

BEERS & CIDER

NASTRO AZZURRO low carb, 3.5%, italy	11	PRANCING PONY amber ale, 5%, 375ml can, adelaide hills	12
PERONI RED lager, 4.7%, italy	10.5	PRANCING PONY XPA session ale, 4.1%, 375ml can, adelaide hills	12
CORONA EXTRA pale lager, 4.5%, mexico	11	LOBETHAL BIERHAUS hefeweizen, 5.2% adelaide hills	12
HILLS APPLE CIDER medium dry, 5%, adelaide hills	10.5	LOBETHAL BIERHAUS bohemian pilsner, 4.8%, adelaide hills	12

BUBBLES

BOTTEGA PROSECCO D.O.C. veneto, italy - wild flowers, green apple	11.5	55
NV BOTTEGA MOSCATO 200ml PICCOLO veneto, italy - tropical fruit, lightly sparkling	17.5	

WHITE

TONY'S VINO BIANCO SAUVIGNON BLANC adelaide hills, sa - tropical fruits	10.5	48	CANTINE CELLARO LUMA GRILLO D.O.C. sicily, italy - dry, grapefruit and tree fruits	48
TRE STELLE GRECO-FIANO I.G.P. basilicata, italy - citrus and tropical fruits	10.5	48	GUTHRIE WILD GRUNER VELTLINER adelaide hills, sa - dry, white pepper and citrus	50
ATLAS RIESLING clare valley, sa - lime and lemongrass	10.5	48	TAVIGNANO COSTA VERDE VERDICCHIO D.O.C. marche, italy - dry, citrus and green apple	55
AMADIO PINOT GRIGIO adelaide hills, sa - pear and lemon citrus	12.5	59	HASELGROVE STAFF CHARDONNAY mclaren vale, sa - butter, oak and creamy	55

ROSE'

BRINI GRENACHE ROSE mclaren vale, sa - dry, peach and nectarine	11	50
GIANNI MASCIARELLI CERASUOLO D'ABRUZZO D.O.C. abruzzo, italy - cherry and strawberry	66	

RED

TONY'S VINO ROSSO - SHIRAZ adelaide hills, sa - red berries, crisp, dry	10.5	48	CANTINE CELLARO LUMA NERO D'AVOLA D.O.C. sicily, italy - smooth, red fruits and oak	55
HEDONIST TEMPRANILLO mclaren vale, sa - dark plum and cassis	12	55	BRINI GSM mclaren vale, sa - black fruits, chocolate, oak	59
FIRST DROP MOTHER'S RUIN CABERNET SAUVIGNON mclaren vale, sa - black fruit, oak and spices	12	55	CIRILLO SHIRAZ SINGLE VINEYARD barossa valley, sa - black fruit, vanilla and chocolate	66
FANTINI SANGIOVESE D.O.C. abruzzo, italy - cherries, plum, vanilla	12	55	TERRE NATUZZI CHIANTI RISERVA D.O.C.G. tuscany, italy - leather, vanilla, black and red fruits	66
BRINI GRENACHE mclaren vale, sa - smooth, plum, cherry chocolate	12.5	59	GIANNI MASCIARELLI MONTEPULCIANO D'ABRUZZO D.O.C. abruzzo, italy - black currant, spices and wood	75
CEMBRA PINOT NERO D.O.C. trentino, italy - dry, fresh and light bodied	13.5	63		

 WWW.TONYTOMATOES.COM.AU

155-157 O'CONNELL ST NORTH ADELAIDE

Tony Tomatoes

"PIZZA E CUCINA"

SHARED BANQUETS

for 2 people or more - required for tables of 8 people or more

PIZZA - \$35 PP

antipasti: choose 2
pizzas: choose 2

PIZZA E CUCINA - \$45 PP

antipasti: choose 3
pizzas or pasta: choose 1
mains: choose 1

DESSERT - +\$6 PP

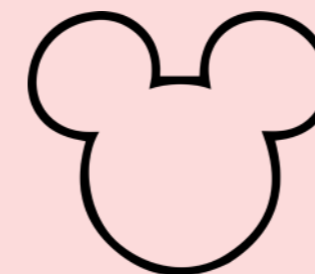
all our banquets are shared
menus. we can cater for any
dietary

PRIVATE SUNDAY LUNCH FUNCTIONS FOR SPECIAL OCCASIONS
\$60 PP FROM 12-4PM ~ ENQUIRE WITHIN

COCKTAILS & MOCKTAILS

APEROL SPRITZ aperol, prosecco, soda	17.5	RASPBERRY SPLASH vodka, raspberry puree, lime juice, limonata	17.5
LIMONCELLO SPRITZ limoncello, prosecco, soda	17.5	SPICE ME UP spiced rum, lime juice, ginger beer, angostura	17.5
LONG ISLAND ICED TEA gin, vodka, rum, tequila, triple sec, lemon juice, cola	18.5	NEGRONI campari, gin, sweet vermouth	18.5
PINK PANTHER - NO BOOZE cranberry juice, passionfruit puree, lime juice, soda	12.5	PINA COLADA - NO BOOZE pineapple, coconut, lime, soda	12.5

KIDS PIZZA



MARGHERITA tomato, fior di latte	14
TONY PEPPERONI tomato, fior di latte, mild pepperoni	16
HAM AND PINEAPPLE tomato, fior di latte, ham, pineapple	16

BYO CORKAGE \$25

Take away-pick up and delivery pizza now also available every Monday from 5:30 to 8:30 and every Sunday from 2pm

ANTIPASTI

PIZZETTA BREAD ^{GF} avail garlic, rosemary, evoo	sml 5.9	lrg 9.9
PORCHETTA PLATE ^{GF} avail thinly sliced house made porchetta, served w pizzetta bread	sml 14.9	lrg 21.9
PROSCIUTTO PLATE ^{GF} avail thinly sliced parma prosciutto, served w rocket, shaved parmesan & pizzetta bread	sml 14.9	lrg 21.9
CAPRESE SALAD ^V ^{GF} truss and cherry tomatoes, fior di latte, basil, evoo		17.9
ASPARAGUS ARANCINI ^V ^{GF} asparagus, leek & asiago cheese risotto balls	2 for 11.9	4 for 19.9
PORK AND VEAL POLPETTE ^{GF} cooked in traditional tomato sugo w peas and prosciutto	2 for 16.9	4 for 24.9
CALAMARI FRITTI ^{GF} lightly rice floured fried squid, served with french fries	sml 18.9	lrg 26.9
EGGPLANT & ZUCCHINI PARMIGIANA ^V ^{GF} eggplant and zucchini, scamorza, tomato salsa		17.9

PASTA & GNOCCHI ^{GLUTEN FREE AVAIL +\$3}

CANNELLONI VERDI ^V kale, ricotta, pumpkin, parmesan, topped w tomato sugo & bechamel	2 for 16.9	4 for 28.9
RIB RAVIOLI hand made pork and veal meat ravioli w casalinga tomato sugo & pecorino cheese		26.9
HALF TUBE PASTA ^{GF} & ^{GF} & ^{GF} avail mutti cherry tomatoes, a gind of anchovy, garlic, shallots, basil, parmernan & chilli		22.9
TAGLIERINI hand made egg pasta w tomatoes, pancetta, pecorino cheese, chilli, shallots, parsley		24.9
SPIRALI ^{GF} & ^{GF} avail spiral puttanesca w tomatoes, anchovies, capers, olives, chilli, oregano & shallots		23.9
GNOCCHI POMODORO ^V ^{GF} & ^{GF} avail hand made potato gnocchi al pomodoro, w parmesan, basil		24.9
GNOCCHI BOLOGNESE ^{GF} avail hand made potato gnocchi w bolognese sauce & parmesan		25.9

MAINS

RISO NERO ^{GF} black rice w prawns, calamari, chorizo, zucchini, cherry tomatoes, peas, garlic, shallots & lemon		28.9
COTOLETTA DI POLLO ^{GF} avail crumbed free range chicken cotoletta topped w tomato, mozzarella, parmesan, basil, served w potato friesit's big!		29.9
BEEF CHEEKS PIZZAIOLA ^{GF} slow cooked beef cheeks in tomato, served w soft polenta, mushrooms, pancetta, gremolata & parmesan		32.9

PIZZA

72 HR CLASSIC WHITE HIGH PROTEIN FLOUR, THIN BASE & PROVED FOR 72 HOURS	SUPERLEGGERA SUPER LIGHT CRISP BASE MADE FROM RYE, OATS & WHEATGERM	GF BASE *MADE IN HOUSE* +\$4
MARGHERITA ^V ^{GF} avail tomato, fior di latte, fresh basil	22.9	BIG MOUTH panini style pizza, filled w fresh tomato, fior di latte, prosciutto, basil, parmesan, rocket, balsamic glaze 25.9
MR PIG broccoli puree w pecorino, fior di latte, baby broccoli, pork & fennel sausage, chilli	25.9	FLYING ANCHOVY ^{GF} avail tomato, fior di latte, kalamata olives, anchovies, capers, chilli & parsley 22.9
CONTADINO fior di latte, mushrooms, truffle paste, prosciutto, fresh basil	25.9	GAMBERETTI fior di latte, smoked pancetta, zucchini, prawns, chilli 26.9
VERDURE ^V ^{GF} avail tomato, fior di latte, mushrooms, zucchini, capsicum, red onion, fresh basil	24.9	POLLO free range chicken breast, pesto base, fior di latte, topped w rocket, shaved parmesan, cherry tomatoes and balsamic dressing 24.9
PROSCIUTTO tomato, buffalo fior di latte, prosciutto, fresh basil	25.9	TONY PEPPERONI tomato, fior di latte, mushrooms, pepperoni, olives, chilli & parsley 24.9
STRACCIATELLA tomato, fior di latte, prosciutto, cream of mozzarella, basil, black pepper	27.9	TONY 3 TIMES tomato, fior di latte, ham, salame, gypsy speck 25.9
SALAME tomato, fior di latte, salame, kalamata olives, asiago cheese, parsley, chilli	24.9	CAPRICCIOSA tomato, fior di latte, ham, mushrooms, artichoke, olives, oregano 25.9
PIZZA QUADRATO fior di latte, asiago, mortadella filled crust & fior di latte, asiago, mortadella, roasted cherry tomatoes, stracciatella, balsamic glaze topping	25.9	

SIDES

MIXED LEAF SALAD ^{GF} ^V ^{GF} special tony's dressing		11.9
REALLY BORING STEAMED SEASONAL VEGETABLES ^{GF} ^V ^{GF} w evoo & lemon dressing		12.9
SPELT SALAD ^V ^{GF} avail spelt, lentils, almonds, pine nuts, pumpkin seeds, red onion, parsley, basil, currents lemon dressing		14.9
CHIPS ^{GF} ^V ^{GF} potato fries		9.9

DOLCE

CHOCOLATE FONDANT ^{GF} 1 for 9.9 2 for 16.9 with berries and whipped cream	ZEPPOLE italian donuts w pastry cream and amarena cherry	1 for 8.9 2 for 14.9
AFFOGATO ^{GF} avail house made hazelnut ice cream, a perfect espresso, almond & orange biscotti - with frangelico 16.9 - without 13.9	TIRAMISU ^{GF} house made classic tiramisú	13.9

key: ^V vegetarian ^{GF} vegan ^{GF} gluten free

allergens: while we offer GF options, we are not a GF kitchen. cross contamination could occur. we are unable to guarantee that any items can be completely free of allergens. not all ingredients are listed. please inform us of any dietary requirements, 10% surcharge on public holidays.

olive pits: due to the nature of hand preparation, some olives may contain pits.

split bills: please note that we do not individually split bills for large tables. we can divide the bill by a number of people or process a few different transactions by cash or card. the booking holder will be asked to settle any remaining balance.