

Dinner

Appetizers

Cozze Marechiere

\$21/49

Mussels in marinara sauce

Cozze White Wine

\$21/49

Mussels in white wine, garlic and oil

Cozze Peppercorn

\$21/49

Mussels in a Brandy-Peppercorn brown sauce with a touch of cream

Cozze Oreganata

\$21/49

Mussels in a garlic white wine sauce with breadcrumbs, oregano and Pecorino Romano

Cozze Spicy

\$21/49

Mussels in a white wine sauce with pancetta and hot cherry peppers

Zucchini Fritti

\$17/38

Served with a side of marinara sauce

Calamari Fritti

\$22/50

Served with a side of spicy marinara sauce

Calamari Arrabiata

\$28/60

Fried calamari sautéed in a spicy marinara sauce with hot cherry peppers

Clams Oreganata

\$18/40

Whole little neck clams topped with breadcrumbs, Pecorino Romano, garlic and oregano

Arancini

\$17/38

Rice balls with ricotta, mozzarella and lemon zest served with marinara sauce

Mozzarella in Carrozza

\$17/38

Crispy fried country bread stuffed with mozzarella served in marinara sauce

Potato Croquettes

\$17/38

Lightly breaded rolled mashed potatoes and mozzarella served with a side of marinara sauce

Stuffed Mushrooms

\$17/38

Stuffed with peppers, prosciutto, onions and garlic in a white wine sauce and a touch of marinara

Crostini

\$14

Toasted bread served with a side of ricotta, sea salt and fresh herbs and chopped tomatoes, onions, garlic, and fresh basil

Cold Antipasto

\$36

Assortment of cured meats, Portobello mushroom with balsamic, roasted peppers, olives, Parmigiano Reggiano, fresh mozzarella and ricotta with honey

Carpaccio di Manzo

\$21

Paper-thin raw beef filet with baby arugula and shaved Parmesan over a spicy garlic aioli

Hot Antipasto

\$36

Assortment of stuffed mushrooms, eggplant rollatini, sautéed artichoke hearts, clams oreganata, broccoli rabe with sweet sausage and fried shrimp

Salad

Add the following to any salad - Chicken \$6 | \$15 Family Style; Shrimp \$12 | \$32 Family Style

Mixed Greens Side Salad

\$13/26

With cherry tomatoes, walnuts and Gorgonzola in a sherry vinaigrette

Uncle B's Salad

\$17/38

Mixed greens, chickpeas, cucumbers and beets in a red wine vinaigrette

Insalata di Pesce

\$25/52

Caesar Salad

\$15/27

Romaine lettuce and garlic croutons topped with shaved Parmesan in a Caesar dressing

Salad Caprese

\$18/40

Fresh mozzarella, tomatoes and roasted red peppers served with olive oil and balsamic vinegar on the side

Spinach Salad

\$17/38

Chilled seafood salad of calamari, scungilli, shrimp, clams and mussels

Baked Apple Salad

\$17/38

Mesclun greens, Granny Smith apples, roasted almonds, raisins and goat cheese in an apple cinnamon vinaigrette

Baby spinach, beets, walnuts and fried goat cheese in a sherry vinaigrette

Romaine and Baby Arugula Salad

\$17/38

With caramelized shallots, pears and goat cheese in a balsamic vinaigrette

Soup

Stracciatella

\$9.50/16

Spinach, egg, and Pecorino Romano in a chicken broth

Vegetable Barley

\$9.50/16

Onions, carrots, celery and barley in a tomato broth

Pasta Fagiole

\$9.50/16

Tubetti pasta, vegetables and beans in a tomato & chicken broth

Italian Sausage and Bean

\$9.50/16

Italian sausage, vegetables and beans in a chicken broth

Tortellini in Brodo

\$9.50/16

Tortellini and fine herbs in a chicken broth

Cream of Zucchini

\$9.50/16

Zucchini, onion, garlic and cream in a chicken broth

Pasta

Add the following to any pasta - Chicken \$6 | Shrimp \$14

Substitute Gluten-free Penne or Spaghetti \$5 | Whole Wheat Linguini or Penne \$5

Cavatelli Norma

Ravioli Marinara

\$22/48

With cherry tomatoes, cubed eggplant and Ricotta Salata in garlic and oil with a touch of marinara sauce

Linguini con le Vongole

\$26/56

With baby clams, pancetta, garlic and oil in a white wine sauce

Pappardelle

\$26/56

With wild mushrooms in a veal Bolognese

Bucatini Amatriciana

\$22/48

With tomatoes, onions and pancetta in a marinara sauce topped with red pepper flakes

Orecchiette

\$26/55

With broccoli rabe and sausage in garlic and oil

Spaghetti Carbonara

\$22/48

In a pancetta, onion and Pecorino Romano cream sauce

Penne Pomodoro

\$21/46

With crushed tomatoes, onions, prosciutto and fresh basil

\$22/48

In a marinara sauce topped with shaved parmesan

Penne or Rigatoni alla Vodka

\$21/45

In a tomato, cream and vodka sauce

Spaghetti ai Frutti di Mare

\$38/85

With shrimp, scallops, calamari, clams and mussels in a marinara sauce

Spaghetti and Meatballs

\$21/46

In a marinara sauce

Whole Wheat Linguini di Pesce

\$38/85

With shrimp, scallops, clams and cherry tomatoes in garlic and oil

Penne Marinara

\$19/42

In our traditional marinara sauce

Zucchini Linguini

\$24/55

Served in a marinara, fra diavolo, garlic and oil, or Alfredo sauce

Pasta Al Forno

Baked Ziti

\$24/55

With ricotta in a beef ragu topped with melted fresh mozzarella

Baked Ziti Vegetarian

\$24/55

With ricotta, eggplant topped with melted fresh mozzarella

Baked Gnocchi

\$24/55

With Parmesan, Gorgonzola, prosciutto and peas in an Alfredo sauce topped with melted fresh mozzarella

Stuffed Rigatoni

\$24/55

Stuffed with ricotta, Parmesan Reggiano and spinach in a tomato cream sauce topped with melted fresh mozzarella

Entrées

Uncle Bacala Classics

Shrimp

\$36/80

Parmigiana, Francese, Scampi, or Fri Diavolo

Chicken & Veal

Chicken \$27/60 | Veal \$34/75

Parmigiana, Francese or Marsala

Eggplant

\$26/56

Parmigiana or Rollatini

Pollo

Chicken Bruschetta

\$29/65

Served **grilled or breaded**; topped with chopped tomatoes, onions, basil and garlic in a red wine vinaigrette with a touch of drizzled pesto *Sub Veal, add'l \$7

Chicken Milanese

\$29/65

Served **grilled or breaded**; topped with baby arugula, cherry tomatoes, fresh mozzarella balls and shaved Pecorino Romano drizzled with a creamy balsamic vinaigrette *Sub Veal, add'l \$7

Chicken Scarpariello

\$29/65

Served **on or off the bone** with sliced sweet sausage, roasted potatoes, peppers and onions sautéed in a light white wine brown sauce

Pesce

Tilapia Oreganata

\$28/70

Broiled with a classic crust of breadcrumbs, garlic and grated Pecorino Romano cheese served with vegetables and roasted potatoes

Shrimp Risotto

\$38/85

With peas, pancetta, saffron and white truffle essence

Striped Bass

\$32/75

Sautéed in a lemon, white wine, butter sauce served with asparagus, fried tomatoes and roasted potatoes

Salmone in Agrodolce

\$29/70

Lightly breaded and served over roasted eggplant in a sherry vinegar, honey and sweet garlic sauce

Sautéed Tilapia

\$28/70

Sautéed in a lemon white wine sauce topped with pine nuts and raisins and served over spinach and roasted potatoes

Cod alla Siciliana

\$32/75

Broiled with olive oil, garlic, parsley and breadcrumbs in a chopped tomato, caper and olive sauce served with vegetables and roasted potatoes

Broiled Salmon

\$29/70

Broiled in olive oil with a touch of balsamic, served over grilled mixed vegetables

Carne

Apricot Pork

\$33/75

Grilled pork chop in an apricot glaze served with sautéed spinach and roasted potatoes

Filetto di Manzo

\$45/95

Filet mignon served over spinach and roasted potatoes in a Gorgonzola-Cognac sauce with mushrooms

Porco

\$33/75

Pork chop served over mushroom saffron risotto with a hint of truffle oil

Asian Glazed Skirt Steak

\$45/95

Brasato al Barolo

\$33/75

Braised beef short ribs with mushrooms in a Barolo wine sauce served with creamy polenta

Honey Balsamic Grilled Skirt Steak

\$45/95

Served with mixed vegetables and roasted potatoes

Porterhouse

\$33/70

Grilled pork chop in a balsamic reduction served with vegetables and roasted potatoes

Sides

Spinach or Broccoli

\$9.75/24

Sautéed in garlic and olive oil

Mixed Mushrooms

\$9.75/24

Sautéed in garlic and olive oil

Broccoli Rabe with Sweet Sausage

\$14/30

Sautéed in garlic and olive oil

Escarole with Cannellini Beans

\$9.75/24

Sautéed in garlic and olive oil

Mixed Vegetables

\$9.75/24

Grilled or sautéed in garlic and olive oil

Sunday Morning Fried Meatballs (no sauce)

\$9.75/24

Side of Meatballs or Sausage

\$9.75/24

In marinara sauce

Cherry Peppers

\$9.75/24

Sautéed in garlic and olive oil

Burnt Broccoli

\$12/26

For those who want Bacala...

Fried Bacala

\$39/75

Cured codfish fried in a light batter served with vegetables and roasted potatoes with a side of lemon sauce

Homemade Fresh Bacala Salad

\$21/44

Cured codfish with red peppers, celery, olives, and parsley in a lemon olive oil dressing served over mesclun greens

A 20% gratuity will be added to parties of 6 or more. Splitting or sharing may incur additional charges.