



DINNER

APPETIZERS

TONY'S SOUP OF THE DAY
House-made daily
\$4.99

BRUSCHETTA
Grilled Parisienne topped with
roasted tomatoes, extra-virgin
olive oil and fresh basil.
\$5.99

RAVIOLI FRITTO
Spinach & roasted-garlic ravioli,
fried & served with marinara dipping sauce.
\$5.99

AHI TUNA CARPACCIO*
Cajun spiced Ahi Tuna topped
with red onions, capers and vinaigrette and
served over baby lettuce.
\$8.99

CALAMARI
Fried calamari served with
marinara sauce and citrus aioli.
\$7.99

CAPRESE SALAD
Slices of mozzarella, tomatoes
and fresh basil drizzled with
extra-virgin olive oil and
aged balsamic vinegar.
\$7.99

SALMON FRITTO
Salmon pieces battered in
Italian bread crumbs, fried and
served with roasted red pepper aioli.
\$6.99

**ROASTED GARLIC &
MOZZARELLA FOCACCIA**
House-made focaccia topped with
roasted garlic and melted mozzarella,
served with marinara dipping sauce.
\$7.99

CREATE YOUR OWN PIZZA

Marinara & Cheese \$5.49
Additional Toppings \$0.99 each
Onions, Spinach, Tomatoes, Garlic, Olive Oil, Pepperoni, Grilled Chicken

Premium Toppings \$1.39 each
*Mushrooms, Roasted Red Peppers, Roasted Yellow Peppers, Green Bell Peppers,
Peppadew Peppers, Sausage, Meatballs, Green & Kalamata Olives, Basil Pesto*

INSALATA

Soup & Salad \$8.99
Soup of the day & your choice of baby lettuce or Caesar salad.

Baby Lettuce Salad \$4.99
*Baby lettuce, tomatoes and pecorino cheese with your choice of balsamic,
buttermilk, garlic citrus, roasted tomato tarragon, citrus aioli or Italian dressing.*

Caesar Salad \$4.99
*Hearts of romaine, focaccia croutons, pecorino cheese and traditional
Caesar dressing.*

ENTRÉE SALADS

Grilled Chicken Salad \$10.49
*Baby lettuce with grilled chicken, Kalamata olives, tomatoes, onions and
feta cheese with balsamic vinaigrette.*

Sicilian Salad \$11.99
*Grilled chicken, romaine lettuce, diced tomatoes, capers, artichoke hearts, tri-colored
orzo and feta cheese, tossed with roasted-garlic citrus vinaigrette.*

Grilled Vegetable Salad \$11.99
*Grilled summer squash, asparagus, onions, roasted bell peppers, Kalamata olives, feta
cheese and diced tomatoes over romaine and spring mix, tossed with roasted tomato
tarragon dressing.*

Salmon Spinach Salad* \$12.99
*Grilled salmon, fresh spinach, tomatoes, red onions, capers, hard-boiled eggs,
and citrus aioli.*

Flank Steak Salad \$13.49
*Marinated flank steak, sliced thinly and served over crisp romaine in buttermilk
dressing and topped with peppadew peppers, diced tomatoes, red onions
house-made croutons and Gorgonzola cheese.*

Pasta Salad \$6.99
*Fusilli pasta tossed with tomatoes, onions, pecorino cheese and kalamata
olives, served over a bed of romaine with basil-pesto aioli.*

Grilled Chicken Caesar Salad \$9.49
*Grilled chicken, hearts of romaine, focaccia croutons, pecorino cheese and
traditional Caesar dressing.*

Salmon Caesar Salad* \$12.49
*Grilled salmon, hearts of romaine, focaccia croutons, pecorino cheese and
traditional Caesar dressing.*

EXTRAS

add your choice to any salad
GRILLED CHICKEN \$3.00 • SHRIMP \$5.00 • GRILLED SALMON* \$6.00



OPEN DAILY

ITALIAN

Freshly-baked artisan breads available for purchase at Tony's Pasta Shop & Rembrandt's Coffee House

SIGNATURE DISHES

CHICKEN PARMESAN \$12.99

Breaded chicken breast topped with marinara sauce and provolone & mozzarella, baked and served with a side of spaghetti and marinara sauce.

BAKED PENNE \$10.49

With Italian sausage, tomato basil sauce and mozzarella.

FUSILLI \$10.99

With grilled chicken, wild mushrooms and roasted red pepper alfredo sauce.

CHICKEN TETRAZZINI \$10.49

Diced chicken and rigatoni pasta in creamy alfredo sauce, topped with mozzarella & baked.

SPECIALTY ENTRÉES

SPAGHETTINI CARBONARA \$10.99

With bacon and creamy alfredo sauce, topped with mozzarella and baked.

TRADITIONAL LASAGNA \$11.99

Layers of hearty beef ragu, herbed ricotta and pecorino cheeses, house-made pasta and tomato basil sauce, topped with melted mozzarella and provolone cheeses.

GARDEN VEGETABLE LASAGNA \$12.49

House-made basil pasta sheets layered with yellow squash, zucchini, bell peppers, mushrooms, herbed spinach ricotta and pecorino cheese, then baked with mozzarella and provolone cheese on top.

SHRIMP SCAMPI \$10.99

Juicy shrimp sautéed in a white wine garlic butter sauce, tossed with penne pasta.

CHICKEN & SPINACH CANNELLONI \$10.49

Tender pasta tubes filled with diced chicken, spinach and ricotta cheese, baked with Tomato-Basil sauce and topped with melted mozzarella cheese.

EGGPLANT PARMESAN \$10.99

Baked layers of breaded eggplant, marinara sauce, provolone and mozzarella, served with a side of spaghetti and marinara sauce.

SPAGHETTINI CON CRUDO \$10.99

Spaghetti tossed with Roma tomatoes, garlic, fresh basil, pine nuts & extra-virgin olive oil.

LOW COUNTRY LINGUINE \$12.49

Sautéed crawfish and mushrooms in creamy Cajun alfredo sauce, tossed with house-made black pepper linguine.

BAKED PESTO CHICKEN RAVIOLI \$12.99

Rosemary chicken ravioli tossed with basil pesto cream sauce, baked and finished with mozzarella and provolone cheeses.

LOBSTER RAVIOLI \$13.49

Ravioli stuffed with lobster claw meat and tossed in dill cream sauce.

BEEF RAVIOLI \$13.49

Tender beef ravioli in a spicy alfredo sauce with broccoli and Italian sausage.

Beef Ragu \$15.99

A hearty beef ragu served with creamy polenta, oyster mushrooms and shaved pecorino.

PAN-SEARED BEEF MEDALLIONS \$15.99

Pan-seared beef medallions topped with balsamic onions and served over a bed of hand-cut fries, spinach, diced tomatoes, & pecorino cheese, tossed in garlic oil.

PECAN CRUSTED TILAPIA \$13.99

Tilapia filet basted in garlic butter and rolled in southern pecans, served with roasted red potatoes and asparagus.

*These items are served raw, or contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

CREATE YOUR OWN PASTAS & SAUCES

PASTAS

HOUSE-MADE PASTAS \$9.99

Angel Hair
Spaghetti
Linguine

Black Pepper Linguine
Fettuccine
Spinach Linguine
Whole Wheat Linguine

CUT PASTAS \$9.99

Penne
Rigatoni
Fusilli

FILLED PASTAS \$11.49

Spinach & Roasted Garlic Ravioli
Rosemary & Diced Chicken Ravioli
Tri-color Cheese Tortellini

SAUCES

Marinara
Tomato Basil

Traditional Bolognese Sauce
Wild Mushroom Tomato
Basil Pesto
Alfredo

Roasted Red Pepper Alfredo
Sun-dried Tomato & Artichoke Cream
Tomato Spinach Cream
Roasted Garlic Gorgonzola
Basil Pesto Cream
Dill Cream Sauce

EXTRAS

add to any pasta entrée

BAKED WITH MOZZARELLA \$2.00

MEATBALLS \$3.50

GRILLED CHICKEN \$3.00

ITALIAN SAUSAGE \$3.00

GRILLED SALMON* \$6.00

SHRIMP \$5.00

BACON \$1.00

GRILLED VEGETABLES \$3.00

BROCCOLI \$2.50

ASPARAGUS \$2.50

MUSHROOMS \$1.00

DRINKS

Tea & Soft Drinks \$1.99

IBC Root Beer & Cream Soda \$2.49

San Pellegrino & Acqua Panna \$2.99



Children's Menu Available/18% gratuity suggested for parties of 6 or more/\$10.00 fee for all outside wines & cakes

ASK YOUR SERVER HOW TO "TAKE TONY'S HOME"