

Dinner

All Entrees served with Soup or Salad, Fresh Homemade Garlic Rolls and Butter. All entrees are prepared to order. Please allow a little extra time • The Chefs of TONY SPAVONES RISTORANTE always want to please you. Should you have any special requests or dietary restrictions; we will be more than happy to accommodate you • Not responsible for loss of personal property • No personal checks. • Split Entrees Charge \$4.00 extra • Children's portions available upon request.

Appetizers

- **Italian Antipasto**

\$11.95

Combination of imported prosciutto, salami, mortadella, provolone tomatoes, roasted red peppers, olives, pepperoncini

- **Special Sauteed Italian Garlic Shrimp**

\$14.95

Sauteed in a garlic, wine and butter sauce

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- **Tony's Special Shrimp**

\$14.95

Fresh tomatoes, onions, sauteed in a wine and butter sauce

- **Clams 1/2 Doz.**

\$8.95

Marinara Sauce or steamed

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- **Raw Clams 1/2 Doz.**

\$8.95 1 Doz. \$13.95

- **Baked Clams 1/2 Doz.**

\$8.95 1 Doz. \$13.95

Baked clams stuffed with bread crumbs, parmiggiano cheese, garlic and special spices

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- **Mussels (In Season)**

\$13.95

In White or Red Sauce (1 Doz.)

- **Grilled Calamari**

\$13.95

Served with our special vinaigrette dressing and a combination of grilled vegetables

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- **Fried Calamari**

\$13.95

Lightly breaded fried to crispy perfection, served with cocktail sauce

- **Signature Appetizer**

\$16.95

Calamari, Bocconcini, Roasted Peppers, Garlic Shrimp and Stuffed Eggplant

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- **Arancini (Rice Balls)**

\$7.95

- **Fried Zucchini**

\$6.95

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- **Stuffed Artichoke**

\$8.95

- **Stuffed Mushrooms**

\$8.95

Mushroom cap stuffed with ground beef onion basciamel parmiggiano cheese in a wine and butter sauce

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- **Bruschette**

\$6.95

Crostini bread brushed in a garlic blend topped with fresh diced tomato, onion, calamata olives, mozzarella, basil and extra virgin olive oil

- **Fritto Misto**

\$19.95

A combination of calamari, shrimp, scallops and baccala lightly breaded and fried to crispy perfection, served with marinara sauce

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- **Stuffed Eggplant**

\$9.95

Rolled eggplant stuffed with ricotta, prosciutto and mozzarella egg dipped and pan fried served with marinara sauce

- **Roasted Red Peppers**

\$6.95

In Olive oil and Garlic (In Season)

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- **Polpo Alla Griglia (Grilled Octopus)**

\$13.95

Grilled octopus served with our special vinaigrette dressing and a combination of grilled vegetables

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Salads

- **Arugula Salad**

\$7.95

Goat cheese, fresh tomatoes, red and green peppers, roasted pine nuts and our special house vinaigrette dressing

- **Caprese**

\$8.95

Fresh Mozzarella, sliced Tomatoes, fresh Basil, topped with roasted red peppers, garlic and capers. Drizzled with a balsamic glaze reduction

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- **Special House Salad**

\$8.95

Tomato, Onion and Blue Cheese Salad-with balsamic dressing.

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Soup

- **Minestrone**

\$3.95

- **Escarole in Brodo**

\$3.95

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- **Pasta e Fagioli**

\$3.95

- **Escarole and Beans with Sausage**

\$4.50

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Pastas

- **Spaghetti, Aglio Olio**

\$12.95

- **Spaghetti, Meat Sauce**

\$13.95

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- **Linguini Primavera**

\$15.95

- **Linguini, Shrimp and Broccoli**

\$22.95

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- **Linguini with Marinara Sauce**

\$13.95

- **Linguini, Calamari**

\$22.95

Calamari sauteed with onion and tomato sauce served over linguini

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- **Linguini, White Clam Sauce**

\$22.95

Sauteed with flesh clams, garlic oil and parsley

- **Linguini, Red Clam Sauce**

\$22.95

Sauteed with fresh clams, garlic, oil, tomato and parsley

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- **Mostaccioli, Meat Sauce**

\$13.95

- **Baked Mostaccioli**

\$17.95

Ricotta cheese

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- **Cappelini (Angel Hair)**

\$13.95

In a fresh Cherry Tomato Sauce

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Homemade Pastas

- **Ravioli, Cheese**

\$17.95

- **Ravioli, Meat**

\$17.95

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- **Lasagna**

\$17.95

- **Manicotti**

\$17.95

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- **Gnocchi**

\$17.95

- **Fettuccini Alfredo**

\$17.95

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- **Fettuccini Carbonara**

\$17.95

Fettuccini tossed with pancetta in a white cream sauce

- **Fettuccini Alfredo with Chicken**

\$21.95

in a White Cream Sauce with chicken

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House Specials

- **Ravioli Primavera**

\$18.95

With Assorted Vegetables in a White Cream Sauce

- **Rigatoni Ala Vodka**

\$19.95

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- **Eight Finger Cavatelli**

\$18.95

Homemade Pasta served with our Special Filet Pomodoro Sauce Tomato, Onion Prosciutto, Basil and splash of wine

- **Eggplant Parmigiana**

\$17.95

Breaded sliced eggplant baked with mozzarella and parmiggiano cheese served with our Bolognese sauce or marinara sauce

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- **Sausage and Rapini**

\$19.95

Grilled Sausage and rapini greens sauteed in a garlic and oil

- **Rotolo in a Primavera sauce or vodka sauce**

\$23.95

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- **Braciolo**

\$23.95

- **Risotto Porcini**

\$23.95

Risotto al Porcini-arborio rice sauteed with imported wild porcini mushrooms, sun dried tomato

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- **Chicken Cardinale & Rotolo**

\$27.95

Breast of chicken egg dipped in sauteed in a wine, butter sauce in a light tomatoe sauce topped with roasted red pepper and melted mozzarella with rotolo in a vodka sauce

- **Neopolitan Dinner**

\$29.95

Braciolo — Veal Scaloppini — Manicotti

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- **Risotto Pescatore**

\$32.95

Arborio rice sauteed with calamari, octopus, Shrimp, Clams, Mussels in a light tomato sauce

- **Zuppa Di Pesce**

\$39.95

Lobster, Shrimp, Clams, Mussels, Calamari and Baccala in Our Special Tomato Sauce

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- **Rotolo Rossini**

\$40.95

Three layers of tri color pasta filled with ricotta, spinach, topped with lobster, Shrimp & Scallops in a creaming cognac sauce

- **Sausage and peppers**

\$19.95

Grilled Sausage, Green and red peppers and onions sautéed in a wine and tomato sauce

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Steak

- **New York Steak**

\$32.95

- **Filet Mignon**

\$37.95

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- **Filet Mignon Cardinale**

\$37.95

slices filet mignon egg dipped topped with red roasted peppers melted mozzarella sautéed in a wine butter in a light tomato sauce

- **Filet Mignon Francese**

\$37.95

Egg Dipped, Lemon and Butter Sauce

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- **Filet Mignon Vesuvio**

\$37.95

Slices of filet mignon sauteed in a wine garlic butter sauce topped with roasted potato

- **Pepper Steak**

\$37.95

Filet Mignon, Sauteed in Wine Sauce with Green Peppers, Fresh Mushrooms, Onion & Tomato

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- **Barbecue Ribs (Full Slab)**

\$21.95 Half Slab - \$16.95

- **New Zealand Rack of Lamb Oreganato**

\$41.95 Half slab \$23.95

Lamb Chops grilled with salt, pepper, garlic and oregano. Served with oregano potato

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- **Veal Chop**

\$40.95

Grilled to temperature, topped with a veal demi-glaze

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Veal

- **Veal Parmigiana**

\$25.95

- **Veal Piccanti**

\$25.95

Lemon and butter sauce

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- **Veal Scaloppini**

\$25.95

With fresh mushrooms, onions & wine sauce

- **Veal Marsala**

\$25.95

Veal scaloppini, fresh mushrooms & marsala wine

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- **Veal Francese**

\$25.95

Egg dipped, lemon butter sauce

- **Veal Saltimbocca**

\$25.95

Veal medallion topped with prosciutto sautéed in a wine, butter and light tomato sauce

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- **Veal Vesuvio**

\$25.95

Veal medallion sautéed in a wine garlic butter sauce topped with roasted potato

- **Tony's Special Veal Dish**

\$27.95

Medallion of veal sauteed in a wine butter sauce in a light tomato topped with prosciutto and melted mozzarella with a side dish of spinach noodle, mushroom and peas in a cream sauce

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Chicken

- **Chicken Cacciatore**

\$20.95

Chicken sauteed in a wine and garlic sauce with fresh mushrooms, green red peppers in a wine sauce in a light tomato sauce on the bone or boneless

- **Chicken Vesuvio**

\$20.95

Chicken sauteed in a wine garlic butter sauce topped with roasted potato

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- **Broiled Italian Chicken**

\$20.95

broiled chicken either on the bone or boneless

- **Chicken Parmigiana**

\$20.95

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- **Chicken Francese**

\$20.95

Boneless with lemon butter sauce

- **Chicken Marsala**

\$20.95

Boneless chicken breast sautéed in marsala wine sauce topped with mushroom

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- **Chicken Giambotta**

\$20.95

Chicken and Sausage with Peppers, Mushrooms & Sauteed Potatoes in Wine and Garlic Sauce

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Seafood

- **Shrimp Marinara (Over Linguini)**

\$29.95

- **Shrimp Scampi**

\$29.95

with vegetables

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- **Linguini, Shrimps and Mussels**

\$29.95

With Marinara Sauce

- **Seafood Fettuccini**

\$29.95

With Scallops & Shrimp in a White Cream Sauce

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- **Broiled Lobster Tails**

Market Price

- **Lobster Tail Fradiavolo**

Market Price

Lobster cooked in a spice tomato sauce served over linguini