

# Uncle Tony's Pizza

## Dinner Menu

### **Appetizers**

#### **Crab Chowder 9**

*Plumb Crabmeat and grouper in a tomato and clam juice broth with a splash of white wine.*

#### **Italian Chopped Salad 9**

*Crispy Romaine lettuce tossed with Kalamata olives, cherry tomato, roasted peppers and mozzarella topped with braised balsamic Portobello mushrooms and Shallots. Drizzled with Balsamic vinaigrette.*

#### **Shrimp Cocktail Salad 15**

*Plump Shrimps perfumed in a bath of onions, celery, garlic and bay leaves then chilled and placed on a bed of fresh Mesclum. Served with a tomato- caper relish.*

#### **Grilled Ratatouille Salad 9**

*Grilled zucchini, yellow squash, cherry tomato, red onion, parmesan cheese, croutons, arugula tossed with basil & parsley balsamic vinaigrette*

#### **Arancini Carbonara 9**

*Crispy risotto balls stuffed with ham, parsley and Parmesan cheese served with our homemade Carbonara.*

#### **Antipasto for Two 17**

*A cornucopia of Bruschetta, Tapenade, Prosciutto, Capocollo, Salami genoa, mozzarella, Artichoke, Balsamic-thyme shallots, Grilled zucchini and Roasted bell peppers. Carefully arranged for your delight.*

#### **Cheesy Tomato 9**

*Combination of Caprese salad (mozzarella and fresh tomato slices on a bed of Lolo Rosso accompanied by zesty bruschetta).*

**Add Shrimps 9 or Chicken breast 6 to any salad.**

## Entrata (Entrée)

***Entratas served with seasonal vegetables and your choice of Contorno (side dishes)***

#### **Fish & Shrimps 24**

*Broiled Red Snapper stuffed with asparagus and carrots sautéed with Shrimps, mushrooms, cherry tomato and green onions.*

#### **Petite Tenderloin 28**

*8oz Grilled Beef tenderloin wrapped in bacon, topped with our homemade garlic cheese spread and served in a sweet red wine reduction sauce.*

#### **Skirt Steak 26**

*12oz. Beef skirt steak marinated with garlic and herbs, grilled to perfection then topped with sautéed onions in a Red wine glaze.*

**Mahi Mahi 22**

*8oz. Herb marinated Mahi Mahi, seared and topped with Putanesca sauce (onion, garlic, capers, black olives, anchovies, tomato concasse)*

**Veal Piccata 24**

*2 pieces of 4oz Veal Scaloppini deglazed with white wine then finished with chopped parsley, capers and butter.*

**Chicken Parmigiana 19**

*4 pieces of 2oz. breaded chicken strips covered with Marinara sauce sprinkled with Mozzarella cheese and placed in our Pizza oven until perfect.*

**Osso Bucco Milanese 30**

*Braised Osso bucco on tender vegetables and topped with our house Gremolata*

**Steak Florentine 64**

*32 oz. of Grilled Porterhouse perfection, cooked to medium rare and then sliced and topped with our homemade Maître'd Butter. Highly recommended for 2 people.*

**Choice of Contorno (sides):**

*Risotto , Pasta marinara or alfredo , Side salad , Roasted fingerling potato*

**Pasta**

**Linguine Vongole 19**

*Linguine sautéed with whole Clams, with your choice of Tomato or Cream sauce*

**Linguine Carbonara 14**

*Linguine tossed in our homemade Carbonara sauce.*

**Add Shrimp 9 or Chicken 6**

**Fettuccine Capone 18**

*Chicken breast sautéed with sundried tomatoes and basil in a creamy mushroom sauce.*

**Linguine Pescatore 24**

*Plump Shrimps, Calamari, Mussels, Clams and fresh Fish sautéed with chopped garlic and finished with a light seafood sauce.*

**Rigatoni Pomodoro e Salsiccia 18**

*Rigatoni pasta sautéed with Italian sausage in a light pomodoro sauce*

**Pasta Vegetariana 18**

*Fettuccine sautéed with Asparagus, garlic and tomato concasse, topped with parmesan cheese and lemon zest.*

**Mar e Mar alla Panna Rosa 22**

*Shrimps and Calamari sautéed and simmered in a combination of Alfredo and Marinara sauce over Linguine pasta.*