

LUNCH



POST THEATER

APPETIZERS

	HALF / FULL
ZUCCHINI FRITTI	11/19
BAKED CLAMS	18/32
CALAMARI FRITTI	19/33
PROSCIUTTO AND BURRATA	19/32
STUFFED MUSHROOMS	14/22
SHRIMP SCAMPI	20/34
SHRIMP & ARTICHOKE OREGANATA	20/34
PEPPERS & ONIONS	11/19
TONY'S MEATBALLS	15/25
MOZZARELLA EN CARROZZA	14/22
EGGPLANT ROLLATINI	15/25
HOT ANTIPASTO	26/44
GRILLED OCTOPUS	18/30
TONY'S SHRIMP	20/34
SAUTÉED SHRIMP	20/34
<i>Fra Diavolo, Marinara or Luciano</i>	
MUSSELS	17/29
<i>Fra Diavolo, Marinara or Luciano</i>	

SALAD

	HALF / FULL
HOUSE	15/26
CAESAR	15/26
TONY'S ARUGULA	14/25
TRI COLORE	14/25
CAPRESE RUSTICA	16/27
GEM LETTUCE	15/26

PASTA

	HALF / FULL
LINGUINI MARINARA	17/29
SPAGHETTI POMODORO	17/29
SPAGHETTI & MEATBALLS	21/36
RIGATONI ALA VODKA WITH MUSHROOMS	20/34
RIGATONI W/EGGPLANT & MOZZARELLA	20/34
RIGATONI BOLOGNESE	21/36
PENNE BROCCOLI GARLIC & OLIVE OIL	20/34
PENNE PRIMAVERA	20/34
RAVIOLI DI NAPOLI	20/34
RAVIOLI BOLOGNESE	21/36
BAKED ZITI NAPOLITANO	20/34
BAKED ZITI BOLOGNESE	21/36
FETTUCINE ALFREDO	21/36
TRI COLORE TORTELLONI ALFREDO	21/37
LINGUINI WITH CLAM SAUCE	23/39
<i>Served in Red or White Sauce</i>	
LINGUINI WITH SEAFOOD	32/54
<i>Fra Diavolo, Marinara or Luciano</i> ADD LOBSTER	25
LINGUINI SHRIMP	24/40
<i>Fra Diavolo, Marinara or Luciano</i>	
BLACK LINGUINI SEAFOOD	33/58
ADD LOBSTER	25
<i>Substitute Gluten Free or Whole Wheat Pasta</i>	3/6

CHICKEN

	HALF / FULL
PARMIGIANA	21/36
TONY'S CHICKEN	21/36
PICCATA	19/34
FRANCESE	19/34
MARSALA	21/36
PIZZAIOLA	21/36
CACCIATORE	27/46
SCARPARIELLO	21/36
<i>Add Potatoes</i>	6/10
<i>Add Peppers & Onions</i>	6/10
<i>Add Sausage</i>	9/16

VEAL

PARMIGIANA	23/39
TONY'S VEAL	23/39
PICCATA	22/37
FRANCESE	22/37
MARSALA	23/39
PIZZAIOLA	23/39
SALTIMBOCCA	25/42

SEAFOOD

SALMON FILET	25/42
<i>Broiled, Oreganata or "Ala Vodka"</i>	
SHRIMP MARINARA OR FRA DIAVOLO	25/42
SHRIMP SCAMPI	25/42
SHRIMP PARMIGIANA	25/42
SHRIMP FRANCESE	25/42
MIXED SEAFOOD WITH LOBSTER	65
<i>Fra Diavolo, Marinara or Luciano</i> ADD LINGUINI	14
LOBSTER FRA DIAVOLO	44/76
TWIN LOBSTERS	44/76
<i>Broiled, Oreganata or Steamed</i>	

SPECIALTIES

EGGPLANT PARMIGIANA	20/35
CHICKEN & EGGPLANT	23/40
VEAL & EGGPLANT	25/42
CHICKEN & SHRIMP	26/44
<i>Capri or Francese</i>	
SAUSAGE & PEPPERS	20/35
SAUSAGE & MEATBALLS	25/42

STEAKS & CHOPS

TWIN 16 OZ NY CUT SIRLOINS	44/80
STEAK PIZZAIOLA	30/55
TWIN BROILED VEAL CHOPS	38/66
VEAL CHOPS IN COGNAC CREAM	39/68
TWIN DOUBLE CUT PORK CHOP	28/50

COMBINATIONS

SERVED WITH SPAGHETTI MARINARA OR PENNE BROCCOLI	
CHICKEN PARMIGIANA	24
CHICKEN FRANCESE	24
CHICKEN MARSALA	24
VEAL PARMIGIANA	26
VEAL PICCATA	25
SALMON OREGANATO	27

SIDES

BROCCOLI ~ SPINACH ~ BROCCOLI RABE	
ESCAROLE & BEANS ~ PEPPERS & ZUCCHINI	
STRING BEANS ALMONDINE ~ MUSHROOMS	
ROASTED POTATOES	
10/18	
SAUSAGE ~ MEATBALLS	
14/25	

AVAILABLE 11:30 AM – 2:00 PM AND 10:00 PM TO CLOSE
 HALF ORDERS NOT AVAILABLE FOR PARTIES 5 OR MORE