

# TONY TOMATOES

- PIZZA E CUCINA -

SUNDAY LUNCH IN  
A PRIVATE SETTING

\$60 P.P. 12PM - 4PM



**BRING YOUR FRIENDS &  
FAMILY AND CELEBRATE  
YOUR SPECIAL  
OCCASSION WITH US!**  
MIN OF 30 ADULTS

**antipasti:** selection of 3  
**pizzas:** selection from main menu  
**mains:** selection of 3  
**side:** choice of 1  
**dessert:** selection of 2

## ANTIPASTI

### PROSCIUTTO PLATE

thinly sliced parma prosciutto  
served w rocket, shaved parmesan  
& pizetta bread

### PORCHETTA PLATE

thinly sliced house made  
porchetta served w pizetta bread

### CAPRESE SALAD (V) (GF)

truss and cherry tomatoes, fior di  
latte, basil, evoo & toasted bread

### PORK & VEAL POLPETTE

cooked in traditional tomato sugo  
w peas & prosciutto

### ARANCINI (V)

asparagus, leek and asiago  
cheese risotto balls

## MAINS

### GNOCCHI POMODORO (V) (GF) &

handmade potato gnocchi al available  
pomodoro & parmesan

### GNOCCHI BOLOGNESE (GF)

hand made potato gnocchi with  
Bolognese & parmesan

### SPIRALI PASTA (GF) (V) &

spiral puttanesca w tomatoes,  
anchovies, capers, olives, chili,  
parmesan & chili

## MAINS cont.

### TAGLIERINI

house made egg taglierini w  
tomatoes, pancetta, pecorino  
cheese, chili, shallots, parsley

### HALF TUBE PASTA (GF) (V) &

with mutti cherry tomatoes, a hint  
of anchovy, garlic, shallots, basil,  
parmesan & chilli

### CANNELLONI VERDI (V)

w kale, ricotta, pumpkin, parmesan  
topped w tomato sugo & bechamel

### RIB RAVIOLI

hand made pork & veal rib meat  
ravioli w casalinga tomato sugo &  
pecorino cheese

### RISO NERO (GF)

black rice w prawns, calamari,  
chorizo, zucchini, cherry tomatoes,  
peas, garlic, shallots & lemon

### CHICKEN PARMIGIANA

crumbed deboned half chicken  
with tomato, mozzarella,  
parmesan, potato chips

### BEEF CHEEKS PIZZAIOLA

slow cooked beef cheeks in  
tomato, served with soft polenta,  
mushrooms, pancetta & gremolata

## PIZZAS

selection of pizzas from our  
main menu

## SIDES

**MIXED LEAF SALAD (GF) (V) **  
w special ruby's dressing

### SPELT SALAD (V)

w lentils, almonds, pine nuts,  
pumpkin seeds, red onion, parsley,  
basil, currants, lemon dressing

**REALLY BORING STEAMED  
SEASONAL GREENS (GF) (V) **  
w evo & lemon dressing

**POTATO CHIPS (V) **

## DESSERTS

**CHOCOLATE FONDANT (GF)**  
with berries and whipped cream

### TIRAMISU

house made classic tiramisù

### ZEPPOLE

Italian donut with pastry cream  
and amarena cherry

(V) VEGETARIAN (GF) GLUTEN FREE  VEGAN

#### SHARED BANQUET:

All courses in this banquet are shared and the dishes get placed in the middle of the tables.

#### DIETARY REQUIREMENTS:

We can cater for dietary requirements if known before and serve alternatives where needed.

#### KIDS:

We recommend excluding kids up to 13 years of age from banquets. Kids can pre-choose pizza or pasta from our dine-in menu.

#### BEVERAGES:

All drinks are charged on consumption. We recommend pre-choosing wines for the tables and selecting a smaller choice of beers, spirits and cocktails for the day. No BYO.

#### SERVICE:

Table service—please order all food and drinks at the table.

\* **ALLERGENS:** While we offer gluten free options, we are not a gluten free kitchen. Cross-contamination could occur. We are unable to guarantee that any items can be completely free of allergens. Not all ingredients are listed on this menu that go into our dishes.

**Please mention all your allergies and intolerances to our staff**

**PAYMENTS:** While we don't accept individual payments for private functions, we can help by processing a few different transactions in cash or on cards.