



Celebrating 65 years



APPETIZERS

TOASTED RAVIOLI

With meat sauce 9

ASIAGO CHEESE DIP

With baked pita points 9

STUFFED MUSHROOMS

Mushroom caps stuffed with crab, cheese and Italian bread crumbs 9

COMBINATION PLATTER

Chicken strips, mozzarella cheese sticks, toasted ravioli, toasted artichoke hearts and dipping sauces 13

CRAB CAKES

Tony's signature crab cakes with roasted red pepper coulis and basil aioli 12

TOASTED ARTICHOKE HEARTS

With garlic butter dipping sauce 9

SHRIMP SCAMPI

Sautéed in garlic, white wine and butter 14

SHRIMP COCKTAIL

With horseradish cocktail sauce 12

MOZZARELLA CHEESE STICKS

With meat sauce 9

HOT PEPPER CHEESE CUBES

Golden fried and served with ranch dip 9

PROVOLONE GARLIC BREAD

House baked bread, garlic butter and provolone cheese 6

HOME-STYLE CHICKEN STRIPS

Served with your choice of ranch, honey mustard or hot sauce 9



SOUP & SALAD

TONY'S BEEF VEGETABLE SOUP 4 SOUP OF THE DAY 4 HOUSE SALAD

Romaine, iceberg, red onion, pepperoncinis & cheese 4 - large 8 (+ grated Roquefort \$1)

CAESAR SALAD

Romaine, croutons, Parmesan, Asiago & blue cheese in our house-made Caesar dressing 5 - large 8

WITH SALMON 14

WITH GRILLED CHICKEN 11

STRAWBERRY SPINACH SALAD

Baby spinach topped with candied pecans, blue cheese crumbles & fresh strawberries. Served with poppy seed dressing. 8

WITH GRILLED CHICKEN 11

WEDGE SALAD

Creamy Gorgonzola dressing with dried cranberries, pumpernickel dried onion crumble, hickory smoked bacon and green onion 8 (add to an entree 4)

CHEF SALAD Romaine and iceberg lettuce, tomato, eggs, roast beef, and cheese 9



DRESSINGS



TONY'S FAMOUS PEPPERLOIN STEAK

Tony's is the home of the original
Pepperloin. House cut, marinated, rolled in
half cracked black pepper grilled to
perfection and served with your choice of our
house made garlic butter or Au Jus.
6 OUNCE TONY'S PEPPERLOIN 26
8 OUNCE TONY'S PEPPERLOIN 28
12 OUNCE TONY'S PEPPERLOIN 35

FILET MIGNON

Hand trimmed and not marinated. Served with your choice of garlic butter or Au Jus. 6 OUNCE FILET 25 8 OUNCE FILET 27

AGED 12 OZ BONELESS STRIP

Favorite among steak lovers 29

RIBEYE

Boneless 16 oz house cut Ribeye grilled to perfection and accompanied with Au Jus 29

CRAB STUFFED PORTOBELLO STEAK

8 oz Pepperloin steak set atop a crab and cheese stuffed portobello mushroom 34

PEPPERLOIN KABOB

8 oz of tenderloin bites peppered, marinated and topped with garlic butter 18

BEEF KABOB

8 oz of marinated tenderloin bites topped with garlic butter 18



SEAFOOD ADDITIONS & STEAK ACCOMPANIMENTS

OSCAR

Add a crab cake, asparagus spears and
Hollandaise sauce to any steak or seafood 6
5 SHRIMP SCAMPI 9
CRAB STUFFED PORTOBELLO 9
COLD WATER LOBSTER TAIL 22

BLUE CHEESE GARLIC BUTTER 2.50 GORGONZOLA CREAM SAUCE 2.50 SAUTÉED MUSHROOMS 2.50 SAUTÉED ONIONS 2



ENTREE SIDE DISHES

ALL ENTREES SERVED WITH CHOICE OF 2 SIDES

SMALL CAESAR
HOUSE SALAD
SOUP
BROCCOLI
VEGETABLE MEDLEY

MEAT SAUCE PASTA
GARLIC BUTTER PASTA
BAKED POTATO
STEAK FRIES
BROASTED POTATOES

SICILIAN POTATOES \$4

FETTUCCINE ALFREDO \$4

FETTUCCINE W/ BROCCOLI \$4

LOADED BAKED POTATO \$2

ARTS & BACON FETTUCINE \$6



ADD A HOUSE OR CAESAR SALAD TO ANY PASTA \$3

RAGU (MEAT) SAUCE

Our most popular sauce, slightly sweet with ground beef, tomatoes, onions, and sliced mushrooms served over linguini noodles 13

MARINARA RED SAUCE

Tomatoes, sautéed garlic and onions and Italian seasonings 11

MEATBALLS

Linguine and two meatballs topped with marinara sauce 13

ITALIAN SAUSAGE LINKS

Two Italian links char-broiled and served over pasta and topped with our meatless marinara sauce 14

FETTUCCINE ALFREDO

Fettuccine noodles prepared with a rich sauce of heavy cream, butter, Asiago cheese & spices 11 WITH BROCCOLI 12

ARTICHOKE HEARTS & BACON 15

LASAGNA

WITH CHICKEN 15

Layers of lasagna noodles baked in our homemade meat sauce and topped with mozzarella cheese 13

SHRIMP SCAMPI

10 large shrimp sautéed in a light garlic butter and Italian spices. Served over a bed of linguine noodles 21

CAJUN CHICKEN PASTA

Penne tossed with Cajun style grilled chicken in a spicy Provel cheese sauce 15

BAKED PENNE

Our slightly sweet homemade meat sauce, penne noodles, and mozzarella cheese 11

CHEESE MANICOTTI

Tubular ricotta cheese filled noodles baked in our meatless marinara sauce 11

GARLIC BUTTER

Whipped butter, garlic & sweet basil with linguine noodles 11

LEO'S SICILIAN PASTA

Originally made by Tony's father, Leo.

Back home, Leo made his sauce by
putting it on the back porch in a clay pot,
and letting it cook in the sun all day.

Olive oil, garlic, tomatoes, onion & Italian
seasonings 13

ALA CARTE PASTA ITEMS

MEATBALL 4 ITALIAN SAUSAGE LINK 4 SIDE BOWL OF RAGU (MEAT) SAUCE 3

CHILDREN'S MENU -

ALL MEALS SERVED WITH FRIES OR APPLE SAUCE

SPAGHETTI WITH MEAT SAUCE 6
FETTUCCINE ALFREDO 6
PIZZA 7 inch with cheese or pepperoni 6
BURGER 6

CHICKEN STRIPS

Three crispy breaded strips 6

TOASTED RAVIOLI

5 ravioli with meat sauce 6



SALMON FILET

Pan seared 8 ounce filet with lemon, white wine, and special seasonings. Served with vegetable of the day and one side 23 BLACKENED SALMON 23

SHRIMP SCAMPI

10 large shrimp sautéed in a light garlic butter and Italian spices. Served over a bed of linguine noodles 21

COCONUT SHRIMP

7 butterflied and breaded shrimp served with cocktail sauce 16

LOBSTER TAIL

5-6 ounce cold water lobster tail served with drawn butter and your choice of two side items

ONE TAIL DINNER 25
TWO TAIL DINNER 40



SPECIALTIES

CHICKEN PARMIGIANA

Italian breaded chicken breast, baked in Tony's marinara tomato sauce, topped with melted cheese 17

CHICKEN PROVOLONE

Chicken breast sautéed in olive oil, topped with prosciutto and provolone cheese and served in a brandy mushroom sauce 17



ICE CREAM COCKTAILS

ITALIAN DELIGHT

A Tony's favorite since 1954! Tony
Ventimiglia's version of the Brandy
Alexander. Dark Creme De Cacao, Brandy
and Praline Liqueur blended with hand
dipped ice cream. 8

BRANDY ALEXANDER

Dark Crème De Cacao and Brandy blended with hand dipped ice cream 8

POLAR BEAR

Amaretto and White Crème De Cacao blended with hand dipped ice cream 8

BROWN SQUIRREL

Kahlua and Amaretto blended with hand dipped ice cream 8

CHOCOLATE ICE CREAM MARTINI

Chocolate vodka, Godiva chocolate liqueur, hand dipped ice cream and a chocolate swirl topped with whipped cream 10



TONY'S IS THE HOME OF ALTON'S ORIGINAL PIZZA 14" PIZZAS ARE MADE FROM OUR OVER 60-YEAR-OLD DOUGH RECIPE

ADD A HOUSE OR CAESAR SALAD TO ANY PIZZA \$3

TONY'S SPECIAL Sausage, mushrooms, pepperoni, with your choice of regular or Canadian bacon 16.99

TONY'S SPECIAL DELUXE

Pepperoni, sausage, bacon, mushrooms, onions, green peppers, & black olives 19.99

VEGETARIAN

Mushrooms, onions, green peppers, tomatoes, & black olives 16.99

HAWAIIAN PIZZA

Canadian bacon and pineapple 14.99

TONY'S ST. LOUIS STYLE

9"x14" thin crust with a provel blend 12.99

CREATE YOUR OWN 14" PIZZA 11.99

TONY'S ORIGINAL CHEESE PIZZA

Mozzarella cheese, homemade sweet pizza
sauce with your choice of toppings
(1.99-2.99 each)

TOPPINGS 1.99 EACH

Pepperoni, sausage, bacon, Canadian bacon, ground beef, green peppers, chopped onion, red onion slices, mushrooms, tomato slices, black olives, green olives, jalapenos, pepperoncinis, pineapple, extra mozzarella cheese, extra pizza sauce

PREMIUM TOPPINGS 2.99 EACH

Portobello mushrooms, Italian meatball, Italian sausage link, artichoke hearts, anchovies, grilled chicken breast

PREMIUM SAUCES 1.99

Alfredo sauce, Tony's homemade meat sauce, olive oil, BBQ sauce



OUR STORY

Tony and Edie Ventimiglia opened Tony's Restaurant with their two young children, Leonard and Michael, in October 1954. Tony and Edie found the perfect little location right here on Piasa Street in Downtown Alton and Tony's Restaurant was born. Tony's started as just a one room bar and restaurant with Edie as the cook and Tony as the bartender. Tony and Edie were the first to bring pizza to Alton in 1955, shortly after Tony's opened. Just a few years later Tony's became famous for their steak, The World Famous Pepperloin. Tony's has expanded many times over the years, but has always remained family owned and operated in it's original location. Tony and Edie's sons, Michael and Leonard, both ran the restaurant before retiring and passing Tony's to the third generation, Tony's grandson and Leonard's son, Paul in 2016.