Uncle BACALA'S

ITALIAN SEAFOOD AND MORE...

OPEN 7 DAYS A WEEK FOR LUNCH & DINNER

DINNER
TAKE OUT MENU
WE DELIVER

Telephone 516.739.0505

Fax 516.739.1117

2370 Jericho Tpke.

Garden City Park, NY

ASK ABOUT OUR

$19.95 THREE COURSE LUNCH MENU (MON.-SAT. DINE-IN ONLY)

$32.95 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 Marinara *mussels in a marinara sauce*	15-	36-
White Wine *mussels in white wine, garlic and oil*		
Peppercorn *mussels in a Brandy-Peppercorn brown sauce with a touch of cream*		
Oreganata *mussels in white wine, garlic and oil 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*	12-	28-
Calamari Fritti *served with a side of spicy marinara sauce*	16-	38-
Clams Oreganata *whole little neck clams topped with breadcrumbs, Pecorino Romano, garlic and oregano*	12-	28-
Arancini *rice balls with ricotta, mozzarella and lemon zest served with a side of marinara sauce*	12-	28-
Mozzarella in Carrozza *crispy fried country bread stuffed with mozzarella served in a marinara sauce*	12-	28-
Stuffed Mushrooms *stuffed with breadcrumbs, peppers, prosciutto, onions and garlic in a white wine sauce*	12-	28-
Potato Croquettes *lightly breaded rolled mashed potatoes and mozzarella served with a side of marinara sauce*	12-	28-
Carpaccio di Manzo *paper-thin raw beef filet topped with baby arugula and shaved Parmesan over a spicy garlic aioli*	16-	
Crostini *toasted bread served with a side of ricotta, sea salt and fresh herbs and chopped tomatoes, onions, garlic and fresh basil*	10-	
Hot Antipasto *assortment of stuffed mushrooms, eggplant rollatini, sautéed artichoke hearts, clams oreganata and fried shrimp*	26-	
Cold Antipasto *assortment of cured meats, Portobello mushroom with balsamic, roasted peppers, olives, Parmigiano Reggiano, fresh mozzarella and ricotta with honey*	26-	

SALAD

Add the following to any salad – Chicken $5 | $12 Family Style; Shrimp $12 | $28 Family Style

Mixed Greens Side Salad *with cherry tomatoes, walnuts and Gorgonzola in a sherry vinaigrette*	9-	18-
Caesar Salad *romaine lettuce and garlic croutons topped with shaved Parmesan in a Caesar dressing*	10-	18-
Uncle B's Salad *mixed greens, chickpeas, cucumbers and beets in a red wine vinaigrette*	12-	28-
Salad Caprese *fresh mozzarella, tomatoes and roasted red peppers served with olive oil and balsamic vinegar on the side*	15-	34-
Insalata di Pesce *chilled seafood salad of calamari, scungilli, shrimp, clams and mussels*	19-	40-
Spinach Salad *baby spinach, beets, walnuts and fried goat cheese in a sherry vinaigrette*	12-	28-
Baked Apple Salad *mesclun greens, Granny Smith apples, roasted almonds, craisins and goat cheese in an apple cinnamon vinaigrette*	12-	28-
Romaine and Baby Arugula Salad *caramelized shallots, pears and goat cheese in a balsamic vinaigrette*	12-	28-
Homemade Fresh Bacala Salad *cured codfish with red peppers, celery, olives and parsley in a lemon olive oil dressing served over mesclun greens*	16-	36-

SOUP

	Pint	Quart
Pasta Fagioli *tubetti pasta, vegetables and beans in a tomato broth*	7.50	13-
Stracciatella *spinach, egg and Pecorino Romano in a chicken broth*	7.50	13-
Tortellini in Brodo *tortellini and fine herbs in a chicken broth*	7.50	13-
Italian Sausage and Bean *Italian sausage, vegetables and beans in a chicken broth*	7.50	13-
Vegetable Barley *onions, carrots, celery and barley in a tomato broth*	7.50	13-
Cream of Zucchini *zucchini, onion, garlic and cream in a chicken broth*	7.50	13-

All prices subject to change.

PASTA

Add the following to any pasta - Chicken $5 | $12 Family Style; Shrimp $12 | $28 Family Style
Substitute Gluten-free Penne or Spaghetti $4 | Whole Wheat Linguini or Penne $4

		Family Style Serves 3-4
Cavatelli Norma *with cherry tomatoes, cubed eggplant and Ricotta Salata in garlic and oil with a touch of marinara sauce*	17-	40-
Ravioli di Marinara *in a marinara sauce topped with shaved Parmesan*	17-	40-
Linguini Con Le Vongole *with baby clams, pancetta, garlic and oil in a white wine sauce*	21-	48-
Penne or Rigatoni alla vodka *in a tomato, cream and vodka sauce*	17-	40-
Pappardelle *with wild mushrooms in a veal Bolognese*	22-	48-
Spaghetti ai Frutti di Mare *with shrimp, scallops, calamari, clams and mussels in a marinara sauce*	28-	60-
Bucatini Amatriciana *with tomatoes, onions and pancetta in a marinara sauce topped with red pepper flakes*	17-	40-
Spaghetti and Meatballs *in a marinara sauce*	17-	40-
Orecchiette *with broccoli rabe and sausage in garlic and oil*	19-	44-
Spaghetti Carbonara *in a pancetta, onion and Pecorino Romano cream sauce*	17-	40-
Penne Pomodoro *with crushed tomatoes, onions, prosciutto and fresh basil*	17-	40-
Whole Wheat Linguini Di Pesce *with shrimp, scallops, clams and cherry tomatoes in garlic and oil*	28-	60-
Penne Marinara *in our traditional marinara sauce*	16-	36-
Zucchini Linguini *served in marinara, fra diavolo, garlic and oil, or Alfredo sauce*	18-	44-

PASTA AL FORNO

Baked Ziti (*Make it Siciliano and add eggplant, addt'l $3*) *with ricotta in a beef ragu topped with melted fresh mozzarella*	19-	44-
Baked Gnocchi *with Parmesan, Gorgonzola, prosciutto and peas in an Alfredo sauce topped with melted fresh mozzarella*	19-	44-
Stuffed Rigatoni *stuffed with ricotta, Parmigiano Reggiano and spinach in a tomato cream sauce topped with melted fresh mozzarella*	19-	44-

UNCLE BACALA CLASSICS

Chicken *choose your preparation: Parmigiana, Francese, Marsala or Piccata*	21-	48-
Veal *choose your preparation: Parmigiana, Francese, Marsala or Piccata*	26-	55-
Eggplant *choose your preparation: Parmigiana or Rollatini*	20-	48-
Shrimp *choose your preparation: Parmigiana, Francese, Scampi or Fra Diavolo*	27-	60-

POLLO

Chicken Bruschetta *(grilled or breaded)* *topped with chopped tomatoes, onions, basil and garlic in a red wine vinaigrette*	23-	48-
Chicken Milanese *(grilled or breaded)* *topped with baby arugula, cherry tomatoes, fresh mozzarella balls and shaved Pecorino Romano drizzled with balsamic vinaigrette*	23-	48-
Chicken Scarpariello *(on or off the bone)* *with sausage, potatoes, peppers and onions in a light white wine brown sauce*	24-	48-
Chicken Cacciatore *(on or off the bone)* *with mushrooms, onions and plum tomatoes in a white wine brown sauce over spaghetti*	24-	48-

PIATTO DEL GIORNO

			Family Style Serves 3-4
Monday	Fusilli in a sweet and hot sausage Bolognese	17-	40-
Tuesday	Bacala Pasta Night!	17-	40-
Wednesday	Tortellini in a pink sauce with peas	17-	40-
Thursday	Gnocchi in a basil pesto with diced French beans	17-	40-
Friday	Burrata mozzarella ravioli in a mushroom sauce	22-	48-
Saturday	Grandma's Lasagna	22-	
Sunday	Sunday's Gravy	22-	

CARNE

		Family Style Serves 3-4
Brasato al Barolo *braised beef short ribs with mushrooms in a Barolo wine sauce served with creamy polenta*	27-	60-
Honey Balsamic Grilled Skirt Steak *served with mixed vegetables and roasted potatoes*	31-	70-
Porco *pork chop served over a mushroom saffron risotto with a hint of truffle oil*	28-	60-
Apricot Pork *grilled pork chop in an apricot glaze served with sautéed spinach and roasted potatoes*	28-	60-
Pork Porterhouse *grilled pork chop in a balsamic reduction served with vegetables and roasted potatoes*	28-	60-
Filetto di Manzo *filet mignon served over spinach and roasted potatoes in a Gorgonzola-Cognac sauce with mushrooms*	36-	75-

PESCE

Shrimp Risotto *with peas, pancetta, saffron and white truffle essence*	28-	60-
Sautéed Tilapia *topped with pine nuts and craisins in a lemon white wine sauce served over spinach and roasted potatoes*	23-	52-
Fried Bacala *cured codfish fried in a light batter and served with sautéed escarole and roasted potatoes with a side of lemon sauce*	26-	60-
Cod alla Siciliana *broiled with olive oil, garlic, parsley and breadcrumbs in a chopped tomato, caper and olive sauce served with sautéed escarole and roasted potatoes*	26-	60-
Striped Bass *sautéed in a lemon, white wine, butter sauce served with asparagus, fried tomatoes and roasted potatoes*	26-	60-
Salmone in Agrodolce *lightly breaded and served over roasted eggplant in a sherry vinegar, honey and sweet garlic sauce*	24-	52-
Tilapia Oreganata *with a classic crust of breadcrumbs, garlic and Pecorino Romano served with vegetables and roasted potatoes*	23-	52-

SIDES

Spinach or Broccoli *sautéed in garlic and olive oil*	8-	19-
Escarole with Cannellini Beans *sautéed in garlic and olive oil*	8-	19-
Broccoli Rabe with Sweet Sausage *sautéed in garlic and olive oil*	11-	28-
Cherry Peppers *sautéed in garlic and olive oil*	8-	19-
Sunday Morning Fried Meatballs *(no sauce)*	8-	19-
Mixed Mushrooms *sautéed in garlic and olive oil*	8-	19-
Mixed Vegetables *grilled or sautéed in garlic and olive oil*	8-	19-
Side of Meatballs or Sausage *in marinara sauce*	8-	19-

DESERTS

Mini Cannoli 5.95	Italian Cheesecake 7.95	Creme Brulee 7.95
Warm Chocolate Cake 8.95	Chocolate Mousse Cake 7.95	Oreo Cheesecake 7.95
Waffellini (serves 2) 15-	Gelato 7.95	Peach Ravioli 8.95
New York Cheesecake 7.95	Lemon Sorbet 7.95	Vanilla or Chocolate Ice Cream 7-

BEVERAGES

Coke • Diet Coke • Sprite • Iced Tea • Pellegrino • Poland Spring • Panna - 10 oz. 2- 2 Liter 4-