

appetizers

Bruschetta

Garlic Toast, Tomatoes and Basil \$5.99

Pistachio Dusted Crab & Seafood Cakes

Fennel Slaw and Orange Butter \$8.50

Fried Calamari

Lemon, Marinara and Parmesan Cheese
\$7.99

Potato Gnocchi

Tomato Basil Cream with Gorgonzola \$8.99

Mussels

Fresh Steamed Canadian Mussels with Garlic,
Tomato and Herbs \$7.99

Risotto

Chef's Featured Risotto of the Day
\$9.99

Fresh Mozzarella

Lightly Breaded with Smoked Tomato Sauce
\$7.99

Asparagus Frite

Tempura Battered with Citrus Dressing
\$8.50

soups & salads

Soup of the Day - Chef's Daily Selection

Cup \$2.99 Bowl \$3.99

Big Tomatoes Minestrone - With Pesto

Cup \$2.99 Bowl \$3.99

Caesar Salad

With Garlic Croutons and Shaved Parmesan
\$4.50

Caramelized Pear and Gorgonzola Salad

Spiced Walnuts and Balsamic Dressing
\$4.75

Field Green Salad

Artichokes, Cucumber Tomato, Onion, Feta
and Citrus Dressing \$4.50

pasta, ravioli & risotto

*Add a House Salad with Lemon Garlic
Dressing for \$1.99*

Larry's Spaghetti

Tomato, Basil, Garlic and Angel Hair with
Lemon Butter \$13.95

Beef Fettuccine

Beef Tips, Mushrooms and Onions in a
Marsala Cream \$14.95

Shrimp Cavatappi

Tomato Basil Cream Sauce and
Grilled Shrimp \$14.95

Spinach Ravioli

Florentine Spinach and Cheese Ravioli in a
Herb Butter Sauce \$13.95

Seafood with Angel Hair

Shrimp, Scallops, Mussels and Calamari in a
Smoked Tomato Sauce \$14.95

Chicken Cavatappi

Grilled Chicken, Mushrooms and Sun Dried
Tomato in an Asiago Cheese Sauce \$14.50

pizzas

Margherita

Fresh Mozzarella, Basil, Tomato and Smoked
Tomato Sauce \$7.99

Grilled Vegetable

Zucchini, Squash, Tomato, Roast Peppers
and Pesto \$7.99

Sausage Pizza

Spicy Italian Sausage, Mushrooms
and Peppers \$7.99

Smoked Duck Breast

Goat Cheese, Mushrooms and Sage \$7.99

entrees

*All Entrées Include Today's Fresh Vegetable
and Bread Basket. Add a Cup of Soup or
House Salad with Lemon Garlic Dressing for
\$1.99.*

Fresh Fish and Shellfish

Pan Seared Sea Scallops

Citrus Butter, Asparagus and
Angel Hair Pasta \$18.95

Monkfish

Pan Roasted with Garlic, Tomato
and Roasted Potatoes \$18.50

Atlantic Salmon

Grilled with Balsamic Glaze,
Asiago Mashed Potatoes \$17.95

Sautéed Tilapia

Caper Tomato Butter and Angel Hair Pasta
\$14.95

Atlantic Cod

Pan Seared with Citrus Butter,
Asiago Mashed Potatoes \$16.95

Meat and Poultry

Pork "Osso Bucco"

With Risotto, Red Wine Sauce and
Balsamic Syrup \$17.50

Big Tomatoes Hanger Steak

With Mushrooms and
Asiago Mashed Potatoes \$18.95

Chicken Marsala

With Bacon, Mushrooms and
Asiago Mashed Potatoes \$16.95

Grilled Angus Sirloin

Center Cut Choice with Caramelized Onions
and Gorgonzola \$18.95

Veal Picatta

Thin Sliced Veal with Lemon Caper Butter
and
Angel Hair Pasta \$19.50

*Wisconsin state health code advises that eating
raw or undercooked meat, poultry, eggs or
seafood poses a health risk to everyone.
They recommend thorough cooking to reduce or
eliminate risk of illness.*

desserts

Crème Brulee – Today's Flavor

Almond Biscotti \$4.95

Chocolate Hazelnut Cake

Ice Cream and Frangelico-Caramel Sauce
\$4.95

Tiramisu Roulade

Sweet Mascarpone, Espresso-Kahlua Soaked
Lady Fingers with Vanilla Sauce \$4.95

Maple Mascapone Cheesecake

With Fresh Fruit \$4.75

Sorbet or Gelato of the Day \$3.50

bellinis & grappatinis

Peach Bellini

Peach Nectar and Pinot Grigio \$6.95

Raspberry Bellini

Ketel One, Chambord and Raspberry Puree
\$6.95

Pink Elephant

Boodles Gin, Proseco, Kirsch and
Maraschino \$6.95

Lemoncello Drop

Absolut Citron, Lemoncello and Grappa
\$6.95

"Big Tomatoes" Grappatini

Boodles Gin, Grappa and Anchovy Olives
\$6.95

Grappa Cosmo

Absolut Citron, Grappa, Cranberry Juice and
Fresh Lime \$6.95

So You Want It All?

Big Tomatoes is available for large group parties any day of the week. We welcome private functions, dinner parties, luncheons, business meetings, rehearsal dinners, holiday parties or any celebration. Our award-winning chef can design a special menu to suit the occasion.

Looking for the Perfect Gift?

Gift certificates are available for all of your gift-giving needs. Celebrate weddings, birthdays, anniversaries, holidays or an employee achievement. Certificates are available in any amount. Ask your server for details.

Upcoming Events

May 15 Join us at our tasting booth at the Green Bay Botanic Gardens.

June 18 Visit Big Tomatoes chefs at our tasting booth at the Make a Wish Foundation in Green Bay. More details to follow.

Several cooking classes are coming up in our Green Bay and Neenah locations. Visit www.bigtomatoes.biz or ask your server for details!

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