

Toninos Lunch 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

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

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

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 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 15.95

Penne alla Arrabiata Sautéed with cherry peppers, onions, prosciutto, mushrooms, olives & spicy sauce 15.95

Spaghetti Sausage & Peppers Mild Italian sausage with sweet onions & green peppers, sautéed in marinara 15.95

Spaghetti & Meatballs 15.95

Fettuccini Alfredo Delicate, light & silky alfredo sauce 15.95

Spaghetti Puttanesca Marinara sautéed with kalamata olives, capers & mushrooms 15.95

Penne al Funghi Button mushrooms sautéed in marinara 15.95

Penne Vodka 16.95

Spaghetti with Meat Sauce Choice ground beef sautéed in tomato sauce 15.95

DAL FORNO

Eggplant Parmigiana Fresh, pan fried eggplant, mozzarella & imported Parmesan with tomato sauce, served with angel hair 16.95

Stuffed Shells Pasta shells stuffed with ricotta, topped with melted cheese & delicious tomato sauce 16.95

Meat Baked Ziti Penne, sausage, meatballs & melted mozzarella topped with ricotta 20.95

SEAFOOD

Linguine with Clams White or red clam sauce fresh from the sea! 17.95

Linguine Calamari Fresh calamari sautéed in marinara 23.95

Shrimp Marinara Jumbo shrimp, sautéed in marinara, served over linguine 18.95

"Herbs" Shrimp White wine garlic with sautéed jumbo shrimp 18.95

Cheese Tortellini Silky rose cream sauce 16.95

Penne & Broccoli Fresh broccoli spears & fresh chopped tomatoes, sautéed with garlic, olive oil, Chablis & fine herbs 15.95

Penne Primavera Fresh broccoli spears & button mushrooms sautéed in a delicate, light & silky rose cream sauce 15.95

Fettuccini Bolognese Choice ground beef sautéed in a delicate, light & silky rose cream sauce 15.95

Cheese Ravioli Tomato sauce 16.95

Spaghetti Pesto (nut allergy) Roasted pine nuts & shaved parmesan 16.95

Pappardelle Mazzella Pulled pork, broccoli rabe & garlic wine sauce 16.95

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 16.95

Gnocchi Margherita Buffalo tomato sauce, fresh tomatoes, basil & buffalo mozzarella 16.95

Jumbo Shrimp Alfredo With homemade fettuccini in alfredo cream sauce 19.95

Modonostro Fettuccini, baby shrimp in a blush wine sauce with fresh tomatoes & basil 17.95

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 17.50 **Veal** Milk-fed 25.95

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

Pontevecchio Sun-dried tomatoes, sautéed assorted mushrooms & garlic, finished in a sherry demi glaze cream sauce, served with capellini

PIZZAS

Topped with the finest cheese & Toninos great sauce!

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

TOPPINGS: Pepperoni, Sausage, Onions, Green Peppers, Ham, Mushrooms, Anchovies, Spinach, Eggplant, Broccoli, Black Olives, Ground Beef, Extra Cheese

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