

COCKTAILS & MOCKTAILS

Pink Panther Strawberry, passionfruit, limonata	12
Pina Colada Pineapple, coconut, lemon, soda	12
Refresher Royale Green Apple, elderflower, lemon, ginger beer	12
Lemon Blush Limoncello, strawberry, passionfruit, moscato	17.5
Basito Gin, elderflower, lemon, basil, ginger ale	17.5
Aperol Spritz Aperol, prosecco, soda	18.5
Espresso Martini Vodka, kahlua, frangelico, espresso	20
Negroni Campari, gin, sweet vermouth	20

BEERS & CIDER

Peroni Zero Alcohol free, 0%, Italy	10
Peroni Red Lager, 4.7%, Italy	10.5
Corona Extra Pale Lager, 4.5%, Mexico	11.5
Prancing Pony Amber Ale, 5%, 375 ml can, Adelaide Hills	12.5
Prancing Pony "Mosquito Coast" Hazy Session, 3.4%, 375 ml can, Adelaide Hills	12.5
Lobethal Bierhaus Hefeweizen, 5.2%, Adelaide Hills	12.5
Lobethal Bierhaus Pale Ale, 5.6%, Adelaide Hills	12.5
Ichnusa Lager, 4.7%, Italy	13
Angelo Poretti 4 Luppoli Premium Lager, 4.9%, Italy	13
Angelo Poretti 6 Luppoli Bock Red, 7%, Italy	13.5
Hills Apple Cider Medium Dry, 5%, Adelaide Hills	12

ROSE'/ORANGE/CHILLED RED

Brini Grenache Rose' Mclaren Vale, SA - Dry, peach & nectarine	11/ 50
Amadio "Ruby" Moscato Adelaide Hills, SA - Strawberry, lightly sparkling	12.5 / 59
Italian Plastic "Golden" Semillon Flerieu Peninsula, SA Orange, Aromatic/Refreshing	12.5 / 59
Cantina "Rosso" Cabernet Sauvignon Limestone Coast, SA Chilled Red, Sour Cherry & Light	13.5 / 63

BUBBLES

Levrier "Galgo" Blanc de Blancs Adelaide Hills, SA - Citrus, pear & peach	12.5 / 63
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WHITE

TONY'S Vino Bianco Adelaide Hills, SA - Tropical Fruits	10.5 / 48
Deliquente Vermentino Riverland, SA - Pear & citrus fruits	12.5 / 59
Golden Child Fume' Blanc Adelaide Hills, SA - Grapefruits & oak	13.5 / 63
Funkstille Gruner Veltliner Niederosterreich, Austria - Citrus fruits & pepper	14 / 66
Atlas Riesling Clare Valley, SA - Lime & Lemongrass	59
Levrier "Sorter" Pinot Gris Barossa Valley, SA - Nashi Pear & green apple	66

Shut the Gate Fiano Clare Valley, SA - Tree fruits, citrus & mineral	66
First Drop "Real Time" Chardonnay Adelaide Hills, SA - Apple, mango & toasted hazelnuts	66

RED

TONY'S Vino Rosso Adelaide Hills, SA - Red berries, crisp & dry	10.5 / 48
Cloud Cuckoo Land Nero D'Avola/Montepulciano Riverland, SA - Dark cherry and black pepper	12.5 / 59
Mars Needs Malbec Clare valley, SA - Red fruits & tobacco	13.5 / 63
Dune "Tirari" Negroamaro/Touriga/Mataro McLaren Vale, SA - Exotic spices and flower petals	14 / 66
Common Molly Grenache Mclaren Vale, SA - Dark cherry & leather	14 / 66
Levrier Cabernet Franc Barossa Valley, SA - Red fruits & earthy	63
Konpira Maru Pinot Noir King Valley, Victoria - Cherry & Spices	66
Alpha Box & Dice "Mistress" Tempranillo Mclaren Vale, SA - Red & black fruits	66
South Nero D'Avola Flerieu Peninsula, SA - Plum & vanilla	66
Sven Joschke "La Eleanore" Sangiovese Langhorn Creek, SA - Sour cherry & white pepper	66
Mordrelle Syrah Adelaide Hills, SA - Red fruits, chocolate & peppermint	66
Vola Vole' Montepulciano D'Abruzzo Abruzzo, Italy - Black currant, spices & wood	75

BYO CORKAGE \$25



WWW.TONYTOMATOES.COM.AU



SHARED BANQUETS

\$50 pp

for 2 humans

Antipasti: choose 3
Pizzas: choose 1
Mains: choose 1
+ \$6 Dessert: choose 1

for 3 humans

Antipasti: choose 3
Pizzas: choose 2
Mains: choose 1
+ \$6 Dessert: choose 1

for 4 or more humans

Antipasti: choose 3
Pizzas: choose 2
Mains: choose 2
+ \$6 Dessert: choose 2

PRIVATE SUNDAY FUNCTIONS FOR SPECIAL OCCASIONS \$65 PP FROM 12 TO 4 PM

All our banquets are shared menus.
We can cater for any dietary.

Enquiry Now: ciao@tonytomatoes.com.au

for those little humans

Spirale or Half Tube PASTA 14.9
W Bolognese or Napoletana Sauce

Margherita PIZZA 14.9
Tomato sauce, fior di latte

Tony Pepperoni Jnr PIZZA 16.9
Tomato sauce, fior di latte, salame

Ham & Pineapple PIZZA 16.9
Tomato sauce, fior di latte, ham, pineapple

Allergens: while we offer GF options, we are not a GF kitchen. Cross contamination could occur.
We are unable to guarantee that any itmes 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.

ANTIPASTI

Pizzetta Bread (GF) Avail sml 7.9 | lrg 12.9
Garlic, rosemary, evo

Prosciutto Plate (GF) Avail sml 16.9 | lrg 23.9
Thinly sliced parma prosciutto, served w rocket, shaved parmesan & pizzetta

Caprese Salad (V) (GF) 19.9
Truss & Cherry tomatoes, fior di latte, basil, evo

Wagyu Bresaola (GF) 23.9
W pickled radicchio, rocket, shaved parmesan, evo lemon dressing

Asparagus Arancini (V) (GF) 2 for 11.9 | 4 for 21.9
Asparagus, leek & asiago cheese risotto balls

Pork & Veal Polpetta (GF) 2 for 16.9 | 4 for 26.9
Cooked in traditional tomato sugo w peas and prosciutto

Calamari Fritti (GF) sml 19.9 | lrg 26.9
Lightly rice floured fried squid, served with french fries

Eggplant & Zucchini Parmigiana (V) (GF) 18.9
Eggplant & Zucchini, scamorza, tomato salsa

MAINS

(GF) Avail + \$3

Cannelloni Verdi (V) 26.9
Kale, ricotta, pumpkin, parmesan, topped w tomato sugo & bechamel

Rib Ravioli 29.9
Hand made pork and veal meat ravioli w casalinga tomato sugo & pecorino cheese

NEW Half Tube Pasta (GF) Avail 28.9
Pork & fennel sausage w porcini mushroom, truffle paste, cream & pecorino

Taglierini 27.9
Hand made egg pasta w tomatoes, pancetta, pecorino cheese, chilli, shallots, parsley

Spirali (GF) (V) Avail 26.9
Spirali puttanesca w tomatoes, anchovies, capers, olives, chilli, oregano & shallots

Gnocchi Pomodoro (V) (GF) (V) Avail 27.9
Hand made potato gnocchi al pomodoro, w parmesan, basil

Gnocchi Bolognese (GF) Avail 28.9
Hand made potato gnocchi w bolognese sauce & parmesan

Riso Nero (GF) 32.9
Black rice w prawns, calamari, chorizo, zucchini, cherry tomatoes, peas, garlic, shallots & lemon

Cotoletta di Pollo (GF) 29.9
Crumbed free range chicken cotoletta topped w tomato, mozzarella, parmesan, basil, served w potato fries.....It's BIG!

Beef Cheeks Pizzaiola (GF) 32.9
Slow cooked beef cheeks in tomato, served w soft polenta, mushrooms, pancetta, gremolata & parmesan

SIDES

Mixed Leaf Salad (V) (GF) (V) 11.9
Special Tony's dressing ...TOP SECRET!!!

Green Beans (V) (V) Avail 11.9
Toasted w garlic, anchovy and chili

Spelt Salad (GF) (V) Avail 14.9
Spelt, lentils, almonds, pine nuts, pumpink seeds, red onion, parsley, currents lemon dressing

Chips (V) (GF) (V) 9.9
Potato fries

PIZZA

72 hr Classic
White high protein flour, thin base & proved for 72 hours

Superleggera
Superlight crisp base made from rye, oats & wheatgerm

GF Base Made In House +\$4

Margherita (V) (V) Avail 22.9
Tomato sauce, fior di latte, fresh basil

Mr Pig 27.9
Broccoli puree w pecorino, fior di latte, baby broccoli, pork & fennel sausage, chilli

Contadino 27.9
Fior di latte, mushrooms, truffle paste, prosciutto, fresh basil

Verdure (V) (V) Avail 26.9
Tomato sauce, fior di latte, mushrooms, zucchini, capsicum, red onion

Prosciutto 27.9
Tomato sauce, fior di latte, prosciutto, fresh basil ADD STRACCIATELLA + \$4

Salame 26.9
Tomato sauce, fior di latte, salame, kalamata olives, asiago cheese

Flying Anchovy (V) Avail 23.9
Tomato sauce, fior di latte, kalamata olives, anchovies, capers, chilli

Gamberetti 28.9
Fior di latte, smoked pancetta, zucchini, prawns, chilli

Pollo 26.9
Free range chicken breast, pesto base, fior di latte, topped w rocket, shaved parmesan, cherry tomatoes and balsamic glaze

Tony Pepperoni 26.9
Tomato sauce, fior di latte, mushrooms, mild salami, olives, chilli

Tony 3 Times 26.9
Tomato sauce, fior di latte, ham, salame, gypsy speck

Capricciosa 26.9
Tomato sauce, fior di latte, ham, mushrooms, artichoke, olives, oregano

DOLCE

Chocolate Fondant (GF) 1 for 9.9 | 2 for 16.9
With berries and whipped cream

Affogato (GF) Avail
House made hazelnut ice cream, a perfect espresso, almond & orange biscotto
With frangelico 16.9 | Without 14.9

Zeppole 1 for 9.9 | 2 for 17.9
Italian donuts w pastry cream and amarena cherry

Tiramisu (GF) 14.9
House made classic tiramisu'

Panna cotta (GF) 14.9
Orange salted caramel w chocolate biscuit

Cakeage: \$1.5 per person

KEY: (V) vegetarian (V) vegan (GF) gluten free