoli spears, sautéed with garlic, lemon & olive oil, Chablis & fine herbs 7.25

**Sautéed Spinach** Fresh spinach, sautéed with garlic, lemon, olive oil, Chablis & fine herbs 7.25

**Sautéed Mushrooms** Fresh button mushrooms, sautéed with garlic, lemon, olive oil, Chablis & fine herbs 7.95

**Sautéed Mild Italian Sausage** Sautéed with sweet Bermuda onions in marinara 7.25

**Mixed Julienned Veggies** 7.95

**Meatballs** In a tomato sauce 7.25 Add mozzarella 1.00

**Steak Fries** 5.25 Add whiz or mozzarella 2.00 ea

**Onion Rings** 7.95

**Soup of the Day** Ask your server about soup 5.95

**Mac & Cheese** 10.95

**Seafood Mac & Cheese** Lump crabmeat & Louisiana crawfish, finished with Wisconsin sharp Cheddar 13.95

**Garlic Bread** 4.25

**Garlic Knots** 3.40

**Grilled Chicken** (2) 5.50

**Chicken Cutlet** (1) 4.50

**Spaghetti Garlic & Oil** 9.50

## HOME MADE DESSERTS

Ask about our *daily dessert selection*

**Cheesecake** 7.25

**Cannoli** 5.95

**Tiramisu** 6.95

**Chocolate Mousse** 6.95

**Limoncello Mousse** 6.95

**Chocolate Cake** 7.25

**Key Lime Pie** 7.25

**Fried Dough** With nutella 6.95

## KID'S MENU

For children 12 years of age & under

**Chicken Fingers with Fries** 10.00

**Stuffed Shells** (3) 10.00

**Spaghetti alla Pomodoro** 10.00

**Spaghetti Meatballs** (4) 10.00

**Spaghetti Butter** 10.00