

## COCKTAILS & MOCKTAILS

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

## BEERS & CIDER

<b>Peroni Zero</b> Alcohol free, 0%, Italy	10
<b>Peroni Red</b> Lager, 4.7%, Italy	10.5
<b>Corona Extra</b> Pale Lager, 4.5%, Mexico	11.5
<b>Prancing Pony</b> Amber Ale, 5%, 375 ml can, Adelaide Hills	12.5
<b>Prancing Pony "Mosquito Coast"</b> Hazy Session, 3.4%, 375 ml can, Adelaide Hills	12.5
<b>Lobethal Bierhaus</b> Hefeweizen, 5.2%, Adelaide Hills	12.5
<b>Lobethal Bierhaus</b> Pale Ale, 5.6%, Adelaide Hills	12.5
<b>Ichnusa</b> Lager, 4.7%, Italy	13
<b>Angelo Poretti 4 Luppoli</b> Premium Lager, 4.9%, Italy	13
<b>Hills Apple Cider</b> Medium Dry, 5%, Adelaide Hills	12
<b>ROSE'/ORANGE/CHILLED RED</b>	
<b>Brini Grenache Rose'</b> Mclaren Vale, SA - Dry, peach & nectarine	11/ 50
<b>Amadio "Ruby" Moscato</b> Adelaide Hills, SA - Strawberry, lightly sparkling	12.5 / 59
<b>Italian Plastic "Golden" Semillon</b> Flerieu Peninsula, SA Orange, Aromatic/Refreshing	12.5 / 59
<b>Cantina "Rosso" Cabernet Sauvignon</b> Limestone Coast, SA Chilled Red, Sour Cherry & Light	13.5 / 63

## BUBBLES

<b>Levrier "Galgo" Blanc de Blancs</b> Adelaide Hills, SA - Citrus, pear & peach	12.5 / 63
<b>Alpino Prosecco</b> King Valley, Victoria - Spearmint, lemonade & sherbet	55
<b>WHITE</b>	
<b>TONY'S Vino Bianco</b> Adelaide Hills, SA - Tropical Fruits	10.5 / 48
<b>Deliquente Vermentino</b> Riverland, SA - Pear & citrus fruits	12.5 / 59
<b>Golden Child Fume' Blanc</b> Adelaide Hills, SA - Grapefruits & oak	13.5 / 63
<b>Hills Collide Gruner Riesling</b> Adelaide Hills, SA - white peaches, pear, white pepper	14 / 66
<b>Levrier "Sorter" Pinot Gris</b> Barossa Valley, SA - Nashi Pear & green apple	66
<b>Shut the Gate Fiano</b> Clare Valley, SA - Tree fruits, citrus & mineral	66
<b>Atlas Chardonnay</b> Adelaide Hills, SA - Peach, fig & citrus w cashew & brioche	66
<b>RED</b>	
<b>TONY'S Vino Rosso</b> Adelaide Hills, SA - Red berries, crisp & dry	10.5 / 48
<b>Cloud Cuckoo Land Nero D'Avola/Montepulciano</b> Riverland, SA - Dark cherry and black pepper	12.5 / 59
<b>Mars Needs Malbec</b> Clare valley, SA - Red fruits & tobacco	13.5 / 63
<b>Mecklen Grenache Shiraz</b> Barossa Valley, SA - Black cherry, blueberry, rose petal	14 / 66
<b>Common Molly Grenache</b> Mclaren Vale, SA - Dark cherry & leather	66
<b>Levrier Cabernet Franc</b> Barossa Valley, SA - Red fruits & earthy	63
<b>Konpira Maru Pinot Noir</b> King Valley, Victoria - Cherry & Spices	66
<b>Alpha Box &amp; Dice "Mistress" Tempranillo</b> Mclaren Vale, SA - Red & black fruits	66
<b>South Nero D'Avola</b> Flerieu Peninsula, SA - Plum & Vanilla	66
<b>Sven Joschke "La Eleanore" Sangiovese</b> Langhorn creek, SA - Sour cherry & white pepper	66
<b>Mordrelle Syrah</b> Adelaide Hills, SA - Red fruits, chocolate & peppermint	66
<b>Vola Vole' Montepulciano D'Abruzzo</b> Abruzzo, Italy - Black currant, spices & wood	75

## BYO CORKAGE \$25



www.tonytomatoes.com.au



# TONY TOMATOES<sup>®</sup>

\* PIZZA E CUCINA \*  
EST. 2014<sup>®</sup> +(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](mailto:ciao@tonytomatoes.com.au)

## for those little humans

**Margherita PIZZA** 14.9  
Tomato sauce, fior di latte

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

**Spirale or Half Tube PASTA** 14.9  
W Bolognese or Napoletana Sauce

**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, 15% 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 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 (V) vegan (GF) gluten free