

TONY & PENNY'S

RESTAURANT & CATERERS

PORTUGUESE WINES

WHITE WINES

	GLASS	SPLIT	BOTTLE
Aveleda, Vinho Verde	5	---	17
Casal Garcia, Vinho Verde	5	8	17

RED WINES

BORBA, D.O.C. (Alentejo) A well balanced ruby colored wine with an excellent nose, attractive fig nuances and a long smooth taste.	5	9	17
BORBA, Reserva (Alentejo)	---	---	25
MONTE VELHO (Alentejo) Bright cherry fruit with a nice texture on the palate.	5	9	17
DÃO GRÃO VASCO	---	---	17

PORTO WINES (aperitif or dessert)

Tawny Porto	5	---	---
Lagrima White Porto	5	---	---
Porto, 10 Years Old	6	---	---
BORBA, Premium	---	---	22

AMERICAN & IMPORTS

WHITE WINES

White Zinfandel	5	---	15
Pinot Grigio, Ecco Domani Brilliant clear straw color and a floral nose with delicate aromas of fig and honeysuckle fruit.	6	---	19
Pinot Grigio, Bella Sera Light nutty aromas, clean citrus flavors with a crisp finish	6	---	19
Mirassou Moscato As close as you can to capturing summer in a bottle.	6	---	19
Chardonnay, Copperidge Inviting apple, citrus fruit aromas and flavors	5	---	15
Chardonnay, Turning Leaf Medium-Bodied and well balanced with crisp apple and pear flavors and a smooth, creamy finish	6	---	19

RED WINES

Merlot, Ecco Domani Ruby red in color, with aromas of currants and cherries. Plum & black cherries on the palate for a ripe finish.	6	---	20
Merlot, Turning Leaf Pleasant aromas of raspberry, and an excellent balance between ripe fruit flavors and structured tannins.	6	---	19
Merlot, Copperidge Deep ruby red color, unsurpassed smoothness and silky richness.	5	---	15
Merlot, Ghost Pines Flavors of blackberry, mocha and spice with strong tannins. Great with steak.	---	---	25
Apothic Flavors of rhubarb and black cherries with hints of mocha, chocolate, brown spice, vanilla.	6	---	19
Alamos Malbec	6	---	19
Cabernet Sauvignon, Louis M. Martini Blackberry, currant and spice pairs well with beef, lamb and pastas.	---	---	25
Cabernet Sauvignon, Copperidge Attractive berry fruit flavor with a hint of plum and spice.	5	---	15
Pinot Noir, Mirassou Intense flavors of cherry and plum with delicate floral notes and hints of vanilla.	6	---	19
Shiraz, Black Swan Bold flavors of black cherry and peppery spices, blended to create a smooth wine.	6	---	19

HOUSE WINES

	GLASS	1/2 CARAFE	CARAFE
Chablis, Carlo Rossi	4	7	13
Rose, Carlo Rossi	4	7	13
Burgundy, Carlo Rossi	4	7	13
Lambrusco, Reuniti	5	7	15

SANGRIA white -or- red wine with assorted fruit, sugar and liquor / 5 glass – 18 pitcher

COCKTAILS ask our waitstaff for your favorite

BEERS assorted domestic and import beers available

BEVERAGES free soda refills

Coca-Cola / 3	Sumol (Orange -or- Pineapple) / 3	Mineral Water / 3
Diet Coke / 3	Apple Juice / 3	LUSO (bottled water) / 3
Sprite / 3	Orange Juice / 3	Espresso / 3
Ginger-Ale / 3	Cranberry Juice / 3	Cappucino / 3
Orange Soda / 3	Iced Tea / 3	Hot Coffee -or- Tea / 2

APPETIZERS

Golden Onion Rings jumbo battered onion rings golden brown / 5

Mozzarella Sticks served with marinara sauce / 5

Steamed Mussels
sauteed with garlic, fresh cilantro, olive oil and white wine / 7

Golden Chicken Wings / 7

Flaming Chouriça char-broiled Portuguese sausage / 7

Stuffed Mushroom Caps with our own seafood stuffing / 6

Stuffed Clams Casino / 8

Clams on a Half Shell / 7

Scallops wrapped in Bacon with a teriyaki glaze / 8

Calamari Rings Rhode Island Style
served with marinara sauce / 7

8 Little Necks Pato Style steamed with garlic and olive oil / 8

Shrimp Moçambique
4 large shrimp sautéed in a spicy butter sauce / 9

Shrimp Cocktail accompanied with our own tangy cocktail sauce / 8

Homestyle Shrimp juicy shrimp sautéed in special spices / 8

Pasteis de Bacalhau (6) codfish cakes / 6

Rissoles de Camaráo (5) shrimp cakes / 6

Combo Platter shrimp cakes, codfish cakes and calamari / 9

Sampler
golden chicken wings, shrimp, mozzarella sticks and onion rings / 9

SANDWICHES

Pork Sandwich (Bifana)
on a Portuguese roll and served with fries / 7

Turkey Breast Club served with fries / 7

Steak Sandwich (Prego)
on a Portuguese roll and served with fries / 7

Hamburger / Cheeseburger served with fries / 7

Hamburger Club / Cheeseburger Club served with fries / 7

SIDE ORDERS

Home-Style Rice / 3 Oven Roasted Potatoes / 4

Mashed Potatoes / 4 Vegetable of the Day / 4

French Fries / 4 Cole Slaw / 3

Onion Rings / 4 Side of Pasta - served with red sauce / 4

SALADS

Fresh Garden Salad / 4

Chef Salad a fresh garden salad topped with assorted meats and cheese with your choice of dressing / 8

Salmon Salad / 9

Grilled Chicken Salad / 8

Tuna Salad / 8

CHILDRENS MENU

SERVED WITH FRIES & SMALL BEVERAGE

Applies to children under 10 years of age

Broiled Sirloin Steak / 8

Cheeseburger / 7

Chicken Tenders / 8

Spaghetti & Meatballs / 8

Fish & Chips / 7

Ziti with melted butter / 7

DINNER ENTREES INCLUDE: SALAD OR SOUP OF THE DAY, BREAD AND BUTTER

AND SOME INCLUDE YOUR CHOICE OF MASHED GARLIC POTATO, FRENCH FRIES, HOME-STYLE RICE, ROASTED POTATOES, PASTA OR VEGETABLE OF THE DAY.

PASTA

Pasta Primavera fresh garden vegetables sautéed with olive oil, garlic, fresh herbs and served over penne pasta / 12

add Chicken / 4 extra add Scallops or Shrimp / 5 extra

Linguini Alfredo

linguini pasta tossed with a cream sauce and grated parmesan cheese / 13

add Chicken / 4 extra add Scallops or Shrimp / 5 extra

Chicken Broccoli Alfredo diced boneless breast of chicken with broccoli florets and ziti in Alfredo sauce / 16

Pasta Marinara choice of pasta tossed with our own zesty marinara sauce / 11

add Meatballs / 4 extra

Linguini with Clam Sauce linguini pasta sautéed with a virgin olive oil, garlic and clam sauce white or red, topped with fresh clams and mussels / 16

Shrimp Scampi tender shrimp sautéed with olive oil, fresh garlic, white wine, butter sauce and served over linguini / 17

Zuppa de Pesce lobster, shrimp, scallops, clams, calamari and mussels with fresh tomatoes and fresh herbs in a spicy red sauce and served over pasta / 21

Veal Parmigiana tender veal lightly breaded and baked with marinara sauce and mozzarella cheese / 19

Chicken Parmigiana boneless breast of chicken, breaded, pan seared, baked in oven and topped with marinara sauce and mozzarella cheese / 16

MEATS & POULTRY

PENNY'S Black Angus Filet Mignon topped with gorgonzola crumble / 24

Broiled New York Sirloin 12oz. center cut sirloin cooked to perfection / 18

Applewood Filet Mignon wrapped in Bacon black angus tenderloin of beef cooked to perfection / 24

Sirloin Tips over Rice / 18

Rack of Lamb New Zealand Lamb / 24

Broiled Lamb Chops marinated with fresh herbs and broiled to perfection / 22

TONY'S Mix Grill Combo marinated chicken breast, pork tenderloin and a medallion of beef loin served with mashed potato and vegetable / 21

Grilled Pork Chops grilled pork chops marinated with fresh herbs / 16

Roast Pork Loin / 16

Chicken Marsala pan seared with wild mushrooms and marsala wine sauce / 16

Chicken Francaise lemon marinated chicken breast sautéed to a golden brown in a lemon butter sauce / 16

Oven Roasted Chicken bone-in half chicken roasted with herbs / 13

Fried Chicken Wings / 14

Veal Marsala pan seared with wild mushrooms and marsala wine sauce / 19

Veal Francaise lemon marinated veal sautéed to a golden brown in a lemon butter sauce / 19

TRADITIONAL PORTUGUESE

Mariscada half of a lobster, clams, scallops, and shrimp in a traditional Portuguese spicy red sauce and served in an iron pot / 21

TONY'S Famous Seafood Rice Combo rice with shrimp, scallops, half lobster, clams in a zesty sauce and served in an iron pot / 21

Bacalhau charcoal grilled or boiled salted cod, bone in, served with red bliss smashed potatoes and topped with roasted peppers and extra virgin olive oil / 20

Bacalhau á Zé do Pipo boneless salted codfish in a creamy sauce served with mashed potatoes / 19

Shrimp Moçambique 6 jumbo shrimp sautéed in a spicy butter sauce / 20

Home-Style Shrimp over Rice pan seared shrimp tossed in olive oil, garlic and spicy sauce / 18

Carne de Porco Alentejana braised cubes of pork, little necks and fried potatoes in our brown house gravy, garnished with jardineira pickles and olives / 18

Braised Pork Loin "Febras de Porco"

julienne pork loin marinated, braised and served with a flamed demi / 16

Bife á Casa 12 oz. center cut sirloin sautéed topped with an egg, presunto and our brown house gravy / 18

SEAFOOD

Grilled Salmon fresh Atlantic Salmon grilled and seasoned with fresh herbs / 18

Grilled Swordfish grilled swordfish atop rice with fresh vegetables / 18

Boston Baked Scrod

fresh baked scrod lightly coated with house seasoned crumbs / 18

Stuffed Scrod fresh scrod baked with our own seafood stuffing / 18

Baked Stuffed Atlantic Salmon

fresh Atlantic salmon baked with our own seafood stuffing / 18

Scrod Francaise fresh scrod lightly coated with our homemade batter and served golden brown in a lemon butter sauce / 16

Baked Stuffed Shrimp

5 large shrimp baked with our own seafood stuffing and topped with butter / 20

Grilled Shrimp 5 large shrimp grilled on a skewer, seasoned with fresh herbs / 20

Baked Sea Scallops baked sea scallops topped with seasoned crumbs / 21

Grilled Sea Scallops grilled sea scallops on a skewer, seasoned with fresh herbs / 21

Baked Seafood Combo

an assortment of fresh haddock, clams, scallops and stuffed jumbo shrimp / 21

FISHERMANS PLATTER

an assortment of deep fried fresh haddock, clams (*whole belly -or- strips*), scallops, shrimp and onion rings / 20

Fillets of Haddock

lightly coated with our homemade batter and served golden brown / 15

Fried Sea Scallops / 20

Fried Gulf Shrimp / 18

LOBSTER

OUR TANK IS ALWAYS WELL STOCKED WITH VARIOUS SIZES OF MAINE LOBSTERS.

LOBSTERS ARE PREPARED EITHER BOILED OR BAKED STUFFED.

Ask your server for today's prices.

SURF & TURF

YOUR CHOICE OF ONE

BOSTON SCROD, SEA SCALLOPS, LOBSTER TAIL OR BAKED STUFFED SHRIMP

Filet Mignon / 24

New York Sirloin / 20

DESSERTS

Vanilla Ice Cream / 4

Spamoni

wedge of vanilla/cherry, chocolate and pistachio ice cream with mixed nuts and fruits / 5

Fried Ice Cream

vanilla ice cream dipped in batter, rolled in corn flake crumbs and deep fried / 5

Kahlua Parfait / 6

Amaretto Parfait / 6

Crème De Menthe Parfait / 6

Egg Custard Pudding "Pudim Flan" / 4

Crème Brulee / 6

Chocolate Mousse / 4

Cheesecake - NY Style / 5

Apple Pie a la Mode / 6

Strawberry Shortcake / 6

Lemon Meringue Pie / 4.

Carrot Cake / 5

Triple Chocolate Truffle Cake / 6

Grand Slam Pie

cheesecake with oreo crust, caramel, chocolate chunks and chopped nuts / 6

Cappuccino / 5

Espresso / 2

MEALS ARE SUBJECT TO 7% MA. MEAL TAX

A \$3 PLATE CHARGE FOR SHARING DINNERS

Consumer Advisory Warning For Raw Foods: In compliance with the Dept of Public Health, we advise that eating raw or undercooked meat, poultry or seafood poses a risk to your health.

Please notify your server if anyone in your party has a food allergy.

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