

Festive

LUNCH 3 courses £16.95

STARTERS



- VG Minestrone** Italian vegetable soup served with bread.
- V Zuppa di Natale** Cream of butternut squash and porcini mushrooms, served with bread.
- V Mozzarella Fritta** Sticks of mozzarella cheese coated in golden breadcrumbs served with a spicy ketchup dip.
- Paté della Casa** Chicken liver paté enriched with mirto liqueur and grappa, served with toasted bread and caramelised red onions.
- V Funghi Fritti** Mushrooms coated in crispy golden breadcrumbs stuffed with cheese, served with garlic mayonnaise.
- Arancini Carbonara** Traditional deep fried Italian rice balls coated in breadcrumbs, made with our Carbonara sauce, stuffed with bacon, pancetta and parmesan. Served with a spicy ketchup dip.
- Ali di Pollo** Chicken wings slowly cooked to perfection and covered in Tony Macaroni's barbeque sauce.
- VG Bruschetta Pomodoro** Toasted bread topped with fresh diced tomatoes, garlic, fresh basil and olive oil.
- Crostino 'Nduja e Mozzarella** Toasted bread with our 4 cheese sauce topped with spicy 'nduja sausage and mozzarella.
- Bruscheta Insalata di Pomodoro, Tonno, Cipolla e Rucola** Toasted bread topped with fresh tomato, garlic, tuna mayo, onion and rocket.
- Sanguinaccio al Vino Rosso** Black pudding and potatoes in a red wine sauce.

MAINS

- Tacchino di Natale** Traditional roast turkey served with all the trimmings.
- Bistecca di Manzo** 8oz sirloin steak cooked to your liking, served with peppercorn sauce & chips. (£4 supplement)
- Tony Macaroni Cheese** Traditional macaroni cheese with an Italian twist in our delicious creamy 4 cheese sauce made with brie, gorgonzola, parmesan and cheddar cheese.
- Spaghetti Bolognese** With our special bolognese sauce made with beef and fresh vegetables enriched in red wine, finished with parmesan.
- Spaghetti Carbonara** With bacon, pancetta and garlic in a creamy sauce, finished with egg yolk and parmesan.
- Lasagne** Pasta sheets layered with our slow cooked Bolognese sauce, creamy bechamel, topped with melting parmesan and mozzarella, then baked in the oven.
- Spicy Chicken Lasagne** Tomato sauce, Béchamel sauce, spicy chicken, fresh chilli, mascarpone, parmesan, mozzarella and basil.
- VG Spaghetti Pomodoro** With a tomato & fresh basil sauce.
- Pollo ai Funghi** Chicken breast with a creamy mushroom sauce. Served with rice or chips.
- Pollo alla Milanese** Pan fried chicken breast coated in breadcrumbs, served with penne arrabbiata.
- Risotto Funghi** Risotto rice tossed with mixed mushrooms and cream, finished with butter and parmesan.
- VG Penne Arrabbiata** In a spicy tomato sauce.
- VG Parmigiana di Melanzane** Traditional Italian dish baked in the oven with layers of aubergine, tomato sauce, vegan parmesan and fresh basil.
- V Gnocchi al Mascarpone e Noci** Gnocchi in a tomato and mascarpone sauce with fresh basil and crushed walnuts.
- Cheeseburger** Homemade 6oz beef burger (2 x 3oz) topped with cheese, fresh tomato and salad. Served with chips.
- Pollo Burger** Breaded chicken breast burger topped with cheese, fresh tomato and salad. Served with chips.
- VG Spaghetti Aglio Olio** With fresh garlic, fresh chillies and extra virgin olive oil. (Add Chicken for £1.75)
- Rigatoni Tony Macaroni** With our tomato sauce, Italian sausage and peppers, finished with parmesan.
- Insalata Tonno** Fresh tomato salad with tuna mayo, rocket, red onion, olives and sweetcorn.
- Pizza Scelta** Choose any pizza from our menu (BBQ pizzas £2 supplement).
- Pizza Calzone** Choose any of our pizzas as a calzone (BBQ pizzas £2 supplement).
- Festive Pizza** Tomato sauce base, turkey, mozzarella, parma ham, spinach, cranberry sauce and roasted almonds.

DESSERTS

- Sticky Toffee Pudding** Served with cream or ice cream.
- Chocolate Brownie** Served with white chocolate sauce and cream or ice cream.
- Gelato** Choose three scoops from double cream vanilla, Belgian chocolate, wild strawberry or toffee fudge.
- Fresh Fruit Salad** Served with cream or ice cream.
- Homemade Cheesecake** Freshly made cheesecake served with cream. Ask your server for today's flavour.
- Homemade Tiramisu** A true classic Italian dessert.
- VG Vegan Strawberry Ice Cream** 3 scoops of our delicious vegan strawberry ice cream.

Festive

DINNER 3 courses £24.95

STARTERS



- VG Minestrone** Italian vegetable soup served with bread.
- V Zuppa di Natale** Cream of butternut squash and porcini mushrooms, served with bread.
- V Mozzarella Fritta** Sticks of mozzarella cheese coated in golden breadcrumbs served with a spicy ketchup dip.
- Paté della Casa** Chicken liver paté enriched with mirto liqueur and grappa, served with toasted bread and caramelised red onions.
- V Funghi Fritti** Mushrooms coated in crispy golden breadcrumbs stuffed with cheese, served with garlic mayonnaise.
- Arancini Carbonara** Traditional deep fried Italian rice balls coated in breadcrumbs, made with our Carbonara sauce, stuffed with bacon, pancetta and parmesan. Served with a spicy ketchup dip.
- VG Bruschetta Pomodoro** Toasted bread topped with fresh diced tomatoes, garlic, fresh basil and olive oil.
- Bruscheta Insalata di Pomodoro, Tonno, Cipolla e Rucola** Toasted bread topped with fresh tomato, garlic, tuna mayo, onion and rocket.
- Prosciutto e Mozzarella di Bufala** Fresh Buffalo mozzarella, wafer thin Parma ham and basil drizzled with olive oil.
- Gamberoni all'Aspro** Pan fried king prawns in a lemon, garlic and white wine sauce. Served with rice.
- Gamberi e Fagioli in Salsa Piccante** King prawns cooked in a spicy tomato sauce, served with baked bean mash.
- Crostino Pollo** Toasted bread topped with mozzarella and black pepper, chicken, lettuce and mayo, finished with sun-dried tomatoes.
- Sanguinaccio al Vino Rosso** Black pudding and potatoes in a red wine sauce.

MAINS

- Tacchino di Natale** Traditional roast turkey served with all the trimmings.
- Bistecca di Manzo** 8oz sirloin steak cooked to your liking, served with peppercorn sauce and chips.
- Fillet Steak** 9oz fillet steak cooked to your liking, served with chips or vegetables and potatoes, and your choice of steak sauce: tre pepi, Diana or funghi. (£8.50 supplement)
- Pollo Tartufetta** Pan fried chicken breast covered in breadcrumbs, on a bed of sliced steamed potatoes drizzled with truffle mayo. Served with sliced tomatoes, rocket & parmesan shavings.
- Pollo alla Maresciallo** Pan fried breaded chicken breast baked with our 4 cheese sauce and mushrooms, topped with Parma ham. Served with vegetables and potatoes.
- Spicy Pollo Burger** Breaded chicken breast burger topped with our spicy cheese, fresh garlic tomatoes and jalapenos bound in our homemade spicy tomato burger sauce. Served with chips.
- Tony Macaroni Burger** Homemade 6oz beef burger (2x3oz) topped with our melted mushroom cheese, caramelised onions, bacon and lollo lettuce. Served with chips.
- VG Vegan Burger** Crunchy isn't chicken burger topped with onion, tomato, sweet chilli sauce and lollo lettuce. Served with chips.
- Lasagne** Pasta sheets layered with our slow cooked Bolognese sauce, creamy bechamel, topped with melting parmesan and mozzarella, then baked in the oven.
- V Gnocchi al Mascarpone e Noci** Gnocchi in a tomato and mascarpone sauce with fresh basil and crushed walnuts.
- Spicy Chicken Lasagne** Tomato sauce, Béchamel sauce, spicy chicken, fresh chilli, mascarpone, parmesan, mozzarella and basil.
- VG Penne Arrabbiata** In a spicy tomato sauce.
- Tony Macaroni Cheese** Traditional macaroni cheese with an Italian twist in our delicious creamy 4 cheese sauce made with brie, gorgonzola, parmesan and cheddar cheese.
- VG Parmigiana di Melanzane** Traditional Italian dish baked in the oven with layers of aubergine, tomato sauce, vegan parmesan and fresh basil.
- Penne Contadina** With chicken, mushrooms, garlic and spinach in a creamy sauce, finished with parmesan.
- Linguine ai Gamberoni** With king prawns, fresh tomato, garlic and chilli in a light tomato sauce.
- Nasello in Camicia di Pancetta e Rosmarino** Fresh hake wrapped in pancetta and a light rosemary and garlic sauce. Baked in the oven and served on a bed of potatoes, caramelised onions, fresh tomatoes and rocket.
- Kung Po Tony** Sesame battered king prawns on a bed of courgette and carrots in a chilli, garlic, ginger and sweet chilli sauce. Served with rice.
- V Risotto ai Porcini e Tartufo** Risotto with porcini mushrooms in a creamy truffle sauce.
- Risotto Carne** Tomato and beef sauce, homemade meatballs, beef strips, Italian sausage & bacon tossed with risotto rice finished with parmesan.
- V Gnocchi Caprino** Gnocchi with cream of roasted peppers & goats cheese with a touch of Napoli sauce & fresh basil.
- Gnocchi con Broccoli e Pancetta** Gnocchi with fresh broccoli, smoked pancetta, cherry tomatoes, finished with mascarpone cheese.
- Spaghetti Carbonara** With bacon, pancetta and garlic in a creamy sauce, finished with egg yolk and parmesan.
- Spaghetti Pollo Piccante** With chicken, fresh garlic and fresh chillies tossed in extra virgin olive oil.
- Spigola all'Acqua Pazza** Steamed fillet of sea bass with king prawns, clams, mussels and squid in a chilli, garlic, white wine and fresh tomato sauce, served with toasted bread.
- Pizza Scelta** Choose any pizza from our menu.
- Pizza Calzone** Choose any of our pizzas as a calzone.
- Festive Pizza** Tomato sauce base, turkey, mozzarella, parma ham, spinach, cranberry sauce and roasted almonds.

DESSERTS

- Sticky Toffee Pudding** Served with cream or ice cream.
- Chocolate Brownie** Served with white chocolate sauce and cream or ice cream.
- Gelato** Choose three scoops from double cream vanilla, Belgian chocolate, wild strawberry or toffee fudge.
- Fresh Fruit Salad** Served with cream or ice cream.
- Homemade Cheesecake** Freshly made cheesecake served with cream. Ask your server for today's flavour.
- Homemade Tiramisu** A true classic Italian dessert.
- VG Vegan Strawberry Ice Cream** 3 scoops of our delicious vegan strawberry ice cream.
- Selection of Cheese & Biscuits**

V=Vegetarian VG=Vegan If you have any ALLERGIES please speak with your server, they will be happy to help.

CHRISTMAS PRESTO

I MAIN COURSE

Selected from our Festive Lunch Menu £7.95
Only available Mon-Thur 12-5pm for tables up to 5 people
(Tables must be vacated by 5pm)



OUR CHRISTMAS MENUS ARE AVAILABLE FROM: Thursday 9th December - Thursday 23rd December (inclusive).

TERMS & CONDITIONS

The booking is provisional until we receive a deposit of £10 per person (party of 6 or more).

We must receive this within 2 weeks of the initial reservation or the booking will automatically be cancelled.

In the event of a cancellation, the deposit will be non-refundable.

In the event of a booking reducing in numbers with less than 24 hours notice, the full deposit will not be redeemed (It will only be for the number of people that are present).

A discretionary 10% service charge of the total bill will be added to parties of 6 or more.

Tables of 6 or more people will be required to have our 3 course Christmas Menu.

The Christmas Menu is available from: Thursday 9th December - Thursday 23rd December (inclusive).

On Friday 10th & 17th December all reservations on these dates must choose from our 3 course Christmas Lunch / Dinner menu.

Festive Presto Menu for £7.95 (one main course from the 3 course festive lunch menu) will be served 12-5pm Monday - Thursday.

Only available to parties of up to 5 people. Last orders are 4pm and tables to be vacated by 5pm.

3 course Festive Lunch Menu bookings are available between 12 & 3pm (2 hours for each booking on the 3 course Festive Lunch Menu).

Festive Dinner menu served 5pm-late (2.5 hours for each booking).

Our usual £5.95 Menu Presto will not be served from the 9th December 2021 - 7th January 2022 (inclusive).

Our usual Buona Domenica Menu will not be served from the 12th December 2021 - 9th January 2022 (inclusive).

From 24th December 2021 - 9th January (inclusive) we will only be serving our A la Carte Menu.

Please note we are CLOSED CHRISTMAS DAY & NEWYEAR'S DAY 24th & 31st December ask restaurant for closing time/last orders.