

## Lunch

### Appetizers

#### Cozze Marechiere

\$17/44

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

#### Calamari Fritti

\$21/48

Served with a side of spicy marinara sauce

#### Clams Oreganata

\$16/36

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

#### Mozzarella in Corrozza

\$15/36

Crispy fried country bread stuffed with mozzarella served in marinara sauce

#### Stuffed Mushrooms

\$15/36

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

#### 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

#### Calamari Arrabiata

\$24/55

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

#### Arancini

\$15/36

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

#### Potato Croquettes

\$15/36

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

#### Carpaccio Di Manzo

\$18

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

#### Hot Antipasto

\$32

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

tomatoes, onions, garlic and fresh basil

---

oreganata and fried shrimp

---

### **Cold Antipasto**

**\$32**

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

---

## **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

---

### **Caesar Salad**

**\$12/22**

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

---

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

**\$14/34**

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

---

### **Salad Caprese**

**\$17/36**

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

---

### **Insalata Di Pesce**

**\$22/48**

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

---

### **Spinach Salad**

**\$14/34**

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

---

### **Baked Apple Salad**

**\$14/34**

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

---

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

**\$14/34**

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

### Tortellini in Brodo

\$9.50/16

Tortellini and fine herbs in a chicken broth

### Italian Sausage and Bean

\$9.50/16

Italian sausage, vegetables and beans in a chicken broth

### Italian Sausage and Bean

\$9.50/16

Italian sausage, vegetables and beans in a chicken broth

### Pasta Fagioli

\$9.50/16

Tubetti pasta, vegetables and beans in a tomato broth

### Vegetable Barley

\$9.50/16

Onions, carrots, celery and barley in a tomato broth

### Cream of Zucchini

\$9.50/16

Zucchini, onion, garlic and cream in a chicken broth

### Cream of Zucchini

\$9.50/16

Zucchini, onion, garlic and cream in a chicken broth

## 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

### Ravioli Marinara

\$18/38

In a marinara sauce topped with shaved Parmesan

### **Linguini Con Le Vongole**

**\$24/50**

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

---

### **Pappardelle**

**\$24/50**

With wild mushrooms in a veal Bolognese

---

### **Bucatini Amatriciana**

**\$18/38**

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

---

### **Orecchiette**

**\$24/48**

With broccoli rabe and sausage in garlic and oil

---

### **Spaghetti Carbonara**

**\$18/38**

In a pancetta, onion and Pecorino Romano cream sauce

---

### **Penne Pomodoro**

**\$18/38**

With crushed tomatoes, onions, prosciutto and fresh basil

---

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

**\$18/40**

In a tomato, cream and vodka sauce

---

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

**\$32/68**

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

---

### **Spaghetti and Meatballs**

**\$18/38**

In a marinara sauce

---

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

**\$32/70**

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

---

### **Penne Marinara**

**\$17/36**

In our traditional marinara sauce

---

### **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!*

---

## Pasta Al Forno

### Baked Ziti

\$21/46

With ricotta in a beef ragu topped with melted fresh mozzarella

### Baked Ziti Vegetarian

\$21/46

With ricotta, eggplant topped with melted fresh mozzarella

### Baked Gnocchi

\$21/46

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

### Stuffed Rigatoni

\$21/46

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

## Pizza

### Pizza Margherita

\$18

Fresh mozzarella and basil with marinara sauce

### Pizza Salsiccia or Pizza Pepperoni

\$21

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

### Pizza Primavera

\$21

Grilled zucchini, eggplant, broccoli and mushrooms with marinara sauce

### Pizza Balsamic

\$21

Grilled balsamic chicken and goat cheese with marinara sauce

### White Pizza

\$21

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

## Sandwiches

### Pesto Chicken Sandwich

\$18

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

---

---

### Chicken Marsala Sandwich

\$18

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

---

---

## 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

---

### 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

---

---

### 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

---

## Uncle Bacala Classics

### Chicken/Veal

\$23/50 \$30/65

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

---

---

### Shrimp

\$30/65

Parmigiana, Francese, Scampi, or Fra Diavolo

---

---

### **Eggplant**

**\$22/48**

Parmigiana or Rollatini

---

## **Pesce**

### **Tilapia Oreganata**

**\$25/55**

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

---

### **Striped Bass**

**\$26/60**

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

---

### **Broiled Salmon**

**\$25/55**

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

---

### **Shrimp Risotto**

**\$36/80**

With peas, pancetta, saffron and white wine truffle essence

---

### **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

---

### **Salmone in Agrodolce**

**\$25/55**

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

---

### **Sautéed Tilapia**

**\$25/55**

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

---

### **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

---

## **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

---

**Porco**

**\$29/60**

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

---

**Honey Balsamic Grilled Skirt Steak**

**\$36/80**

Served with julienned mixed vegetables and roasted potatoes

---

---

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

---

**Apricot Pork**

**\$29/60**

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

---

---

## On the Side...

**Spinach or Broccoli**

**\$9.75/24**

Sautéed in garlic and olive oil

---

**Mixed Mushrooms**

**\$9.75/24**

Sautéed in garlic and olive oil

---

**Sunday Morning Fried Meatballs**

**\$9.75/24**

---

**Hot Cherry Peppers**

**\$9.74/24**

Sautéed in garlic and olive oil

---

**Broccoli Rabe with Sweet Sausage**

**\$14/30**

---

**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

---

**Side of Meatballs or Sausage**

**\$9.75/24**

In marinara sauce

---

**Burnt Broccoli**

**\$12/26**

---

---



---

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