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## Lunch

### Appetizers

#### Cozze Marechiere

\$17/44

Mussels in marinara sauce *\*Also available in white wine, peppercorn, oreganata and spicy preparations*

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#### Calamari Fritti

\$21/48

Served with a side of spicy marinara sauce

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#### Clams Oreganata

\$16/36

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

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#### Mozzarella in Corrozza

\$15/36

Crispy fried country bread stuffed with mozzarella served in marinara sauce

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#### Stuffed Mushrooms

\$15/36

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

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#### Crostini

\$12

Toasted bread served with a side of ricotta, sea salt and fresh herbs and chopped

#### Zucchini Fritti

\$15/36

Served with a side of marinara sauce

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#### Calamari Arrabiata

\$24/55

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

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#### Arancini

\$15/36

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

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#### Potato Croquettes

\$15/36

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

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#### Carpaccio Di Manzo

\$18

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

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#### Hot Antipasto

\$32

Assortment of stuffed mushrooms, eggplant rollatini, sautéed artichoke hearts, clams

tomatoes, onions, garlic and fresh basil

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oreganata and fried shrimp

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### **Cold Antipasto**

**\$32**

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

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## **Salad**

Add the following to any salad - Chicken \$6 | \$14 (Family Style); Shrimp \$14 | \$32 (Family Style)

### **Mixed Greens Side Salad**

**\$11/23**

With cherry tomatoes, walnuts and Gorgonzola in a sherry vinaigrette

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### **Caesar Salad**

**\$12/22**

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

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### **Uncle B's Salad**

**\$14/34**

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

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### **Salad Caprese**

**\$17/36**

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

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### **Insalata Di Pesce**

**\$22/48**

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

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### **Spinach Salad**

**\$14/34**

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

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### **Baked Apple Salad**

**\$14/34**

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

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### **Romaine and Baby Arugula Salad**

**\$14/34**

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

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## Soup

### Stracciatella

\$9.50/16

Spinach, egg and Pecorino Romano in a chicken broth

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### Pasta Fagioli

\$9.50/16

Tubetti pasta, vegetables and beans in a tomato broth

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### Tortellini in Brodo

\$9.50/16

Tortellini and fine herbs in a chicken broth

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### Vegetable Barley

\$9.50/16

Onions, carrots, celery and barley in a tomato broth

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### Italian Sausage and Bean

\$9.50/16

Italian sausage, vegetables and beans in a chicken broth

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### Cream of Zucchini

\$9.50/16

Zucchini, onion, garlic and cream in a chicken broth

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### Italian Sausage and Bean

\$9.50/16

Italian sausage, vegetables and beans in a chicken broth

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### Cream of Zucchini

\$9.50/16

Zucchini, onion, garlic and cream in a chicken broth

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## Entrées

### Pasta

Add the following to any pasta - Chicken \$6/15 | Shrimp \$14/32

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

### Cavatelli Norma

\$18/38

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

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### Ravioli Marinara

\$18/38

In a marinara sauce topped with shaved Parmesan

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### **Linguini Con Le Vongole**

**\$24/50**

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

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### **Pappardelle**

**\$24/50**

With wild mushrooms in a veal Bolognese

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### **Bucatini Amatriciana**

**\$18/38**

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

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### **Orecchiette**

**\$24/48**

With broccoli rabe and sausage in garlic and oil

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### **Spaghetti Carbonara**

**\$18/38**

In a pancetta, onion and Pecorino Romano cream sauce

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### **Penne Pomodoro**

**\$18/38**

With crushed tomatoes, onions, prosciutto and fresh basil

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### **Penne or Rigatini Alla Vodka**

**\$18/40**

In a tomato, cream and vodka sauce

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### **Spaghetti ai Frutti di Mare**

**\$32/68**

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

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### **Spaghetti and Meatballs**

**\$18/38**

In a marinara sauce

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### **Whole Wheat Linguini di Pesce**

**\$32/70**

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

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### **Penne Marinara**

**\$17/36**

In our traditional marinara sauce

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### **Zucchini Linguini**

**\$22/46**

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

*\*Gluten Free - try it with grilled chicken or shrimp!*

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## Pasta Al Forno

### Baked Ziti

\$21/46

With ricotta in a beef ragu topped with melted fresh mozzarella

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### Baked Ziti Vegetarian

\$21/46

With ricotta, eggplant topped with melted fresh mozzarella

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### Baked Gnocchi

\$21/46

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

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### Stuffed Rigatoni

\$21/46

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

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## Pizza

### Pizza Margherita

\$18

Fresh mozzarella and basil with marinara sauce

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### Pizza Salsiccia or Pizza Pepperoni

\$21

Sausage or Pepperoni, fresh mozzarella and Pecorino Romano with marinara sauce

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### Pizza Primavera

\$21

Grilled zucchini, eggplant, broccoli and mushrooms with marinara sauce

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### Pizza Balsamic

\$21

Grilled balsamic chicken and goat cheese with marinara sauce

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### White Pizza

\$21

Fresh mozzarella, ricotta, grated Pecorino Romano, garlic and fresh basil \*Add prosciutto and baby arugula, add'l \$4

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## Sandwiches

### Pesto Chicken Sandwich

\$18

Grilled chicken, melted fresh mozzarella and roasted red peppers with basil pesto sauce on a toasted hero

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### Chicken Marsala Sandwich

\$18

Breaded chicken cutlet, melted fresh mozzarella and sautéed mushrooms with Marsala sauce on a toasted hero

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## Pollo

### Chicken Bruschetta

\$25/55

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

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### Chicken Milanese

\$25/55

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

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### Chicken Scarpariello

\$25/55

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

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## Uncle Bacala Classics

### Chicken/Veal

\$23/50 \$30/65

Parmigiana, Francese, Marsala \*Substitute Veal, add'l \$7

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### Shrimp

\$30/65

Parmigiana, Francese, Scampi, or Fra Diavolo

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## **Eggplant**

\$22/48

Parmigiana or Rollatini

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## **Pesce**

### **Tilapia Oreganata**

\$25/55

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

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### **Striped Bass**

\$26/60

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

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### **Broiled Salmon**

\$25/55

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

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### **Shrimp Risotto**

\$36/80

With peas, pancetta, saffron and white wine truffle essence

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### **Cod alla Siciliana**

\$26/60

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

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### **Salmone in Agrodolce**

\$25/55

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

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### **Sautéed Tilapia**

\$25/55

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

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### **Fried Bacala**

\$32/65

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

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## **Carne**

### **Filetto di Manzo**

\$38/80

### **Brasato al Barolo**

\$29/60

Pan-roasted filet mignon served over sautéed spinach and roasted potatoes in a Gorgonzola-Cognac sauce with mushrooms

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**Porco**

\$29/60

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

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**Honey Balsamic Grilled Skirt Steak**

\$36/80

Served with julienned mixed vegetables and roasted potatoes

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

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**Apricot Pork**

\$29/60

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

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**On the Side...**

**Spinach or Broccoli**

\$9.75/24

Sautéed in garlic and olive oil

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**Mixed Mushrooms**

\$9.75/24

Sautéed in garlic and olive oil

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**Sunday Morning Fried Meatballs**

\$9.75/24

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**Hot Cherry Peppers**

\$9.74/24

Sautéed in garlic and olive oil

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**Broccoli Rabe with Sweet Sausage**

\$14/30

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**Escarole with Cannellini Beans**

\$9.75/24

Sautéed in garlic and olive oil

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**Mixed Vegetables**

\$9.75/24

Grilled or sautéed in garlic and olive oil

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**Side of Meatballs or Sausage**

\$9.75/24

In marinara sauce

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**Burnt Broccoli**

\$12/26

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A 20% gratuity will be added to parties of 8 or more. Splitting or sharing may incur additional charges.