

Pasta & Entrees

*Garnished with Fresh Parsley and Romano Cheese

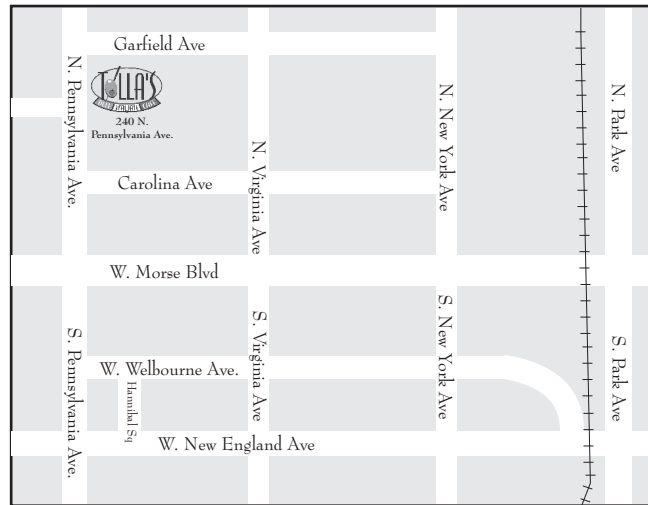
Add Wheat Pasta or Gluten Free for \$1.00

* All entrees & Pasta are served with rolls & choice of salad or soup for \$3.00

* Chicken & Veal entrees are served over linguini or penne pasta. vegetables can be substituted for pasta for an additional \$3.95 Alfredo \$3.00 Bolognese \$3.00
Vodka Sauce \$3.00 Sambuca Sauce \$3.00

Item	Lunch	Dinner
Penne	\$7.50	\$9.25
Linguini	\$7.50	\$9.25
Cheese Ravioli	\$8.25	\$10.75
Stuffed Shells	\$8.25	\$10.75
Manicotti	\$8.25	\$10.75
Lasagna	\$10.25	\$13.50
Stuffed Chicken Tolla	\$14.95	\$18.95
<i>- Lightly breaded chicken breast stuffed with prosciutto, feta cheese & fresh spinach, served over pasta with marinara.</i>		
Shrimp/Chicken Aioli	Chicken \$14.95	\$17.95
<i>- Choice of shrimp or chicken with penne lightly sauteed in olive oil, garlic, portabello mushrooms, sundried tomatoes, artichokes, fresh scallions, chopped tomatoes and white wine.</i>		
Shrimp	\$15.95	\$18.95
Chicken/Veal Parmigiana	Chicken \$9.75	\$14.95
<i>-hand breaded chicken breast/veal topped with marinara and mozzarella.</i>		
Veal	\$12.95	\$16.95
Chicken/Veal Marsala	Chicken \$9.75	\$14.95
<i>-sauteed chicken breast/veal with Marsala wine and fresh portabello mushrooms</i>		
Veal	\$12.95	\$16.95
Chicken/Veal Picatta	Chicken \$9.75	\$14.95
<i>-sauteed chicken breast/veal with artichoke hearts & capers, sauteed in white wine & lemon.</i>		
Veal	\$12.95	\$16.95
Chicken Tuscan		
<i>pan seared chicken with sundried tomatoes, artichoke hearts, smothered in Gorgonzola w/ a white wine garlic sauce over bowtie pasta</i>		
	\$13.95	\$17.95
Stuffed Rigatoni	Chicken \$13.95	\$17.95
<i>rigatoni stuffed with seasoned ricotta finished off with a Sambuca cream sauce with sundried tomatoes & artichoke hearts</i>		
Shrimp	\$14.95	\$18.95
Eggplant Parmigiana	\$10.75	\$14.95
<i>Thinly sliced, breaded fried to a golden brown topped with Tollas Sauce and melted mozzarella. Served over pasta.</i>		
Veal Saltimbocca	\$15.75	\$18.95
<i>Veal cutlet, prosciutto ham, melted mozzarella in a marsala wine sauce with portabella mushrooms served over pasta.</i>		

Directions



From Aloma:

Turn North on Park Ave.
Turn West on Morse
Turn North on Pennsylvania Ave.

From 17/92:

Turn East on Morse
Turn North on Pennsylvania Ave.



240 North Pennsylvania Avenue
Winter Park, Florida 32789



Winter Parks Authentic Italian Café

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Tuesday-Thursday 10am-9pm
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Lunch (11am-3pm)
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Live Entertainment
Friday & Saturday Night
6pm-10pm

407.628.0068

Fax 407.628.0067

240 North Pennsylvania Avenue
Winter Park, Florida 32789

www.tollasitalianrestaurant.com

Create Your Own Personal 10" or 12" Thin Crust Pizza

Cheese Pizza	10" \$7.25	12" \$9.25
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*\$.50 per topping \$.75 per 12"

Extra Cheese, Sauce	Black Olive	Ham
Onion	Sun Dried Tomato	Anchovies
Roasted Red Pepper	Sausage	Spinach
Mushroom	Pepperoni	Green Pepper

Tolla's Hot Subs

All hot subs served with pickle & chips

Chicken Cutlet	\$7.95
Chicken Parmigiana	\$7.95
Italian Sausage, Pepper, & Onion	\$7.95
Meatball Parmigiana	\$7.95
Portabello Mushroom	\$7.95
<i>Portabello mushrooms, tomato, spinach leaf, red onion, olive oil and balsamic vinegar.</i>	
Steak, Cheese, Peppers & Onions	\$7.95
Tolla's Hot or Cold Italian	\$7.95
<i>Salami, black forest ham, cappicola, roasted red peppers, provolone, olive oil & balsamic vinegar.</i>	



Hello, I am Gary Tolla, the owner and Chef of Tolla's Italian Deli and Cafe. I am a native of Connecticut and wanted to bring my style of cooking to Winter Park Florida. I have many years of experience working with large companies such as the Marriott Hotel which gave me the opportunity to prepare a wide variety of cuisines. I also was a teacher, working with the visually impaired. I taught these individuals how to prepare meals and run a full service restaurant. I enjoy working with food and my favorite style of cooking is Italian. I am of Italian descent and was raised with authentic Italian cooking. Many of the food that you will enjoy comes from family recipes. I hope you enjoy my cooking as much as I do!!!

Tolla's Gourmet Salads

Served with Rolls

Garden Side Salad	\$4.95
Caesar Side Salad	\$4.95
Tolla's Café Salad	\$7.50
<i>Mixed greens topped with tomato, cucumber, black olives, red onion, and croutons</i>	
Classic Caesar Salad	\$7.75
<i>Romaine lettuce, croutons, Caesar dressing and Parmesan cheese. <u>Add chicken</u> \$3.05</i>	
Chop Stix Chicken Salad	\$10.95
<i>Grilled or blackened chicken breast mixed with romaine lettuce, mandarin oranges, tossed almonds, tomatoes and Chinese noodles.</i>	
<i>Served with ginger dressing or choice of dressing</i>	
Italian Antipasto	\$10.25
<i>A combination of salami, black forest ham, provolone, green & black olives, pepperoni, tomatoes & pepperoncinis over a bed of Romiane</i>	
Greek Salad	\$10.25
<i>Mixed greens topped with Greek olives, black olives, grape tomatoes, feta cheese, & red onion with your choice of dressing. <u>\$1.50 Anchovies</u></i>	

Salad Dressings:

Balsamic Vinaigrette, Blue Cheese, Caesar, Greek, Mandarin Orange Sesame Ginger, Honey Mustard, Lite Italian, Ranch

Kids Menu

2-10 years of age served with a small drink

Ravioli	\$6.99
Spaghetti & Meatball	\$6.99
Chicken Tenders with chips	\$6.99
Grilled Cheese with chips	\$6.99
Peanut Butter & Jelly with chips	\$6.99

Appetizers

Assorted Olives Kalamata, Spanish, Black	\$5.95
Bruschetta Plum Tomatoes, Marinated, Fresh Basil, Garlic topped-off with shredded Mozzarella	\$7.25
Caprese Salad Sliced Buffalo Mozzarella with fresh Basil plump tomato and topped off with balsamic vinegar	\$8.95
Fried Calamari with Marinara Sauce Fresh Calamari with a seasoned flower coating	\$9.95
Garlic Bread with cheese	\$5.25
Italian Sausage	\$5.50
Marinated Mushrooms Made at Tolla's	\$4.25
Meatballs with Sauce & Cheese	\$5.50
Pan Fried Fresh Breaded Mozzarella Made at Tolla's	\$8.95
Pepper Shooters (stuffed with provolone and Prosciutto)	\$2.00
Mussels Marinara Mussels poached in a fume blanc touch white wine & marinara served with toast points	\$9.25
Tolla's Italian Platter (feeds 2)	\$12.95
<i>2 pepper shooters, buffalo mozzarella, fresh tomatoes & marinated mushroom, on a bed of lettuce.</i>	

Café Soups

Home-Made
Soup & Salad \$7.95 Special

Soup of the Day	<u>Cup</u>	<u>Bowl</u>
Pasta Fagoli - Vegetarian style with cannelloni beans	\$4.25	\$4.75

Beverages

* Free refills on Fountain Drinks

<u>Fountain Drinks</u>		
Fresh Brewed Ice Tea - sweet and unsweet		\$2.25
Pepsi, Diet Pepsi, Dr.Pepper, Mountain Dew, Lemonade, Sierra Mist (caffeine free)		
Cranberry or Orange Juice		\$1.95
Sparkling Water		\$2.75
IBC Root Beer & Cream Soda		\$2.75
Bottled Water		\$2.25
Bottled Domestic Beer		\$3.50
Bottled Imported Beer		\$4.00
LavAZza Italian Coffee & Hot Tea		\$1.95
Espresso	Double \$2.75	\$2.00
Cappuccino		\$3.69
		\$3.69