

Tony Lip's

ITALIAN RESTAURANT & PIZZA

APPETIZERS

POLIPO AMALFI

Imported octopus from Spain charred in our brick oven, marinated in our garlic lemon sauce, and drizzled in a balsamic reduction

16

CLASSIC CAPRESE

Fior di latte mozzarella, vine ripe tomato served in a balsamic reduction

14

CALAMARI FRITTE

Fresh made to order crispy fried calamari served with spicy tomato sauce or marinara sauce

16

ANGELA'S FAMOUS MEATBALLS

Angela's secret recipe homemade meatballs drenched in our classic tomato sauce, topped with a dollop of creamy ricotta, and touched with pecorino romano

10

COZZE P.E.I. MUSSELS

Sautéed Prince Edward Island mussels in a garlic white wine sauce or in a fresh marinara sauce

14

VONGOLE AL FORNO ALLA ARTHUR AVENUE

Top neck baked clams oreganata in a garlic wine sauce

13

ZUPPA DE CLAMS ALLA LITTLE ITALY

Top neck clams served in a garlic white wine sauce or a fresh marinara sauce

15

SEAFOOD SALAD

Prepared daily chilled scungilli, shrimp, calamari, mussels, onions, celery, and peppers tossed in our signature lemon house dressing

ZUPPA

PASTA FAGIOLI

Napolitan style bean soup cooked with prosciutto di parma and pasta

8

STRACCIATELLA ALLA ROMANA

Italian style egg drop soup with spinach and egg

8

INSALATA

CAESAR SALAD

Hearts of romaine, garlic croutons and shaved parmesan in Chef Amero's famous anchovy dressing
11

MIXED GREEN SALAD

Mesclun greens, tomato, cucumber & onion tossed in a balsamic vinaigrette
8

RUCOLETTA SALAD

Baby arugula, tomato, endive & sweet pear in a lemon vinaigrette
13

TRICOLOR SALAD

Arugula, endive, radicchio, fennel, crumbled gorgonzola & pears in a lemon vinaigrette
14

CHOPPED SALAD

Imported Italian Tuna chopped and served with fennel over a bed of romaine lettuce, tomato, & olives tossed in a red wine vinaigrette
15

ADD

Grilled Chicken 7
Grilled Jumbo Shrimp 4 per piece

PASTA FRESCHE

LASAGNA TRADIZIONALE

Traditional lasagna from Naples made with ragu bechamel sauce and parmigiano reggiano
21

CAVATELLI ABRUZZESE

Sautéed spicy sausage, broccoli rabe and parmigiano reggiano in a white wine broth
23

RIGATONI AL POMODORO

Fresco rigatoni with fresh San Marzano tomato sauce, basil, extra virgin olive oil & parmigiano
18

FETTUCINNI CARBONARA

Sautéed pancetta and diced onions with egg yoke and a touch of blush cream
23

LINGUINI ALLA TONY LIPS

Sautéed baby clams in a garlic white wine sauce
24

SPAGHETTI MATRICIANA

Sautéed imported pancetta, diced onions, and pulp of tomato with a touch of pecorino romano
19

PAPPARDELLE BOLOGNESE

Homemade wide cut pasta covered in our famous bolognese sauce
23

PENNE VODKA

Our classic light pink vodka sauce

20

FIORETTI ALLA BOSCAIOLA CHEESE

Sachettini in a prosciutto, mushrooms & peas in a creamy aurora sauce

25

FRUTTI DI MARA

Zuppa di pesce with scungilli, clams, mussels, calamari, & shrimp in a San Marzano marinara sauce

30

PASTA AL GAMBERO

Fresh jumbo shrimp in a San Marzano fra diavolo sauce over a bed of linguine

26

SPAGHETTI & MEATBALLS

Angela's famous meatballs resting on a bed of spaghetti smothered in our homemade tomato sauce

20

SHORT RIB RAVIOLI

Braised angus beef tucked in fresh ravioli and topped with our homemade tomato sauce

24

LOBSTER RAVIOLI

Maine lobster pocketed in our fresh ravioli and smothered in our creamy pink vodka sauce

26

CHEESE RAVIOLI

Classic fresh ricotta cheese ravioli covered in our homemade tomato sauce

21

FETTUCCINE ALFREDO

The old fashioned way with beaten egg yolk, butter and a blush cream sauce

20

GLUTEN FREE PASTA

ADD 4

E N T R E E S

COSTATINE D'AGNELLO

Luscious lolly pop lamb chops served along side vegetable ratatouille layered in a brown jus with mint jelly upon request

32

PORK OSSOBUCCO

Braised pork shank served with saffron farro-risotto drizzled with lemon zest

28

CHICKEN SCARPARELLO

Sautéed chicken on the bone with spiced peppers and mushrooms marinated in a garlic wine sauce

24

SAMMY'S FAMOUS CHICKEN PARMIGIANO

A Tony Lip's favorite. Breaded pan fried black label chicken cutlet topped with homemade tomato sauce and fresh melted mozzarella

26

CHICKEN MARSALA

Pan seared chicken in a marsala wine and mushroom sauce

26

ANGELA'S HOMESTLYE EGGPLANT PARMIGIANO

Homemade baked eggplant with fresh plum tomato sauce, pecorino romano, and melted mozzarella cheese

21

P E S C E

FILET SOLE

Pan seared filet sole in a lemon caper sauce served with vegetables

26

GAMBERONI OREGANATTA

Pan seared jumbo shrimp in white wine, garlic & oil topped with signature homemade breadcrumbs

26

SALMON RIVIERA

Pan seared salmon filet served with sautéed spinach in a rosemary Pinot Grigio sauce and topped with julienne potatoes

28

SHRIMP SCAMPI

Sautéed butterfly jumbo shrimp in a lemon white wine sauce

26

ABOVE ENTREES INCLUDE A SIDE OF PENNE PASTA OR A SALAD WITH HOUSE DRESSING

C O N T O R N I

SPINACI IN PADELLA

Sautéed spinach in garlic & extra virgin olive oil

9

CIME DI RAPE

Broccoli rabe in a spicy extra virgin olive oil

MKT

ASPARAGUS OREGANATTA

Asparagus baked to perfection covered with breadcrumbs oreganatta

12

PIZZA

TONY LIP'S NEW YORK STYLE PLAIN PIZZA (18 INCH PIE)

100% freshly shredded mozzarella cheese, our homestyle tomato sauce, oregano baked until bubbling & crispy
18

TONY LIP'S NONNA PIZZA

Pan pizza with fresh mozzarella and topped with Grandma's San Marzano D.O.P. plum tomatoes, fresh basil and grated pecorino reggiano
26

NEW YORK STYLE MARGHERITA

Made with San Marzano D.O.P. tomatoes with fresh mozzarella and topped with fresh basil, extra virgin olive oil, and sprinkled with pecorino romano
21

PIZZA CALABRIA

Sizzling fresh mozzarella and provolone topped with tomato sauce, oregano, extra virgin olive oil, and fresh pecorino reggiano
26

WHITE PIZZA

Heaping dollops of ricotta, fresh mozzarella, basil, and imported extra virgin olive oil
26

ABRUZZI PIZZA

Fresh mozzarella and a family secret San Marzano tomato sauce topped with fresh basil & pecorino reggiano baked to crispy perfection
26

12' PERSONAL PIZZA

TONY LIP'S CLASSIC NEW YORK PLAIN PIZZA

100% freshly shredded mozzarella cheese, our homestyle tomato sauce, oregano baked until bubbling & crispy
12

TONY LIP'S NEAPOLITAN MARGHERITA PIZZA

Made with San Marzano D.O.P. tomatoes with fresh mozzarella and topped with fresh basil, extra virgin olive oil, and sprinkled with pecorino romano
14

PROSCIUTTO DI PARMA PIZZA

Fresh cut prosciutto, arugula, shaved parmigiano reggiano, and mozzarella drizzled with extra virgin olive oil and a balsamic reduction
17

CARRETIERA PIZZA

Fresh mozzarella topped with our signature sausage and sautéed broccoli rabe in garlic & oil
17

GLUTEN FREE PIZZA

Our signature crafted plain pie done gluten free with the shell imported from Italy
14

REGULAR TOPPINGS:

- Sausage
- Meatball
- Pepperoni
- Mushrooms
- Black Olives
- Extra Cheese
- Caramelized Onions
- Fresh Sautéed Garlic

Whole Pie 4 Half Pie 2

SPECIALTY TOPPINGS:

- Prosciutto di Parma
- Roasted Red Peppers
- Fresh Ricotta Cheese
- Broccoli Rabe Sautéed in Garlic & Oil
- Imported Italian Anchovies

Whole Pie 8 Half Pie 4

DOLCI

TARTUFO

Vanilla, chocolate, and strawberry ice cream covered in a delicate chocolate shell with nuts and a candied cherry in the core
9

HOMEMADE TIRAMISU

A spongy espresso cake soaked in rum with a light mascarpone cream topping and finished with cocoa
9

CANNOLI

A crispy homemade shell filled with New York's famous Ferrara's of Little Italy cannoli cream
9

SORBETTO

Imported from Italy, lemon or orange in the peel of the fruit
9

NEW YORK STYLE CHEESECAKE

Perfectly crafted cheesecake served with whipped cream
9

COFFEE, TEA & ESPRESSO

AMERICAN BLACK COFFEE OR HOT TEA

Fresh piping hot regular or decaf served with choice of milk or cream
3

ITALIAN ESPRESSO

Handcrafted imported Italian espresso regular or decaf
4

CAPPUCINO

A layer of frothy milk over our Italian espresso with a touch of cinnamon
4.5

BEVERAGES

BOTTLED DRINKS

San Pellegrino • Aqua Panna
8

FOUNTAIN DRINKS

Coca-Cola • Diet Coca-Cola • Dr. Pepper • Sprite • Ginger Ale • Fuze Iced Tea • Freshly Brewed Unsweetened Iced Tea
3