

# Uncle BACALA'S

COURTYARD-CATERING-COCKTAILS

OPEN 7 DAYS A WEEK FOR LUNCH & DINNER

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## DINNER TAKE OUT MENU

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2370 Jericho Tpke.  
Garden City Park, NY

### ASK ABOUT OUR

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

\$30.95 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

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# APPETIZERS

Family Style  
Serves 3-4

COZZE MARECHIERE	<i>mussels in a marinara sauce</i>	14-	28-
WHITE WINE	<i>mussels in white wine, garlic and oil</i>		
PEPPERCORN	<i>mussels in a Brandy-Peppercorn brown sauce with a touch of cream</i>		
OREGANATA	<i>mussels in a garlic white wine sauce with breadcrumbs, oregano and Pecorino Romano</i>		
SPICY	<i>mussels in a white wine sauce with pancetta and hot cherry peppers</i>		
ZUCCHINI FRITTI	<i>served with a side of marinara sauce</i>	11-	24-
CALAMARI FRITTI	<i>served with a side of spicy marinara sauce</i>	15-	36-
CLAMS OREGANATA	<i>whole little neck clams topped with breadcrumbs, Pecorino Romano, garlic and oregano</i>	11-	24-
ARANCINI	<i>rice balls with ricotta, mozzarella and lemon zest served with marinara sauce</i>	11-	24-
MOZZARELLA IN CARROZZA	<i>crispy fried country bread stuffed with mozzarella served in a marinara sauce</i>	11-	24-
STUFFED MUSHROOMS	<i>stuffed with peppers, prosciutto, onions and garlic in a white wine sauce</i>	11-	24-
POTATO CROQUETTES	<i>lightly breaded rolled mashed potatoes and mozzarella served with a side of marinara sauce</i>	11-	24-
CARPACCIO DI MANZO	<i>paper-thin raw beef filet with baby arugula and shaved Parmesan over a spicy garlic aioli</i>	15-	
MARYLAND LUMP CRAB CAKES	<i>served over a spicy roasted red pepper coulis</i>	18-	
CROSTINI	<i>toasted bread served with a side of ricotta, sea salt and fresh herbs and chopped tomatoes, onions, garlic and fresh basil</i>	9-	
HOT ANTIPASTO	<i>assortment of stuffed mushrooms, eggplant rollatini, sauteed artichoke hearts, clams oreganata and fried shrimp</i>	25-	
COLD ANTIPASTO	<i>assortment of cured meats, Portobello mushroom with balsamic, roasted peppers, olives, Parmigiano Reggiano, fresh mozzarella and ricotta with honey</i>	25-	

## SALAD

*Add the following to any salad - Chicken \$4 | \$10 Family Style; Shrimp \$10 | \$24 Family Style*

MIXED GREENS SIDE SALAD	<i>with cherry tomatoes, walnuts and Gorgonzola in a sherry vinaigrette</i>	8-	18-
CAESAR SALAD	<i>romaine lettuce and garlic croutons topped with shaved Parmesan in a Caesar dressing</i>	10-	18-
UNCLE B'S SALAD	<i>mixed greens, chickpeas, cucumbers and beets in a red wine vinaigrette</i>	11-	24-
SALAD CAPRESE	<i>fresh mozzarella, tomatoes and roasted red peppers served with olive oil and balsamic vinegar on the side</i>	14-	28-
INSALATA DI PESCE	<i>chilled seafood salad of calamari, scungilli, shrimp, clams and mussels</i>	19-	40-
SPINACH SALAD	<i>baby spinach, beets, walnuts and fried goat cheese in a sherry vinaigrette</i>	11-	24-
ASPARAGUS SALAD	<i>mesclun greens, asparagus, new potatoes and beets in a red wine vinaigrette</i>	15-	32-
BAKED APPLE SALAD	<i>mesclun greens, Granny Smith apples, roasted almonds, raisins and goat cheese in an apple cinnamon vinaigrette</i>	11-	24-
ROMAINE AND BABY ARUGULA SALAD	<i>caramelized shallots, pears and goat cheese in a balsamic vinaigrette</i>	11-	24-
HOMEMADE FRESH BACALA SALAD	<i>cured codfish with red peppers, celery, olives and parsley in a lemon olive oil dressing served over mesclun greens</i>	14-	32-

## SOUP

		Pint	Quart
PASTA FAGIOLI	<i>tubetti pasta, vegetables and beans in a tomato broth</i>	7-	12-
STRACCIATELLA	<i>spinach, egg and Pecorino Romano in a chicken broth</i>	7-	12-
TORTELLINI IN BRODO	<i>tortellini and fine herbs in a chicken broth</i>	7-	12-
ITALIAN SAUSAGE AND BEAN	<i>Italian sausage, vegetables and beans in a chicken broth</i>	7-	12-
VEGETABLE BARLEY	<i>onions, carrots, celery and barley in a tomato broth</i>	7-	12-
CREAM OF ZUCCHINI	<i>zucchini, onion, garlic and cream in a chicken broth</i>	7-	12-

## PASTA

Family Style  
Serves 3-4

Add the following to any pasta - Chicken \$4 | \$10 Family Style; Shrimp \$10 | \$24 Family Style  
Substitute Gluten-free Penne or Spaghetti \$3 | Whole Wheat Linguini or Penne \$3

CAVATELLI NORMA <i>with cherry tomatoes, cubed eggplant and Ricotta Salata in garlic and oil with a touch of marinara sauce</i>	17-	40-
RAVIOLI DI MARINARA <i>in a marinara sauce topped with shaved Parmesan</i>	17-	40-
LINGUINI CON LE VONGOLE <i>with baby clams, pancetta, garlic and oil in a white wine sauce</i>	21-	48-
PENNE OR RIGATONI ALLA VODKA <i>in a tomato, cream and vodka sauce</i>	16-	36-
PAPPARDELLE <i>with wild mushrooms in a veal Bolognese</i>	21-	48-
SPAGHETTI AI FRUTTI DI MARE <i>with shrimp, scallops, calamari, clams and mussels in a marinara sauce</i>	27-	60-
BUCATINI AMATRICIANA <i>with tomatoes, onions and pancetta topped with red pepper flakes in a marinara sauce</i>	17-	40-
SPAGHETTI AND MEATBALLS <i>in a marinara sauce</i>	16-	36-
ORECCHIETTE <i>with broccoli rabe and sausage in garlic and oil</i>	19-	44-
SPAGHETTI CARBONARA <i>in a pancetta, onion and Pecorino Romano cream sauce</i>	17-	40-
PENNE POMODORO <i>with crushed tomatoes, onions, prosciutto and fresh basil</i>	16-	36-
WHOLE WHEAT LINGUINI DI PESCE <i>with shrimp, scallops, clams and cherry tomatoes in garlic and oil</i>	27-	60-
PENNE MARINARA <i>in our traditional marinara sauce</i>	16-	36-
ZUCCHINI LINGUINI <i>served in a marinara, fra diavolo, garlic and oil, or Alfredo sauce</i>	18-	44-

## PASTA AL FORNO

BAKED ZITI ( <i>Make it Siciliano and add eggplant, addt'l \$3</i> ) <i>with ricotta in a beef ragu topped with melted fresh mozzarella</i>	18-	44-
BAKED GNOCCHI <i>with four cheeses, prosciutto and peas in an Alfredo sauce topped with melted fresh mozzarella</i>	18-	44-
PENNE GRATIN <i>with Grana Padano, Gorgonzola and pancetta in a light cream sauce</i>	18-	44-
STUFFED RIGATONI <i>stuffed with ricotta, Parmigiano Reggiano and spinach in a tomato cream sauce topped with melted fresh mozzarella</i>	18-	44-

## ENTREES

CHICKEN choose your preparation: Parmigiana, Francese, Marsala or Piccata	19-	44-
VEAL choose your preparation: Parmigiana, Francese, Marsala or Piccata	25-	55-
EGGPLANT choose your preparation: Parmigiana or Rollatini	19-	44-
SHRIMP choose your preparation: Parmigiana, Francese, Scampi or Fra Diavolo	27-	60-

## POLLO

CHICKEN BRUSCHETTA ( <i>grilled or breaded</i> ) <i>topped with tomatoes, onions, basil and garlic in a red wine vinaigrette</i>	22-	48-
CHICKEN MILANESE ( <i>grilled or breaded</i> ) <i>topped with baby arugula, cherry tomatoes, fresh mozzarella balls and shaved Pecorino Romano drizzled with balsamic vinaigrette</i>	22-	48-
CHICKEN SCARPARELLO ( <i>on or off the bone</i> ) <i>with sausage, potatoes, peppers and onions in a light white wine brown sauce</i>	23-	48-
CHICKEN CACCIATORE ( <i>on or off the bone</i> ) <i>with mushrooms, onions and plum tomatoes in a white wine brown sauce over spaghetti</i>	23-	48-
ITALIAN SPICY CHICKEN <i>broiled chicken breast served with polenta and escarole</i>	22-	48-
POLLO RIPIENO <i>stuffed with spinach, ricotta and Gorgonzola served with roasted potatoes and French beans in a brown sauce</i>	22-	48-

## PIATTO DEL GIORNO

			Family Style Serves 3-4
Monday	Fusilli in a sweet and hot sausage Bolognese	17-	38-
Tuesday	Cheese tortellini in a pink sauce with peas	17-	38-
Wednesday	Spaghetti primavera in garlic and oil or marinara sauce	17-	38-
Thursday	Gnocchi in a basil pesto with diced French beans	17-	38-
Friday	Burrata mozzarella ravioli in a mushroom sauce	17-	38-
Saturday	Grandma's Lasagna	19-	
Sunday	Sunday's Gravy	19-	

## CARNE

			Family Style Serves 3-4
BRASATO AL BAROLO	<i>braised beef short ribs with mushrooms in a Barolo wine sauce served with creamy polenta</i>	26-	55-
HONEY BALSAMIC GRILLED SKIRT STEAK	<i>served with mixed vegetables and roasted potatoes</i>	29-	60-
PORCO	<i>pork chop served over a mushroom saffron risotto with a hint of truffle oil</i>	27-	55-
APRICOT PORK	<i>grilled pork chop in an apricot glaze served with sautéed spinach and roasted potatoes</i>	27-	55-
PORK PORTERHOUSE	<i>grilled pork chop in a balsamic reduction served with vegetables and roasted potatoes</i>	27-	55-
FILETTO DI MANZO	<i>pan-roasted filet mignon with mushrooms, roasted potatoes and spinach in a Gorgonzola-Cognac sauce</i>	34-	75-

## PESCE

SHRIMP RISOTTO	<i>with peas, pancetta, saffron and white truffle essence</i>	27-	60-
COD ALLA SICILIANA	<i>broiled with olive oil, garlic, parsley and breadcrumbs in a chopped tomato, caper and olive sauce served with vegetables and roasted potatoes</i>	26-	55-
STRIPED BASS	<i>sautéed in a lemon, white wine, butter sauce served with asparagus, fried tomatoes and roasted potatoes</i>	26-	55-
SALMONE IN AGRODOLCE	<i>lightly breaded over roasted eggplant in a sherry vinegar, honey and sweet garlic sauce</i>	23-	48-
TILAPIA OREGANATA	<i>with a classic crust of breadcrumbs, garlic and Pecorino Romano served with vegetables and roasted potatoes</i>	22-	48-
SAUTÉED TILAPIA	<i>topped with pine nuts and raisins in a lemon white wine sauce served over spinach and roasted potatoes</i>	23-	48-
SNAPPER ALLA LIVORNESE	<i>oven-roasted red snapper in a tomato sauce with Gaeta olives, capers and anchovies served with sautéed escarole and roasted potatoes</i>	26-	55-
FRIED BACALA	<i>cured codfish fried in a light batter served with vegetables and potatoes with a side of lemon sauce</i>	26-	55-
CHILEAN SEA BASS	<i>broiled and topped with caramelized peaches and served over saffron rice and sautéed escarole</i>	32-	70-

## SIDES

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