

Uncle BACALA'S

COURTYARD-CATERING-COCKTAILS

OPEN 7 DAYS A WEEK FOR LUNCH & DINNER

LUNCH TAKE OUT MENU

Tel. 516.739.0505

Fax 516.739.1117

2370 Jericho Tpke.
Garden City Park, NY

ASK ABOUT OUR

\$18.95 THREE COURSE LUNCH MENU (MON.-SAT. DINE-IN ONLY)
\$29.95 THREE COURSE DINNER MENU (MON.-THURS. DINE-IN ONLY)

INQUIRE ABOUT OUR

CORPORATE ACCOUNTS • GIFT CERTIFICATES • OUTDOOR COURTYARD
ON & OFF PREMISE CATERING • PARTY ROOM - UP TO 120 PEOPLE

WWW.UNCLEBACALA.COM • INFO@UNCLEBACALA.COM



APPETIZERS

Family Style
Serves 3-4

COZZE MARECHIERE	mussels in a marinara sauce or white wine, garlic and oil	10-	24-
PEPPERCORN	mussels in a Brandy-Peppercorn brown sauce with a touch of cream		
OREGANATA	mussels in a garlic white wine sauce with breadcrumbs, oregano and Pecorino Romano		
SPICY	mussels in a white wine sauce with pancetta and hot cherry peppers		
ZUCCHINI FRITTI	served with a side of marinara sauce	9-	22-
CALAMARI FRITTI	served with a side of spicy marinara sauce	13-	32-
CLAMS OREGANATA	topped with breadcrumbs, Pecorino Romano, garlic and oregano	10-	24-
ARANCINI	rice balls stuffed with fresh ricotta, mozzarella and lemon zest served with marinara sauce	9-	22-
MOZZARELLA IN CARROZZA	crispy fried country bread stuffed with mozzarella served in a marinara sauce	9-	22-
STUFFED MUSHROOMS	stuffed with peppers, prosciutto, onions and garlic in a white wine sauce	9-	22-
POTATO CROQUETTES	lightly breaded rolled mashed potatoes with mozzarella served with a side of marinara sauce	9-	22-
CARPACCIO DI MANZO	paper-thin raw beef filet topped with baby arugula and shavings of Parmesan over a spicy garlic aioli	11-	
MARYLAND LUMP CRAB CAKES	served over a spicy roasted red pepper coulis	15-	
CROSTINI	toasted bread served with a side of fresh ricotta, sea salt and fresh herbs and chopped tomatoes, onions, garlic and fresh basil	8-	
HOT ANTIPASTO	assortment of stuffed mushrooms, eggplant rollatini, artichokes, clams oreganata & fried shrimp	22-	
COLD ANTIPASTO	assortment of cured meats, portobello mushroom with balsamic, roasted peppers, olives, Parmigiano Reggiano, fresh mozzarella and ricotta with honey	22-	

SALAD

Add the following to any salad – Chicken \$4 | \$10 Family Style or Shrimp \$10 | \$24 Family Style

MIXED GREENS SIDE SALAD	salad of mixed greens, cherry tomatoes, walnuts and Gorgonzola in a sherry vinaigrette	7-	17-
CAESAR SALAD	salad of romaine lettuce and garlic croutons topped with shaved Parmesan in a Caesar dressing	8-	18-
UNCLE B'S SALAD	salad of mixed greens, chickpeas, cucumbers and beets in a red wine vinaigrette	9-	22-
SALAD CAPRESE	salad of fresh mozzarella, tomatoes and roasted red peppers served with olive oil and balsamic vinegar on the side	12-	28-
INSALATA DI PESCE	chilled seafood salad of calamari, scungilli, shrimp, clams and mussels	17-	38-
INSALATA DI SPINACI	salad of baby spinach, beets, walnuts and fried goat cheese in a sherry vinaigrette	9-	24-
INSALATA DI POLLO	salad of baby spinach, chickpeas, oranges and caramelized shallots topped with grilled chicken in a citrus vinaigrette	12-	28-
ASPARAGUS SALAD	salad of mesclun greens, asparagus, new potatoes and beets served in a red wine vinaigrette	10-	24-
BAKED APPLE SALAD	salad of mesclun greens, Granny Smith apples, roasted almonds, Craisins and goat cheese in a cinnamon apple vinaigrette	10-	24-
ROMAINE AND BABY ARUGULA SALAD	salad of romaine lettuce and baby arugula, caramelized shallots, pears and fresh goat cheese in a balsamic vinaigrette	9-	24-

SOUP

		Pint	Quart
STRACCIATELLA	spinach, egg and Pecorino Romano in a chicken broth	7-	10-
PASTA FAGIOLI	tubetti pasta, vegetables and beans in a tomato broth	7-	10-
TORTELLINI IN BRODO	tortellini and fine herbs in a chicken broth	7-	10-
VEGETABLE BARLEY	onions, carrots, celery and barley in a tomato broth	7-	10-
ITALIAN SAUSAGE AND BEAN	Italian sausage, vegetables and beans in a chicken broth	7-	10-
CREAM OF ZUCCHINI	zucchini, onion, garlic and cream in a chicken broth	7-	10-

All prices subject to change.

PASTA

*Substitute: gluten-free penne or spaghetti \$3 | whole wheat linguini or penne \$3
Add the following to any pasta - Chicken \$4 | \$10 Family Style or Shrimp \$10 | \$24 Family Style*

Family Style
Serves 3-4

CAVATELLI NORMA <i>with fresh tomato, eggplant and Ricotta Salata in a marinara sauce</i>	13-	30-
RAVIOLI DI MARINARA <i>ravioli of fresh ricotta in a marinara sauce topped with shaved of Parmesan</i>	13-	30-
LINGUINI CON LE VONGOLE <i>with baby clams, pancetta, garlic and oil in a white wine sauce</i>	19-	42-
PENNE OR RIGATONI ALLA VODKA <i>in a tomato, cream and vodka sauce</i>	13-	30-
PAPPARDELLE <i>with wild mushrooms in a veal Bolognese</i>	19-	42-
SPAGHETTI AI FRUTTI DI MARE <i>with shrimp, scallops, calamari, clams and mussels in a marinara sauce</i>	25-	55-
BUCATINI AMATRICIANA <i>with tomatoes, onions, pancetta topped with red pepper flakes and basil in a marinara sauce</i>	13-	30-
SPAGHETTI AND MEATBALLS <i>in a marinara sauce</i>	13-	30-
ORECCHIETTE <i>with broccoli rabe and sausage in garlic and oil</i>	18-	40-
WHOLE WHEAT LINGUINI DI PESCE <i>with shrimp, scallops, clams and cherry tomatoes in garlic and oil</i>	25-	55-
SPAGHETTI CARBONARA <i>in a pancetta, onion and Pecorino Romano cream sauce</i>	13-	30-
PENNE POMODORO <i>with crushed tomatoes, onions, prosciutto and fresh basil</i>	13-	30-
PENNE MARINARA <i>in our traditional marinara sauce</i>	13-	30-
ZUCCHINI LINGUINI <i>served in a marinara, fra diavolo, garlic and oil, or Alfredo sauce</i>	16-	34-

PASTA AL FORNO

BAKED ZITI (Make it Siciliano and add eggplant, add'l \$3) <i>with fresh ricotta in a beef ragu topped with melted fresh mozzarella</i>	14-	32-
BAKED GNOCCHI <i>enriched with four cheeses, prosciutto and peas in an Alfredo sauce topped with melted fresh mozzarella</i>	14-	32-
PENNE GRATIN <i>with Grana Padano, Gorgonzola and pancetta in a light cream sauce</i>	14-	32-
STUFFED RIGATONI <i>stuffed with fresh ricotta, Parmigiano Reggiano and spinach in a tomato cream sauce topped with melted fresh mozzarella</i>	14-	32-

ENTREES

CHICKEN choose your preparation: Parmigiana, Francese, Marsala or Piccata	17-	38-
VEAL choose your preparation: Parmigiana, Francese, Marsala or Piccata	21-	48-
EGGPLANT choose your preparation: Parmigiana or Rollatini	17-	38-
SHRIMP choose your preparation: Parmigiana, Francese, Scampi or Fra Diavolo	24-	55-

POLLO

CHICKEN BRUSCHETTA (grilled or breaded) <i>topped with tomatoes, onions, basil and garlic in a red wine vinaigrette</i>	18-	40-
CHICKEN MILANESE (grilled or breaded) <i>topped with baby arugula, tomatoes, fresh mozzarella balls and shaved Pecorino Romano drizzled with balsamic vinaigrette</i>	18-	40-
CHICKEN SCARPARELLO (on or off the bone) <i>with sausage, potatoes, peppers and onions in a light white wine brown sauce</i>	18-	40-
CHICKEN CACCIATORE <i>with mushrooms, onions and plum tomatoes in a white wine brown sauce over spaghetti</i>	18-	40-
ITALIAN SPICY CHICKEN <i>broiled chicken breast served with polenta and escarole</i>	18-	40-
POLLO RIPIENO <i>stuffed with spinach, fresh ricotta and Gorgonzola served with roasted potatoes and French beans in a brown sauce</i>	18-	40-

CARNE

FILETTO DI MANZO <i>pan-roasted filet mignon with mushrooms, roasted potatoes and spinach in Gorgonzola-Cognac sauce</i>	28-	60-
BRASATO AL BAROLO <i>braised beef short ribs in a Barolo wine sauce served with creamy polenta, mushrooms & onions</i>	22-	48-
PORCO <i>pork chop served over a mushroom saffron risotto with a hint of truffle oil</i>	22-	48-
APRICOT PORK <i>grilled pork chop in an apricot glaze served with sautéed spinach and roasted potatoes</i>	22-	48-
HONEY BALSAMIC GRILLED SKIRT STEAK <i>served with mixed vegetables and roasted potatoes</i>	25-	55-

ASK ABOUT OUR SPECIALS

PIATTO DEL GIORNO

			Family Style Serves 3-4
Monday	Fusilli in a sweet and hot sausage Bolognese	14-	32-
Tuesday	Cheese tortellini in a pink sauce with peas	14-	32-
Wednesday	Spaghetti primavera in garlic and oil or marinara sauce	14-	32-
Thursday	Gnocchi in a basil pesto with diced French beans	14-	32-
Friday	Burrata mozzarella ravioli in a mushroom sauce	17-	34-

PESCE

			Family Style Serves 3-4
COD ALLA SICILIANA	broiled with olive oil, garlic, parsley and breadcrumbs in a chopped tomato, caper and olive sauce served with vegetables and roasted potatoes	24-	55-
STRIPED BASS	served with asparagus, fried tomatoes and roasted potatoes in a lemon and olive oil sauce	24-	55-
SALMONE IN AGRODOLCE	lightly breaded salmon over roasted eggplant in a sherry vinegar, honey and sweet garlic sauce	19-	42-
TILAPIA OREGANATA	roasted filet of tilapia with a classic crust of breadcrumbs, garlic and Pecorino Romano served with vegetables and roasted potatoes	19-	42-
SAUTÉED TILAPIA	topped with pine nuts and Craisins in a lemon white wine sauce served over spinach and roasted potatoes	21-	44-
SNAPPER ALLA LIVORNESE	oven-roasted red snapper in a tomato sauce with Gaeta olives, capers and anchovies served with vegetables and roasted potatoes	24-	55-
CHILEAN SEA BASS	topped with caramelized peaches and served over saffron rice and sautéed escarole	26-	55-
SHRIMP RISOTTO	with peas, pancetta, saffron and white truffle essence	26-	55-

PIZZA

PIZZA MARGHERITA	fresh mozzarella and basil with marinara sauce	12-
PIZZA SALSICCIA	sausage, fresh mozzarella and Pecorino Romano with marinara sauce	14-
PIZZA PRIMAVERA	grilled zucchini, eggplant, broccoli and mushrooms with marinara sauce	14-
PIZZA BALSAMIC	grilled balsamic chicken and goat cheese with marinara sauce	14-
WHITE PIZZA	fresh mozzarella, ricotta, grated Pecorino Romano, garlic and fresh basil (add prosciutto and baby arugula, addt'l \$4)	14-

PANINIS & SANDWICHES

BACALA PANINI	breaded chicken cutlet, fresh mozzarella, prosciutto and tomato drizzled with balsamic dressing	10-
VEGETABLE PANINI	Portobello mushroom, fresh mozzarella, tomato and grilled zucchini	10-
CHICKEN PANINI	grilled chicken, fresh mozzarella and broccoli rabe	10-
CHICKEN MARSALA HERO (THE BARI)	breaded chicken cutlet and melted fresh mozzarella with Marsala sauce and mushrooms	12-
PESTO CHICKEN SANDWICH	grilled chicken, fresh mozzarella, roasted peppers, and pesto sauce on a toasted hero	12-

SIDES

SPINACH, BROCCOLI OR ESCAROLE WITH CANNELLINI BEANS	sautéed in garlic and olive oil	7.50	18-
MIXED MUSHROOMS	sautéed in garlic and olive oil	7.50	18-
CHERRY PEPPERS	sautéed in garlic and olive oil	7.50	18-
BROCCOLI RABE WITH SWEET SAUSAGE	sautéed in garlic and olive oil	10-	25-
SUNDAY MORNING FRIED MEATBALLS (no sauce)		7.50	18-
SIDE OF MEATBALLS OR SAUSAGE	in marinara sauce	7.50	18-

DESSERTS

MINI CANNOLI	5.75	NEW YORK CHEESECAKE	7.75	CREME BRULEE	7.75
FRESH FRUIT	7.75	ITALIAN CHEESECAKE	7.75	OREO CHEESECAKE	7.75
WARM CHOCOLATE CAKE	8.50	APPLE PIE	7.75	PEACH RAVIOLI	8.50
WAFFELLINI (SERVES 2)	14-	CHOCOLATE MOUSSE CAKE	7.75	VANILLA OR CHOCOLATE ICE CREAM	6.75
CANNOLI	7.75	CARROT CAKE	7.75		

HOMEMADE GELATO & SORBET 7.50 (INQUIRE ABOUT AVAILABLE FLAVORS)



BEVERAGES

COKE • DIET COKE • SPRITE • ICED TEA • PELLEGRINO • POLAND SPRING • PANNA - 10 OZ. 1.75 2 LITER 3.75