

# On-Premise Shower Menu

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## APPETIZER

Choose One | Served Family Style | Surcharge for each additional appetizer:

### BAKED CLAMS

Topped with breadcrumbs, Pecorino Romano, garlic and oregano

### BRUSCHETTA TOAST

Crisp toast served with chopped tomatoes, onions, garlic and basil

### FRIED CALAMARI

Served with marinara sauce

### FRIED ZUCCHINI

Served with marinara sauce

### 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

### SALAD CAPRESE

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

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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 Four:

### 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

## **FILETTO DI MANZO**

Pan-roasted filet mignon with mushrooms, roasted potatoes and spinach in a Gorgonzola-Cognac sauce (additional surcharge)

## **HONEY BALSAMIC GRILLED SKIRT STEAK**

Served with mixed vegetables and roasted potatoes (additional surcharge)

## **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)

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# INCLUDED

Coffee, Tea and Soda

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

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# ADDITIONAL OPTIONS

**Unlimited Punch**

**Unlimited Wine**

**Mimosa or Bloody Mary**

**Carafes of Wine**

**Occasion Cake**

**White Tablecloths**

Contact Eva for Pricing Information:

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