## COCKTAILS & MOCKTAILS

**Pink Panther** 12
Berries, passionfruit, soda

**Pina Colada** 12
Pineapple, coconut, lemon, soda

**Refresher Royale** 12
Green Apple, elderflower, lemon, ginger beer

**Lemon Blush** 17.5
Limoncello, strawberry, passionfruit, moscato

**Basito** 17.5
Gin, elderflower, lemon, mint, soda

**Berry Splash** 18.5
Vodka, strawberry, lemon, limonata

**Aperol Spritz** 18.5
Aperol, prosecco, soda

**Negroni** 20
Campari, gin, sweet vermouth

## BEERS & CIDER

**Peroni Zero** 10
Alcohol free, 0%, Italy

**Peroni Red** 10.5
Lager, 4.7%, Italy

**Corona Extra** 11.5
Pale Lager, 4.5%, Mexico

**Prancing Pony** 12.5
Amber Ale, 5%, 375 ml can, Adelaide Hills

**Prancing Pony "Mosquito Coast"** 12.5
Hazy Session, 3.4%, 375 ml can, Adelaide Hills

**Lobethal Bierhaus** 12.5
Hefeweizen, 5.2%, Adelaide Hills

**Lobethal Bierhaus** 12.5
Pale Ale, 5.6%, Adelaide Hills

**Ichnusa** 13
Lager, 4.7%, Italy

**Angelo Poretti 4 Luppoli** 13
Premium Lager, 4.9%, Italy

**Angelo Poretti 6 Luppoli** 13.5
Bock Red, 7%, Italy

**Hills Apple Cider** 12
Medium Dry, 5%, Adelaide Hills

## ROSE'/ORANGE/CHILLED RED

**Brini Grenache Rose'** 11/ 50
Mclaren Vale, SA - Dry, peach & nectarine

**Amadio "Ruby" Moscato** 12.5 / 59
Adelaide Hills, SA - Strawberry, lightly sparkling

**Italian Plastic "Golden" Semillon** 12.5 / 59
Flerieu Peninsula, SA Orange, Aromatic/Refreshing

**Cantina "Roso" Cabernet Sauvignon** 13.5 / 63
Limestone Coast, SA Chilled Red, Sour Cherry & Light

## BUBBLES

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

## WHITE

**TONY'S Vino Bianco** 10.5 / 48
Adelaide Hills, SA - Tropical Fruits

**Deliquente Vermentino** 12.5 / 59
Riverland, SA - Pear & citrus fruits

**Golden Child Fume' Blanc** 13.5 / 63
Adelaide Hills, SA - Grapefruits & oak

**Funkstille Gruner Veltliner** 14 / 66
Niederosterreich, Austria - Citrus fruits & pepper

**Atlas Riesling** 59
Clare Valley, SA - Lime & Lemongrass

**Levrier "Sorter" Pinot Gris** 66
Barossa Valley, SA - Nashi Pear & green apple

**Shut the Gate Fiano** 66
Clare Valley, SA - Tree fruits, citrus & mineral

**First Drop "Real Time" Chardonnay** 66
Adelaide Hills, SA - Apple, mango & toasted hazelnuts

## RED

**TONY'S Vino Rosso** 10.5 / 48
Adelaide Hills, SA - Red berries, crisp & dry

**Cloud Cuckoo Land Nero D'Avola/Montepulciano** 12.5 / 59
Riverland, SA - Dark cherry and black pepper

**Muster "Rosso" Sangiovese** 13.5 / 63
Adelaide Hills, SA - Tea leaf & red cherries

**Mars Needs Malbec** 13.5 / 63
Clare valley, SA - Red fruits & tobacco

**Common Molly Grenache** 14 / 66
Mclaren Vale, SA - Dark cherry & leather

**Levrier Cabernet Franc** 63
Barossa Valley, SA - Red fruits & earthy

**Konpira Maru Pinot Noir** 66
King Valley, Victoria - Cherry & Spices

**Alpha Box & Dice "Mistress" Tempranillo** 66
Mclaren Vale, SA - Red & black fruits

**South Nero D'Avola** 66
Flerieu Peninsula, SA - Plum & Vanilla

**Dune "Tirari" Negroamaro Blend** 66
McLaren Vale, SA - Exotic spices and flower petals

**Mordrelle Syrah** 66
Adelaide Hills, SA - Red fruits, chocolate & peppermint

**Vola Vole' Montepulciano D'Abruzzo** 75
Abruzzo, Italy - Black currant, spices & wood

**BYO CORKAGE $25**

www.tonytomatoes.com.au

# TONY TOMATOES©

*** PIZZA E CUCINA ***

EST. 2014® +(08)-8239-0080

# 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

**Allegerns**: 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 | lrg12.9
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 Polpette** (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) (Vegan) Avail — 26.9
Spirali puttanesca w tomatoes, anchovies,
capers, olives, chilli, oregano & shallots

**Gnocchi Pomodoro** (V) (GF) (Vegan) 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) (Vegan) — 11.9
Special Tony's dressing
...TOP SECRET!!!

**Green Beans** (V) (Vegan) Avail — 11.9
Toased w garlic, anchovy and chili

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

**Chips** (V) (GF) (Vegan) — 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) (Vegan) 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) (Vegan) 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** (Vegan) 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 8.9 | 2 for 15.9
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 (Vegan) vegan (GF) gluten free