

COCKTAILS & MOCKTAILS

Pink Panther Strawberry, passionfruit, lemonata	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
Espresso Martini Vodka, kahlua, frangelico, espresso	20
Aperol Spritz Aperol, prosecco, soda	18.5
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
The Barossa Cider Co Apple Cider 5%	12.5

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
Cantina "Roz" Cab Sav & Petit Verdot Moorak, SA Hamboyant & fruity	13.5 / 63

BUBBLES

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

Alpino Prosecco King Valley, Victoria - Spearmint, lemonade & sherbet	55
---	----

WHITE

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

Golden Child Sauvignon Adelaide Hills, SA - Grapefruits & oak	13.5 / 63
---	-----------

First Drop Chardonnay Adelaide Hills, SA - Nectarine, white peaches & grapfruit	14 / 66
---	---------

Hills Collide Gruner Riesling Adelaide Hills, SA - white peaches, pear, white pepper	14 / 66
--	---------

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

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

Atlas Pinot Noir Section 32 Adelaide Hills, SA - Raspberry & Rhubarb Fruits, Earthy Hints	13.5 / 63
---	-----------

Mecklen Grenache Shiraz Barossa Valley, SA - Black cherry, blueberry, rose petal	14 / 66
--	---------

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

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

Mordrelle Syrah Adelaide Hills, SA - Red Fruits Chocolate & Peppermint	66
--	----

South Nero D'Avola Flerieu Peninsula, SA - Plum & Vanilla	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: share 3
Pizzas: share 1
Mains: share 1
+ \$6 Dessert: share 1

for 3 humans

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

for 4 or more humans

Antipasti: share 3
Pizzas: share 2
Mains: share 2
+ \$6 Dessert: share 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 the little bambini's

12 yrs & under
gf base + \$4

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, 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
1.6 % fee applies to all credit card payments.

ANTIPASTI

Pizzetta Bread (GF) Avail sml 8.9 | lrg 13.9
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

MAINS (GF) pasta & gnocchi + \$3

Cannelloni Verdi (V) 27.9
Kale, ricotta, pumpkin, parmesan, topped w tomato sugo & bechamel

Rib Ravioli 31.9
Hand made pork and veal meat ravioli w casalinga tomato sugo & pecorino cheese

Half Tube Pasta (GF) Avail 29.9
Pork & fennel sausage w porcini mushroom, truffle paste, cream & pecorino

Taglierini 28.9
Hand made egg pasta w tomatoe, pancetta, pecorino cheese, chilli, shallots & basil

Spirali (GF) (V) Avail 27.9
Spirali puttanesca w tomatoe, tuna, anchovies, capers, olives, chilli & cherry tomatoes

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

SIDES

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

Green Beans (GF) (V) (V) Avail 11.9
Toased w garlic, anchovy & chili

Asparagus Arancini (V) (GF) 2 for 12.9 | 4 for 21.9
Asparagus, leek & asiago cheese risotto balls

Pork & Veal Polpetta (GF) 2 for 19.9
Cooked in traditional tomato sugo w peas, prosciutto & house bread

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

Eggplant & Zucchini Parmigiana (V) (GF) 19.9
Eggplant & Zucchini, scamorza, tomato salsa

Garlic Bread (GF) (V) Avail 7.9
Garlic Butter & Parsley

NEW Spaghetti Meatballs 31.9

Gnocchi Pesto (GF) Avail 28.9
Hand made potato gnocchi w garlic, basil, pine nuts, olive oil & parmesan

Gnocchi Pomodoro (V) (GF) (V) Avail 28.9
Hand made potato gnocchi al pomodoro, w parmesan & basil

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

Cotoletta di Pollo (GF) Avail 32.9
Crumbed free range chicken cotoletta topped w tomato, mozzarella, parmesan, basil, served w potato fries.....It's BIG!

Beef Cheeks Pizzaiola (GF) 34.9
Slow cooked beef cheeks in tomato, served w soft polenta, mushrooms, pancetta, gremolata & parmesan

Chargrilled Scotch Fillet Tagliata 43.9
w confit garlic, cherry tomatoes, rosemary, lemon served w chips or salad

Spelt Salad (V) (GF) Avail 16.9
Spelt, lentils, almonds, pine nuts, pumpink seeds, red onion, parsley, currents & lemon dressing

Chips (V) (GF) (V) 11.9
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

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

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

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

Contadino 28.9
Fior di latte, mushrooms, truffle paste, prosciutto, fresh basil

Pollo 27.9
Free range chicken breast, pesto base, fior di latte, topped w rocket, shaved parmesan, cherry tomatoes and balsamic glaze

Verdure (V) (V) Avail 27.9
Tomato sauce, fior di latte, mushrooms, zucchini, capsicum, red onion

Tony Pepperoni 27.9
Tomato sauce, fior di latte, mushrooms, mild pepperoni, olives

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

Tony 3 Times 27.9
Tomato sauce, fior di latte, ham, salame, gypsy speck

Salame 27.9
Tomato sauce, fior di latte, salame, kalamata olives, asiago cheese

Capricciosa 27.9
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

Zeppole 1 for 9.9 | 2 for 16.9
Italian donuts w pastry cream and amarena cherry

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

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