
Tony & Luigi's

# Aperitivo

**Bruschetta (Choice Of 3)** ..... 18 / 18.72
Changes Weekly, See Specials Menu

**Beef Carpaccio*** ..... 26 / 27.04
Raw Filet Mignon Beef, Baby Arugula, Shaved Parmesan, Crushed Pistachio Nuts, Lemon Citrus, Fresh Black Pepper, EVOO

**Grandma's Meatballs** ..... 15 / 15.60
Beef/Veal/Pork Meatballs With Ricotta, Parmigiano Reggiano, Tomato Sauce, Fresh Basil. Served In Hot Cast Iron

**Wood Fired Chicken Wings** ..... 14 / 14.56
Wood Fired Roasted Chicken Wings, Seasoned To Perfection, Topped With Caramelized Onions & Lemon Zest

**Formaggi E Salumi (For 2)** ..... 30 / 31.20
Assortment Of Italian Cheeses & Cured Meats

# Insalata

**Burratina** ..... 25 / 26
Imported Burrata, Prosciutto Di Parma, Black Truffle, Heirloom Cherry Tomatoes, On A Bed Of Baby Arugula, Topped With White Truffle Oil & Fig Balsamic Glaze

**Caprese** ..... 19 / 19.76
Beefsteak Tomatoes, Fior Di Latte Mozzarella, Fresh Broccoli Rabe Pesto, EVOO & Balsamic

**House Salad** ..... 16 / 16.64
Mixed Greens, Cherry Tomato, Red Onion, Kalamata & Green Castelvetrano Olives, Roasted Pepper, With A Light Red Wine & EVOO Dressing

**New Age Caesar** ..... 20 / 20.80
Mixed Greens, Cucumber, Cherry Tomato, Avocado, Fire Roasted Croutons, Shaved Grana Padano, Homemade Caesar Dressing, Topped With Balsamic Glaze & Cashew Nuts

**Mediterranean** ..... 17 / 17.68
Diced Cucumber, Organic Feta Cheese, Fresh Dill, Crushed Pistachio Nuts, Fresh Squeezed Lemon Juice, EVOO

**Baked Chicken Salad** ..... 23 / 23.92
Baby Arugula, Heirloom Cherry Tomatoes, Red Onion, Sliced Cucumbers, Shaved Grana Padano, Baked Chicken Cutlet With A Light Lemon Basil Dressing

**Pollo Avocado** ..... 24 / 24.96
Romaine Hearts, Grilled Chicken, Imported Mozzarella, Avocado, Fire Roasted Almonds, Heirloom Cherry Tomato, Organic Pasture Raised Hard Boiled Egg, Balsamic & EVOO

## Insalata Add-Ons

- Grilled Chicken +7
- Baked Chicken +8
- Grilled Wild Shrimp (3) +16
- Roasted Wild King Salmon 10oz +24

# Verdura

**Artichokes Alla Giudia** ..... 20 / 20.80
Fire Roasted, Lemon, Rosemary, Splashes Of Broccoli Rabe Pesto, EVOO

**Eggplant Parmigiana** ..... 24 / 24.96
Eggplant Dipped In Flour, Lightly Fried, Layered With Pecorino, Tomato Sauce, Mozzarella, Basil. Wood Fire Roasted, Served In Hot Cast Iron

# Pesce

**Wild King Salmon** ..... 42 / 43.68
Cold Water, Fresh Never Frozen, 10oz Portion. Baked To Perfection, Served Medium With A Light Lemon Basil Citrus Sauce. Served With Baby Arugula Salad

# Pasta

*Not Fortified Or Enriched*

**Momma's Lasagna** ..... 26 / 27.04
Lasagna Pasta Layered With A Homemade Ragù Of Beef / Veal / Pork / Sausage, Pecorino Romano, Parmigiano Reggiano & Fresh Mozzarella

**Paccheri Bolognese** ..... 29 / 30.16
Fresh Imported Paccheri Pasta, Beef/Veal/Pork Ragù, Grated Parmigiano Reggiano, Bufala Mozzarella, Fresh Basil, EVOO

**Cacio E Pepe Pollo** ..... 30 / 31.20
Rigatoni Pasta, Diced Baked Chicken Cutlet, Sweet Green Peas, Shaved Parmigiano Reggiano, In A Cacio E Pepe Sauce

**Pasta Al Forno** ..... 33 / 34.32
Baked Rummo Rigatoni With Fior Di Latte, Provolone Auricchio, Ricotta Salata & Parmigiano Reggiano, Alla Vodka Sauce, Baked Chicken Cutlet & Bufala Mozzarella. Served In A Homemade Pizza Dough Bread Bowl

**Short Rib Paccheri** ..... 38 / 39.52
Fresh Paccheri Pasta With Carrots, Celery, Shredded & Bone-In Short Rib. Slow Chianti Braised, Organic Grass Fed Beef Bone Broth & Stock, Short Rib Ragù, Grated Grana Padano

**Bucatini Broccoli Rabe & Sausage** ..... 28 / 29.12
Fresh Bucatini Pasta With Italian Crumbled Sausage, Broccoli Rabe, Heirloom Cherry Tomatoes, Garlic, EVOO. Topped With Toasted Breadcrumbs & Grated Pecorino Romano DOP

**Pasta Alla Norma** ..... 26 / 27.04
Rigatoni Pasta, Roasted Diced Eggplant, Fresh Marinara, Shaved Ricotta Salata, Fresh Basil (A Classic Sicilian Dish)

**Bucatini Shrimp Limone** ..... 33 / 34.32
Bucatini Pasta In A Lemon Wine Sauce With Wild Shrimp, Topped With Toasted Breadcrumbs

**Pesto Genovese** ..... 28 / 29.12
Fresh Fusilli Calabresi Pasta In A Genovese Style Pesto With Imported Semi-Dry Baby Tomatoes, Topped With Shaved Pecorino Romano DOP, Lemon Zest & Toasted Pine Nuts

# Pollo

*Antibiotic Free & Free Roam Chicken*

**Chicken Parmigiana** ..... 34 / 35.36
Breaded & Oven Baked, Imported Fior Di Latte Mozzarella, San Marzano Plum Tomato, Parmigiano & Pecorino Romano. Served With Two Potato Croquettes

**Chicken Funghi** ..... 34 / 35.36
Breaded & Oven Baked, Imported Fior Di Latte Mozzarella, Mushroom Marsala Sauce. Served With Two Potato Croquettes

**Chicken Bruschetta** ..... 32 / 33.28
Baked Chicken Cutlet / Grilled Chicken, Topped With Chopped Tomatoes, Red Onion, Imported Mozzarella, Fresh Basil, Lemon Zest, Aceto Balsamico Di Modena I.G.P.

**Chicken Milanese** ..... 32 / 33.28
Baked Chicken Cutlet, Baby Arugula, Heirloom Cherry Tomatoes, Shaved Grana Padano, Lemon EVOO Dressing

**Caesar Milanese** ..... 32 / 33.28
Baked Chicken Cutlet, Romaine Hearts, Heirloom Cherry Tomatoes, Shaved Grana Padano, Crushed Croutons, Lemon Zest, Homemade Caesar Dressing

# Sides

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| Potato Croquettes (2) | 7/7.28 |
| Broccoli | 15/15.60 |
| Mushrooms | 15/15.60 |
| Broccoli Rabe | 15/15.60 |

*All seatings are for 90 minutes, maximum. We do apologize, but we are a very small place, so we ask for your understanding. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

# Pizza Rossa

*Neapolitan · Tomato Base*

**Margherita** ..... 18 / 18.72
San Marzano Tomato, Imported Fior Di Latte Mozzarella, Fresh Basil, Sicilian EVOO

**Margherita Alla Vodka** ..... 19 / 19.76
Imported Fior Di Latte Mozzarella, Alla Vodka Sauce, Fresh Basil, EVOO, Grana Padano

**Bolognese Margherita** ..... 22 / 22.88
Our Homemade Bolognese Sauce, Imported Fior Di Latte Mozzarella, Pecorino Romano DOP, Parsley, EVOO

**Tricolore** ..... 21 / 21.84
Fior Di Latte Mozzarella With A Mix Of Our San Marzano Tomato, Alla Vodka & Fresh Pesto Oil, Fresh Shaved Pecorino Romano DOP

**Verace DOP** ..... 21 / 21.84
San Marzano Tomato, Bufala Di Mozzarella, Fresh Basil, Black Pepper, EVOO

**Marinara** ..... 16 / 16.64
San Marzano Tomato, Fresh Garlic, Calabrian Oregano, Fresh Basil, EVOO

**Capricciosa** ..... 22 / 22.88
San Marzano Tomato, Imported Fior Di Latte Mozzarella, Mushrooms, Cotto Ham, Roman Artichoke, Kalamata Olives, Fresh Basil, EVOO

**Diavola** ..... 20 / 20.80
San Marzano Tomato, Imported Fior Di Latte Mozzarella, Hot Capocollo, Fresh Basil, EVOO

**Porcini E Salsiccia** ..... 23 / 23.92
San Marzano Tomato, Imported Fior Di Latte Mozzarella, Porcini Mushrooms, Italian Crumbled Sausage, Grana Padano, EVOO

**Norma** ..... 20 / 20.80
San Marzano Tomato, Imported Fior Di Latte Mozzarella, Eggplant, Ricotta, Ricotta Salata, Fresh Basil, EVOO

**Pepperoni** ..... 20 / 20.80
Imported Fior Di Latte Mozzarella, San Marzano Tomato, Pepperoni, Fresh Basil, EVOO

# Calzone

*Served With House Salad*

**The Classic** ..... 20 / 20.80
Imported Fior Di Latte Mozzarella, Fresh Ricotta, Italian Plum Tomato, Fresh Basil

**The Napolitano** ..... 23 / 23.92
Imported Fior Di Latte Mozzarella, Cotto Ham, Fresh Ricotta, Fresh Basil, EVOO

# Add-Ons

## Cheeses

- Imported Fior Di Latte
- Burrata
- Bufala Di Mozzarella
- Grana Padano
- Provolone Auricchio
- Pecorino Romano
- Smoked Scamorza
- Fresh Ricotta
- Ricotta Salata
- Gorgonzola
- Stracciatella
- Vegan Cheese

## Cured Meats

- Prosciutto Di Parma
- Mortadella E Pistachio
- Hot Capocollo
- Speck
- Cotto Ham

## Other Items

- Long Stem Roman Artichoke
- Fire Roasted Pepper
- Fire Roasted Zucchini
- Fire Roasted Eggplant
- Broccoli Rabe
- Cremini Mushrooms
- Porcini Mushrooms
- Black Truffle
- Sicilian Capers
- Italian Olives
- Anchovy Filets
- Crumbled Sausage
- Sautéed Onions
- Raw Onions

# Pizza Bianca

*Neapolitan · White Base*

**Quattro Formaggi** ..... 20 / 20.80
Imported Fior Di Latte Mozzarella, Grated Parm, Gorgonzola, Smoked Scamorza, Drizzled Honey, Crushed Nuts

**Cacio E Pepe** ..... 18 / 18.72
Imported Fior Di Latte Mozzarella, Pecorino Romano, Fresh Cracked Black Pepper, Fresh Basil, Sicilian EVOO

**Salsiccia E Friarielli** ..... 22 / 22.88
Smoked Scamorza, Broccoli Rabe, Italian Crumbled Sausage, Broccoli Rabe Pesto, Pecorino Romano

**Porcini E Speck** ..... 23 / 23.92
Imported Fior Di Latte Mozzarella, Imported Porcini Mushrooms, Speck, Truffle Oil, Grana Padano, Fresh Parsley

**Rosemaria** ..... 21 / 21.84
Smoked Scamorza, Italian Crumbled Sausage, Fire Roasted Potato, Red Onions, Rosemary, Parsley, Black Pepper

**San Pietro** ..... 24 / 24.96
Imported Fior Di Latte Mozzarella, Prosciutto Di Parma, Dollops Of Fig Spread, Crumbled Gorgonzola Cheese, Sprinkled With Balsamic Glaze

**Parma** ..... 24 / 24.96
Imported Fior Di Latte Mozzarella, Baby Arugula, Prosciutto Di Parma, Burrata, Fig Balsamic Glaze, Basil

**Romagnola** ..... 24 / 24.96
Fior Di Latte, Pecorino Romano, Pistachio Cream, Mortadella, Fresh Stracciatella, Pistachio Nuts, Fresh Basil, EVOO

**Vegetariana** ..... 19 / 19.76
Imported Fior Di Latte Mozzarella, Thinly Sliced Eggplant, Zucchini & Tomato, Topped With Parsley

**Funghi** ..... 19 / 19.76
Parmigiano Reggiano & Truffle Cream Base, Fior Di Latte Mozzarella & Fontina Cheese, Topped With Sliced Cremini & Porcini Mushrooms

# Panuozzo

*Served With House Salad · Cut In 3's*

**Cesare** ..... 26 / 27.04
Baked Chicken Cutlet, Shaved Parmigiano, Heirloom Tomatoes, Romaine Hearts, Crushed Croutons, In Our Homemade Caesar Dressing, Sprinkled With Lemon Zest

**Contadino** ..... 23 / 23.92
Sausage, Fresh Mozzarella, Ricotta, Broccoli Rabe, Pecorino, EVOO

**Positano** ..... 26 / 27.04
Baked Chicken Cutlet, Prosciutto Di Parma, Fresh Burrata Cheese, Roasted Pepper, Baby Arugula, Caramelized Onion, With A Balsamic Glaze

**Roma** ..... 25 / 26
Grilled Chicken, Imported Mozzarella, Baby Arugula, Balsamic & EVOO

**Bologna** ..... 23 / 23.92
Mortadella, Pistachio Crème, Baby Arugula, Burrata

**San Daniele** ..... 24 / 24.96
Prosciutto Di Parma, Bufala Di Mozzarella, Baby Arugula, Sliced Tomato, Balsamic Fig Glaze

**Verdura** ..... 21 / 21.84
Roasted Eggplant, Zucchini & Bell Pepper With Olives, Vegan Cheese, Broccoli Rabe Pesto

## Our Dough

100% Imported Flour From Italy, No Bromates Or Additives. We use less fresh yeast for a longer 48–72 hour fermentation, beginning with a traditional Italian biga, a natural pre-ferment. Slow fermentation and high hydration develop deep flavor, gentle acidity and a light, airy crust true to the Naples tradition.

## Our Promise

Our Pastas: Not Fortified Or Enriched
Our Oils: No Vegetable Or Seed Oils
Our Chicken: No Antibiotics Ever
Our Fish: Only Wild King Salmon & Wild U12 Ecuadorian Shrimp

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