

Italian Kitchen & Wine Bar

SINCE 2006



APPETIZERS

ITALIAN EGGROLLS

Italian sausage, ground veal, basil, peppadew pepper, Italian cheeses, spicy tomato coulis, basil oil 13

TWO TONYS MEATBALLS

House marinara, fresh mozzarella, basil, rustic crostini, asiago cheese 15

FAMOUS HOUSE BREAD & FETA SPREAD

4 Piece: 4.5 / 8 Piece: 8

LAMB LOLLIPOPS

Parmesan-panko encrusted, fresh mint pesto 18

SPINACH-ARTICHOKE DIP

House pita chips 14

FLAMING CHEESE

Fontina cheese, tableside flambé 13.5

BRUSSELS SPROUTS

Crispy sauté, applewood smoked bacon, roasted garlic, basil, peppadew pepper, asiago cheese, balsamic reduction 14.5

CHEF MICHEL'S CALAMARI

Peppadew pepper, caramelized onion, garlic, pepperoncini, balsamic reduction 16

COCONUT SHRIMP

Jumbo coconut-encrusted shrimp, pineapple-mango chutney 15

CRAB CAKES

Chiffonade greens, house rémoulade 14

SHRIMP BADA BING

Dusted Gulf shrimp, flash fried, sweet & spicy aioli 14

ZUPPA DEL GIORNO

SEASONAL SOUPS MADE IN-HOUSE DAILY $\,$ 5 / 9

E S

GREENS

TWO TONYS CHOPPED

Crisp greens, applewood smoked bacon, Roma tomato, gorgonzola, hardboiled egg, peppadew pepper, house Italian dressing 17

CLASSIC CAESAR

Romaine, creamy Caesar dressing, asiago, warm croutons 14 Add Anchovies 2

SANTA FE CHICKEN

Gourmet greens, fire-grilled chicken, Roma tomato, smoked gouda, avocado, cilantro, tortilla strips, chipotle-ranch dressing 18

THAI CHILI-PEANUT

House greens, sesame-chicken satay, chili-peanut sauce, cucumber, red onion, carrot, crisp wonton, pickled ginger, sesame dressing 18.5

ANTIPASTA

House greens, tomato, pepperoni, salami, ham, green pepper, green olives, mushroom, onion, pepperoncini, mozzarella, creamy Italian dressing 17

THE GREEK

Gourmet greens, tomato, Kalamata olive, Greek feta, bell pepper, red onion, feta vinaigrette 15 Athenian style: Add House Pita and Gyro 18

SIDE SALADS

Caesar 6

Two Tonys Chopped 7

Greek 6

JAZZ UP YOUR GREENS

Fire-Grilled Chicken 7

Crispy Fried Chicken 8

Center Cut Top Sirloin 16

Salmon 14

Pan-Seared Scallop 7 each

Gulf Shrimp 12

THE CLASSICS

Celebrating the Italian Classics and Supper Club favorites

FISH HOUSE

TWO TONYS SALMON

Fresh North Atlantic fillet; grilled, blackened, wood-fired or Secory style — herb-parmesan panko encrusted, pan-seared 26

WALLEYE

Blackened, gorgonzola cream, house mashed potatoes, haricots verts 27

GREAT LAKES PERCH

Lightly dusted, flash-fried, rémoulade 24

SEA SCALLOPS

Pan-seared, mushroom risotto, bourbon-bacon jam 35

CHOP HOUSE

DELMONICO CUT RIBEYE

House-cut, haystack onions, potatoes au gratin, haricot verts 42

CENTER CUT TOP SIRLOIN

8 ounce, wet-aged twenty-one days 28

RACK OF LAMB

Parmesan panko-encrusted, seared medium-rare, fresh mint pesto, potatoes au gratin, haricot verts 35

PORK OSSO BUCO

Chianti-braised pork shank, creamy parmesan garlic polenta, classic roasted vegetable pan gravy, gremolata 30

RISOTTO

RISOTTO DEL GIORNO

Arborio rice, Italian cheeses, chef's selection of herbs and spices 15 *Topped with*:

Sea Scallops 34

Salmon 28

Chicken Scaloppine 24

Crab Cakes 27

Calamari 29

Gulf Shrimp 25

All Fish House and Chop House entrees served with market vegetable and choice of potato unless otherwise specified



SIDES

Маг	ket	Veg	etat	ole	5.5

Italian Roasted Potatoes 5.5

Garlic-smashed 5.5

Baked Potato 5.5

Polenta 5.5

Potatoes Au Gratin 8

Buttered Crimini Mushrooms 7

PASTA

LASAGNA

Ten layer pasta, Italian cheese blend, classic meat sauce, rustic crostini 20

SPAGHETTI WITH MEATBALLS

House meatballs, marinara, asiago 19 *Gluten-free spaghetti available 5

SHRIMP SCAMPI

Gulf coast shrimp, baby spinach, grape tomato, fresh basil, garlic parsley linguine, garlic butter white wine sauce 25

LINGUINE WITH CLAM SAUCE

Clams, garlic parsley linguine, white wine sauce, garlic, mushroom, baby spinach, fresh basil 26

DUCK WITH GNOCCHI & MUSHROOM RAGU

Marinated duck breast with crispy skin, house made ricotta gnocchi sautéed in brown butter, fresh sage, asiago cheese, mushroom ragu 29

TORTELLINI CON POLLO

Cheese-stuffed pasta, marinated chicken, mushroom, Roma tomato, artichoke heart, baby spinach, herb cream, fresh basil 24

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ITALIAN SAUSAGE FRA DIAVOLO

Penne rigate, Italian sausage, bell pepper, onion, spicy tomato sauce 19 Add Pan-Seared Scallop 7 each - Add Gulf Shrimp 12

MANICOTTI FLORENTINE

Pasta rolls, ricotta, mozzarella, parmesan, baby spinach, basil, house marinara 18 Add House Meatball 5

CHICKEN PARMIGIANA

Chicken scaloppine, angel hair pasta, house marinara, mozzarella, asiago 21

EGGPLANT PARMIGIANA

Eggplant medallions, angel hair pasta, house marinara, mozzarella, asiago 19

FETTUCCINE ALFREDO

Pasta, classic Alfredo sauce 16 Add Fire-Grilled Chicken 7 Add Salmon 14 Add Pan-Seared Scallop 7 each Add Gulf Shrimp 12

SANDWICHES & SUCH

GULF SHRIMP TACOS

Blackened gulf shrimp, corn tortillas, citrus slaw, feta, cilantro, ancho chili fries 20

NASHVILLE HOT "YARDBIRD"

Southern-fried, tabasco & buttermilk marinated chicken breast, toasted gourmet bun, mixed greens, sweet hottie pickles, fromage bleu dressing, truffle fries 16

GYROS

Sliced ground beef and lamb, grilled pita, feta, tzatziki, truffle fries 16

SMOKEHOUSE BURGER

Half pound burger, toasted gourmet bun, smoked gouda, bourbon-bacon jam, haystack onions, sweet hottie pickles, truffle fries 18

STONE & FIRE

Our award-winning pizzas are crafted from hand-tossed dough with only the freshest, hand-selected ingredients cooked in our wood-fired or traditional brick oven.

SIGNATURE

Italian sausage, pepperoni, ham, salami, bacon, green pepper, onion, mushroom, green olive 10" – 15.95 | 16" – 26.95

TWO TONYS CLASSIC

Italian sausage, pepperoni, green pepper, mushroom 10" – 14.95 | 16" – 25.95

QUATTRO FORMAGGI

Garlic butter, provolone, mozzarella, asiago, fontina, Italian sausage, crimini mushroom, truffle oil, fresh basil 10" – 14.95 | 16" – 25.95

MARGHERITA

Herb-infused olive oil, fresh mozzarella, Roma tomato, fresh basil, balsamic reduction 10" – 13.95 | 16" – 24.95

BBO CHICKEN

Marinated chicken, house BBQ sauce, bacon, red onion, fresh cilantro, chipotle-ranch dressing 10" - 13.95 | 16" - 24.95

GARLIC CHICKEN

Seasoned garlic buttered crust, grilled chicken, artichoke heart, fresh basil, red onion
10" - 13.95 | 16" - 24.95



BUILD YOUR OWN

CHEESE PIZZA

10" - 10.95 | 16" - 16.95

each additional topping 10" – 1.5 | 16" – 2.5 Pepperoni

Italian Sausage Ham

Bacon

Salami Meatball

Gyro Meat Grilled Chicken

Mushroom

Green Pepper

Spinach

Onion Green Olive

Roma Tomato Fresh Basil

Kalamata Olive

Pineapple Feta Cheese

Peppadew Pepper

Pepperoncini Artichoke Heart

Anchovies

^{*}Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.