Uncle BACALA'S
ITALIAN SEAFOOD AND MORE

Sizzling Summer Dinner Price Fixe

$36.95 Per Person – Three Courses

MONDAY THRU THURSDAY

Beverages, Tax, and Gratuity Not Included.

DINE-IN ONLY. CASH ONLY. NO GIFT CARDS. NO COUPONS.
CANNOT COMBINE WITH ANY OTHER OFFERS.
SUBSTITUTIONS, SHARING, & SPLITTING NOT PERMITTED.
NOT VALID FOR PARTIES OF 6 OR MORE (Surcharge May Apply)

CHOICE OF APPETIZER

Mixed Greens Side Salad
With cherry tomatoes, walnuts and Gorgonzola in a sherry vinaigrette

Caesar Salad
Romaine lettuce and garlic croutons topped with shaved Parmesan in a Caesar dressing

Penne Marinara
In our traditional marinara sauce

Penne Pomodoro
With crushed tomatoes, onions, prosciutto and basil

Penne or Rigatoni alla Vodka
In a tomato, cream and vodka sauce

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

Pasta Fagioli
Tubetti pasta, vegetables and beans in a tomato broth

Italian Sausage and Bean Soup
Italian sausage, vegetables and beans in a chicken broth

Tortellini in Brodo
Tortellini and fine herbs in a chicken broth

Cream of Zucchini Soup
Zucchini, onion, garlic, and cream in a chicken broth

Vegetable Barley Soup
Onions, carrots, celery and barley in tomato broth

Stracciatella Soup
Spinach, egg and Pecorino Romano in a chicken broth

CHOICE OF ENTRÉE

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

Sautéed Tilapia
Topped with pine nuts and craisins in a lemon white wine sauce served over spinach and roasted potatoes

Filet of Sole Francese
In a lemon, white wine, butter sauce, served with sauteed spinach and saffron risotto

Chicken Classics
Choice of preparation:
Parmigiana, Marsala, Francese, or Piccata

Broiled Salmon
Broiled in olive oil and served with mixed grilled vegetables with a touch of balsamic

Tilapia Oreganata
Classic crust of breadcrumbs, garlic, and Pecorino Romano served with vegetables and roasted potatoes

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

Eggplant Classics
Choice of preparation:
Parmigiana or Rollatini

CHOICE OF DESSERT

Crème Brûlée ❖ Peach Ravioli ❖ Tiramisu
Vanilla Ice Cream ❖ Chocolate Ice Cream ❖ Mini Cannoli

❖ Gift Cards Available ❖
Catering On & Off Premise ❖ Private Parties for up to 120 People
Open for Lunch and Dinner 7 Days a Week!