

# On-Premise Luncheon

## Available Monday-Friday

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### APPETIZER

Choose Two | Surcharge for each additional appetizer:

#### ARANCINI

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

#### BAKED CLAMS

Topped with breadcrumbs, Pecorino Romano, garlic and oregano

#### COLD ANTIPASTO

Assortment of cured meats, mushrooms, roasted peppers, olives, Parmesan and ricotta with honey (additional surcharge)

#### FRIED CALAMARI

Served with marinara sauce

#### FRIED ZUCCHINI

Served with marinara sauce

#### HOT ANTIPASTO

Assortment of stuffed mushrooms, eggplant rollatini, artichokes, baked clams and fried shrimp

## INSALATA DI PESCE

Chilled seafood salad of calamari, scungilli, shrimp, clams and mussels (additional surcharge)

## MOZZARELLA IN CARROZZA

Crispy fried country bread stuffed with mozzarella served in a marinara sauce

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## SALAD

Choose One:

### CAESAR SALAD

### SALAD OF FIELD GREENS

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## PASTA

Choose One:

### PENNE ALLA VODKA

In a tomato, cream and vodka sauce

### PENNE MARINARA

In a light tomato sauce with fresh basil

### PENNE POMODORO

With crushed tomato, onion, prosciutto and fresh basil

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## ENTRÉE

Choose Five:

### BRASATO AL BAROLO

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

## **CHICKEN BRUSCHETTA**

Choice of grilled or breaded chicken breast topped with tomatoes, onion, basil and garlic in a red wine vinaigrette

## **EGGPLANT PARMIGIANA**

Baked eggplant layered with mozzarella in a marinara sauce

## **EGGPLANT ROLLATINI**

Baked eggplant stuffed with ricotta in a marinara sauce topped with fresh mozzarella

## **POLLO CLASSICO**

Choose your preparation: Parmigiana, Francese, Marsala or Piccata

## **PORCO**

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

## **RAVIOLI MARINARA**

In a marinara sauce topped with shaved Parmesan

## **SALMONE IN AGRODOLCE**

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

## **SHRIMP CLASSICO**

Choose your preparation: Parmigiana, Francese, Scampi or Fra Diavolo

(additional surcharge)

## **TILAPIA OREGANATA**

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

## **VEAL CLASSICO**

Choose your preparation: Parmigiana, Francese, Piccata or Marsala (additional surcharge)

# INCLUDED

Coffee, Tea and Soda

Desserts or Fresh Fruit served family style (additional surcharge for both)

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## ADDITIONAL OPTIONS

**Unlimited Domestic Beer and Wine**

**Unlimited Wine**

**Carafes of Wine**

**White Tablecloths**

**Occasion Cake**

Contact Eva for Pricing Information:

E-mail: [party@unclebacala.com](mailto:party@unclebacala.com)

or call us at (516)739-0505