

DESSERT

TIRAMISU

APPLE PIE

CHEESECAKE

CHOCOLATE FUDGE CAKE

MIXED ICE CREAM (Two scoops)



TONITO ITALIAN RESTAURANT

435 Uxbridge Road

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TONITO ITALIAN RESTAURANT

JOIN US

FOR

LUNCH & EARLY BIRD MENU

TWO COURSE £16.95

(STARTER & MAIN OR MAIN & DESSERT)

THREE COURSE £20.95

cheers!

STARTER

MINISTRONE (V)
HOMEMADE VEGETABLE SOUP

SOUP OF THE DAY (V)

CROSTINO DELLA CASA
TOASTED CIABATTA, TOPPED WITH SAUTEED MUSHROOMS IN BUTTER GARLIC SAUCE

INSALATA CAPRESE (V)
TOMATO AND MOZZARELLA SALAD

INSALATA TRICOLORE (V)
AVOCADO, MOZZARELLA AND TOMATO SALAD

SPAGHETTI AGLIO OLIO E PEPPERONCINO (V)
SPAGHETTI WITH GARLIC, OLIVE OIL AND CHILLI

PENNE NAPOLI(V)
PENNE COOKED IN TOMATO SAUCE

PROSCIUTTO E MELONE
HAM AND MELON

TEMPURA PRAWNS
DEEP FRIED BUTTERED TIGER PRAWNS SERVED WITH SWEET CHILI SAUCE

CALAMARI FRITTI
DEEP FRIED SQUID RINGS

AVOCADO CON SALMONE AFFUMICATO
SMOKED SCOTTISH SALMON WITH AVOCADO

MELANZANE ALLA PARMIGIANA
BAKED LAYERS OF AUBERGINE WITH TOMATO SAUCE, GRATINATED

FRITTURA DI BIANCHETTI
DEEP FRIED WHITEBAIT

COCKTAIL DI GAMBERETTI
PRAWN COCKTAIL

PATE DI POLLO
CHICKEN LIVER PATE

SPAGHETTI AL RAGU DI MANZO
SPAGHETTI COOKED IN BEEF BOLOGNESE SAUCE

MAIN COURSE

TAGLIATELLE AL PESTO ROSSO (V)
TAGLIATELLE COOKED IN SUNDRIED TOMATOES AND CREAM SAUCE

PENNE ALLA PRIMAVERA (V)
PENNE WITH SEASONAL VEGETABLES COOKED IN GARLIC BUTTER SAUCE

RISOTTO CON VEGETALI ARROSTITI (V)
ARBORIO RICE COOKED WITH ROASTED VEGETABLES

RISOTTO AI FRUTTI DI MARE
ARBORIO RICE WITH MIXED SEAFOOD, GARLIC, CHILLI, AND TOMATO SAUCE

GAMBERI ALLA TONITO
TIGER PRAWNS IN TOMATO CHILLI SAUCE SERVED WITH RICE

POLLO ALLA VECCHIA MANIERA
CHICKEN BREAST COOKED IN GARLIC BUTTER SAUCE

POLLO AL PEPE
CHICKEN BREAST COOKED IN PEPPERCORN AND CREAM SAUCE

FILETTI DI POLLO CON PORCINI SELVATICI
STRIPS OF CHICKEN BREAST IN MUSHROOM AND CREAM SAUCE SERVED WITH RICE

TACCHINO COSTIERA AMALFITANA
TURKEY BREAST COOKED IN CREAM AND MUSHROOM SAUCE

POLLO OR VITELLO ALLA MILANESE
CHICKEN OR VEAL ESCALOPE SERVED WITH PASTA OR VEGETABLES

SALMONE ALLA GRIGLIA
GRILLED SALMON

FILETTI DI BRANZINO
PAN FRIED SEA BASS

FILETTO DI PESCHE BIANCO ALLA FIORENTINA
WHITEFISH ON A BED OF SPINACH GRATINATED WITH BECHAMEL SAUCE AND CHEESE

BASTONCINI DI PESCHE FRITTI
DEEP FRIED SOLE

FEGATO ALLA SALVIA OR FEGATO ALLA VENEZIANA
CALF'S LIVER COOKED IN BUTTER AND SAGE OR WHITE WINE AND ONION SAUCE

MEDAGLIONI ALL BAROLO (+£3 extra will be charged)
BEEF MEDALION COOKED WITH RED WINE AND MUSHROOM SAUCE

TIBIA D'AGNELO AL VINO ROSSO (+£3.00 extra will be charged)
LAMB SHANK COOKED IN RED WINE SAUCE

*Please inform your waiter if you have any dietary requirements or allergies.

Main course meat and fish dishes come with three vegetables unless specified.