

TWO TONYS



Italian Kitchen & Wine Bar

APPETIZERS

ITALIAN EGGROLLS

Italian sausage, ground veal, basil, peppadew pepper, Italian cheeses, spicy tomato coulis, basil oil 12

TWO TONYS MEATBALLS

House marinara, fresh mozzarella, basil, rustic crostini, asiago cheese 13

BRUSSELS SPROUTS

Crispy sauté, applewood smoked bacon, roasted garlic, basil, peppadew pepper, asiago cheese, balsamic reduction 13

FAMOUS HOUSE BREAD & FETA SPREAD

4 Piece: 3 / 8 Piece: 6

CHEF MICHEL'S CALAMARI

Peppadew pepper, caramelized onion, garlic, pepperoncini, balsamic reduction 14.5

COCONUT SHRIMP

Jumbo coconut-encrusted shrimp, pineapple-mango chutney 15

CRAB CAKES

Chiffonade greens, house rémoulade 13

SHRIMP BADA BING

Dusted Gulf shrimp, flash fried, sweet & spicy aioli 14



SOUP

NEW ENGLAND CLAM CHOWDER 4.5 / 8.5

GREENS

TWO TONYS CHOPPED

Crisp greens, applewood smoked bacon, Roma tomato, gorgonzola, hardboiled egg, peppadew pepper, house Italian dressing 15

CLASSIC CAESAR

Romaine, creamy Caesar dressing, asiago, warm croutons 12

SANTA FE CHICKEN

Gourmet greens, fire-grilled chicken, Roma tomato, smoked gouda, avocado, cilantro, tortilla strips, chipotle-ranch dressing 16

THAI CHILI-PEANUT

House greens, sesame-chicken satay, chili-peanut sauce, cucumber, red onion, carrot, crisp wonton, pickled ginger, sesame dressing 16

ANTIPASTA

House greens, pepperoni, salami, ham, green pepper, green olives, mozzarella cheese, creamy Italian dressing 15

THE GREEK

Gourmet greens, tomato, Kalamata olive, Greek feta, bell pepper, red onion, feta vinaigrette 12

Athenian style: Add House Pita and Gyro 17

SIDE SALADS

Caesar 4

Two Tonys Chopped 6

Greek 4

JAZZ UP YOUR GREENS

Fire-Grilled Chicken 6

Bistro Steak 12

Salmon 12

Pan-Seared Scallop 4.5

THE CLASSICS

Celebrating the Italian Classics and Supper Club favorites

FISH HOUSE

TWO TONY'S SALMON

Fresh North Atlantic fillet; grilled, blackened, wood-fired or Secory style — herb-parmesan panko encrusted, pan-seared 24

WALLEYE

Blackened, gorgonzola cream, house mashed potatoes, haricots verts 25

GREAT LAKES PERCH

Lightly dusted, flash-fried, rémoulade 23

SEA SCALLOPS

Pan-seared, mushroom risotto, bourbon-bacon jam 28

CHOP HOUSE

DELMONICO CUT RIBEYE

House-cut, cabernet reduction 35

HOUSE CUT BISTRO STEAK

Seasoned and grilled to order 24

DUCK WITH GNOCCHI & MUSHROOM RAGU

Marinated duck breast with crispy skin, house made ricotta gnocchi sautéed in brown butter, fresh sage, asiago cheese, mushroom ragu 25

RISOTTO

RISOTTO DEL GIORNO

Arborio rice, Italian cheeses, chef's selection of herbs and spices 15
Topped with:

Sea Scallops 28

Salmon 25

Chicken Scaloppine 21

Crab Cakes 23

Calamari 23

All Fish House and Chop House entrees served with market vegetable and choice of potato unless otherwise specified



SIDES

Market Vegetable

Italian Roasted Potatoes

Garlic-smashed

Truffle Fries

PASTA

LASAGNA

Ten layer pasta, Italian cheese blend, classic meat sauce, rustic crostini 16.5

SPAGHETTI WITH MEATBALLS

House meatballs, marinara, asiago 16

**Gluten-free spaghetti available 5*

SHRIMP SCAMPI

Gulf coast shrimp, baby spinach, grape tomato, fresh basil, garlic parsley linguine, garlic butter white wine sauce 24

LINGUINE WITH CLAM SAUCE

Clams, garlic parsley linguine, white wine sauce, garlic, shallot, mushroom, baby spinach, fresh basil 23

TORTELLINI CON POLLO

Cheese-stuffed pasta, marinated chicken, mushroom, Roma tomato, artichoke heart, baby spinach, herb cream, fresh basil 21

ITALIAN SAUSAGE FRA DIAVOLO

Penne rigate, Italian sausage, bell pepper, onion, spicy tomato sauce 16.5

Add Pan-Seared Scallop 4.5 each

MANICOTTI FLORENTINE

Pasta rolls, ricotta, mozzarella, parmesan, baby spinach, basil, house marinara 16

Add House Meatball 4



CHICKEN OR EGGPLANT PARMIGIANA

Chicken scaloppine or eggplant, angel hair pasta, house marinara, mozzarella, asiago 16

FETTUCCINE ALFREDO

Pasta, classic Alfredo sauce 14

Add Fire-Grilled Chicken 6

Add Salmon 12

Add Pan-Seared Scallop 4.5 each

L'IL TONY'S

(for our 10 and under friends) 7.5

SPAGHETTI & MEATBALL

FETTUCCINE ALFREDO

Add grilled chicken: 6

CHICKEN TENDERS & FRIES

MACARONI & CHEESE

With Garlic Bread

CHEF'S TABLE

From Baja to Bangkok, our Chef's Table features some of our street food favorites and culinary classics celebrated around the world.

GULF SHRIMP TACOS

Blackened gulf shrimp, corn tortillas, citrus slaw, feta, cilantro, ancho chili fries 19

THAI CHICKEN WRAP

Sesame chicken, mixed greens, red onion, carrot, cucumber, sweet & spicy peanut sauce, truffle fries 15

NASHVILLE HOT "YARDBIRD"

Southern-fried, tabasco & buttermilk marinated chicken breast, toasted gourmet bun, mixed greens, sweet hottie pickles, fromage bleu dressing, truffle fries 15

GYROS

Sliced ground beef and lamb, grilled pita, feta, tzatziki, truffle fries 15

BLACKENED CHICKEN CAESAR WRAP

Blackened fire-grilled chicken, romaine lettuce, parmesan, Caesar dressing, truffle fries 15

SMOKEHOUSE BURGER

Half pound burger, toasted gourmet bun, smoked gouda, bourbon-bacon jam, mixed greens, sweet hottie pickles, truffle fries 16

STONE & FIRE

Our award-winning pizzas are crafted from hand-tossed dough with only the freshest, hand-selected ingredients cooked in our wood-fired or traditional brick oven.

SIGNATURE

Italian sausage, pepperoni, ham, salami, bacon, green pepper, onion, mushroom, green olive
10" - 14.95 | 16" - 25.95

TWO TONY'S CLASSIC

Italian sausage, pepperoni, green pepper, mushroom
10" - 13.95 | 16" - 24.95

THE SICILIAN

House meatballs, pepperoni, Roma tomato, fresh basil
10" - 12.95 | 16" - 23.95

MARGHERITA

Herb-infused olive oil, fresh mozzarella, Roma tomato, fresh basil, balsamic reduction
10" - 12.95 | 16" - 23.95

BBQ CHICKEN

Marinated chicken, house BBQ sauce, bacon, red onion, fresh cilantro, chipotle-ranch dressing
10" - 12.95 | 16" - 23.95

GARLIC CHICKEN

Seasoned garlic buttered crust, grilled chicken, artichoke heart, fresh basil, red onion
10" - 12.95 | 16" - 23.95



BUILD YOUR OWN

CHEESE PIZZA

10" - 9.95 | 16" - 15.95

each additional topping
10" - 1.25 | 16" - 2.00

- Pepperoni
- Italian Sausage
- Ham
- Bacon
- Salami
- Meatball
- Gyro Meat
- Grilled Chicken
- Mushroom
- Green Pepper
- Spinach
- Onion
- Green Olive
- Black Olive
- Roma Tomato
- Fresh Basil
- Kalamata Olive
- Pineapple
- Feta Cheese
- Peppadew Pepper
- Pepperoncini
- Artichoke Heart

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

CLASSICS WITH A TWIST

YOU DIRTY RAT

Ketel One Vodka / Olive Brine / Feta-Stuffed Olives
House Made Vermouth 10

PEAR & ELDERFLOWER MARTINI

Pear Vodka / St. Germain Elderflower Liqueur
Fresh Lemon Juice / Simple Syrup 10

BELLINI MANHATTAN

Maker's Mark Bourbon / Contratto Vermouth Rosso
Peach Puree / Orange Bitters / Prosecco
Gold-Gilded Maraschino Cherries 12

I'LL HAVE WHAT SHE'S HAVING

Stoli Vanil Vodka / Chambord / Pineapple Juice 10

YUZU TALKIN' TO ME

Ketel One Citron Vodka / Yuzu Lemon Syrup
Fresh Lemon Juice / Candied Lemon Peel / Sugared Rim 10

CUCUMBER GIN RICKEY

Beefeater Gin / Fresh Lime Juice / Soda Water
Cucumber & Lime Wheels 8

NOT SO OLD FASHIONED

EARLY BIRD

Bacon-Washed Bourbon / House Made Orange Bitters / Maple Syrup
Muddled Orange & Cherry 10

THE DON DRAPER

Knob Creek Bourbon / Luxardo Cherry / Muddled Orange
House Made Bitters / Demerara 10

TUSCAN SUN

Bulleit Bourbon / Amaro / Honey / Chocolate Bitters 11

MULES

"MELON" CHOLY

Grey Goose Le Melon Vodka / Ginger Beer / Basil Syrup
Fresh Lime Juice 10

SMOKE BREAK

Belvedere Vodka / Basil Syrup / Sage Tincture / Ginger Beer
Rosemary Smoked Mug / Charred Rosemary 10

PAMPLEMOUSSE

Finlandia Grapefruit Vodka / Grapefruit Juice
Simple Syrup / Ginger Beer 9

ITALIANO

Ketel One Vodka / Limoncello / Ginger Beer
Basil Syrup 10

FIRE & ICE

GREAT BALLS OF FIRE

Henry McKenna Bourbon / Amaro / Demerara Syrup
Cinnamon Ice / Smoked Coupe Glass 10

ICE SAGE

Hendrick's Gin / House Made Vermouth / Sage Tincture
Lavender Syrup / Sage Ice Cube 10

HEISENBERG

Adictivo Tequila Añejo / Cointreau / House Made Sour
Agave Nectar / Saline / Butterfly Pea Flower Ice 12

SMOKED PALOMA

Mezcal / Grapefruit & Lime Juice / Simple Syrup
Soda Water / Lime Ice / Smoked Coupe Glass 10

NICE & EASY

MOCKTAIL MULE

Fresh Lime Juice / Ginger Beer / Simple Syrup / Club Soda 5

GINGER ALE

Bitters / Ginger Tincture / Soda 4

SPARKLING LEMONADE

Lavender / Strawberry / Pomegranate / Yuzu Lemon 5

SPARKLING WATER

San Pellegrino, 16oz. 6

BLOOD-ORANGE ITALIAN SODA 4

GINGER SODA St. Steve's, 12oz. 4.5

SANGRIA - ROSSO & BIANCO 8.50

FRESH FRUIT

Half Carafe 16 | Carafe 25

BEER ON TAP

BELL'S TWO HEARTED

BUD LIGHT

GUINNESS

PERONI

PERRIN BLACK LAGER

STELLA ARTOIS

Six Additional Taps with Seasonal Drafts