
Dinner

Appetizers

Cozze Marechiere

\$17/40

Mussels in marinara sauce

Cozze White Wine

\$17/40

Mussels in white wine, garlic and oil

Cozze Peppercorn

\$17/40

Mussels in a Brandy-Peppercorn brown sauce with a touch of cream

Cozze Oreganata

\$17/40

Mussels in a garlic white wine sauce with breadcrumbs, oregano and Pecorino Romano

Cozze Spicy

\$17/40

Mussels in a white wine sauce with pancetta and hot cherry peppers

Zucchini Fritti

\$14/32

Served with a side of marinara sauce

Calamari Fritti

\$17/39

Served with a side of spicy marinara sauce

Calamari Arrabiata

\$19

Fried calamari sautéed in a spicy marinara sauce with hot cherry peppers

Clams Oreganata

\$14/32

Whole little neck clams topped with breadcrumbs, Pecorino Romano, garlic and oregano

Arancini

\$14/32

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

Mozzarella in Carrozza

\$14/32

Crispy fried country bread stuffed with mozzarella served in marinara sauce

Potato Croquettes

\$14/32

Lightly breaded rolled mashed potatoes and mozzarella served with a side of marinara sauce

Stuffed Mushrooms

\$14/32

Stuffed with peppers, prosciutto, onions and garlic in a white wine sauce

Crostini

\$11

Toasted bread served with a side of ricotta, sea salt and fresh herbs and chopped tomatoes, onions, garlic, and fresh basil

Cold Antipasto

\$29

Assortment of cured meats, Portobello mushroom with balsamic, roasted peppers, olives, Parmigiano Reggiano, fresh mozzarella and ricotta with honey

Carpaccio di Manzo

\$17

Paper-thin raw beef filet with baby arugula and shaved Parmesan over a spicy garlic aioli

Hot Antipasto

\$29

Assortment of stuffed mushrooms, eggplant rollatini, sautéed artichoke hearts, clams oreganata and fried shrimp

Salad

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

Mixed Greens Side Salad

\$10/19

With cherry tomatoes, walnuts and Gorgonzola in a sherry vinaigrette

Uncle B's Salad

\$14/32

Mixed greens, chickpeas, cucumbers and beets in a red wine vinaigrette

Insalata di Pesce

\$22/48

Chilled seafood salad of calamari, scungilli,

Caesar Salad

\$12/20

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

Salad Caprese

\$16/34

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

Spinach Salad

\$14/32

Baby spinach, beets, walnuts and fried goat

shrimp, clams and mussels

Baked Apple Salad

\$14/32

Mesclun greens, Granny Smith apples, roasted almonds, raisins and goat cheese in an apple cinnamon vinaigrette

cheese in a sherry vinaigrette

Romaine and Baby Arugula Salad

\$14/32

With caramelized shallots, pears and goat cheese in a balsamic vinaigrette

Soup

Stracciatella

\$8.5

Spinach, egg, and Pecorino Romano in a chicken broth

Vegetable Barley

\$8.5

Onions, carrots, celery and barley in a tomato broth

Pasta Fagiole

\$8.5

Tubetti pasta, vegetables and beans in a tomato & chicken broth

Italian Sausage and Bean

\$8.5

Italian sausage, vegetables and beans in a chicken broth

Tortellini in Brodo

\$8.5

Tortellini and fine herbs in a chicken broth

Cream of Zucchini

\$8.5

Zucchini, onion, garlic and cream in a chicken broth

Pasta

Add the following to any pasta - Chicken \$5 | Shrimp \$12

Substitute Gluten-free Penne or Spaghetti \$4 | Whole Wheat Linguini or Penne \$4

Cavatelli Norma

\$19

With cherry tomatoes, cubed eggplant and Ricotta Salata in garlic and oil with a touch of marinara sauce

Ravioli Marinara

\$19

In a marinara sauce topped with shaved parmesan

Linguini con le Vongole

\$24

With baby clams, pancetta, garlic and oil in a white wine sauce

Pappardelle

\$24

With wild mushrooms in a veal Bolognese

Bucatini Amatriciana

\$19

With tomatoes, onions and pancetta in a marinara sauce topped with red pepper flakes

Orecchiette

\$22

With broccoli rabe and sausage in garlic and oil

Spaghetti Carbonara

\$19

In a pancetta, onion and Pecorino Romano cream sauce

Penne Pomodoro

\$18

With crushed tomatoes, onions, prosciutto and fresh basil

Penne or Rigatoni alla Vodka

\$18

In a tomato, cream and vodka sauce

Spaghetti ai Frutti di Mare

\$34

With shrimp, scallops, calamari, clams and mussels in a marinara sauce

Spaghetti and Meatballs

\$18

In a marinara sauce

Whole Wheat Linguini di Pesce

\$34

With shrimp, scallops, clams and cherry tomatoes in garlic and oil

Penne Marinara

\$17

In our traditional marinara sauce

Zucchini Linguini

\$22

Served in a marinara, fra diavolo, garlic and oil, or Alfredo sauce

Pasta Al Forno

Baked Ziti

\$21

With ricotta in a beef ragu topped with melted fresh mozzarella

Baked Ziti Vegetarian

\$21

With ricotta, eggplant topped with melted fresh mozzarella

Baked Gnocchi

\$21

With Parmesan, Gorgonzola, prosciutto and peas in an Alfredo sauce topped with melted fresh mozzarella

Stuffed Rigatoni

\$21

Stuffed with ricotta, Parmesan Reggiano and spinach in a tomato cream sauce topped with melted fresh mozzarella

Entrées

Uncle Bacala Classics

Shrimp

\$30

Parmigiana, Francese, Scampi, or Fri Diavolo

Chicken & Veal

Chicken \$23 | Veal \$28

Parmigiana, Francese or Marsala

Eggplant

\$22

Parmigiana or Rollatini

Pollo

Chicken Bruschetta

\$25

Served **grilled or breaded**; topped with chopped tomatoes, onions, basil and garlic in a red wine vinaigrette with a touch of drizzled pesto *Sub Veal, add'l \$5

Chicken Milanese

\$25

Served **grilled or breaded**; topped with baby arugula, cherry tomatoes, fresh mozzarella balls and shaved Pecorino Romano drizzled with a creamy balsamic vinaigrette *Sub Veal, add'l \$5

Chicken Scarpariello

\$25

Served **on or off the bone** with sliced sweet sausage, roasted potatoes, peppers and onions sautéed in a light white wine brown sauce

Pesce

Tilapia Oreganata

\$25

Broiled with a classic crust of breadcrumbs, garlic and grated Pecorino Romano cheese served with vegetables and roasted potatoes

Shrimp Risotto

\$31

With peas, pancetta, saffron and white truffle essence

Striped Bass

\$28

Sautéed in a lemon, white wine, butter sauce served with asparagus, fried tomatoes and roasted potatoes

Salmone in Agrodolce

\$26

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

Sautéed Tilapia

\$25

Sautéed in a lemon white wine sauce topped with pine nuts and raisins and served over spinach and roasted potatoes

Cod alla Siciliana

\$28

Broiled with olive oil, garlic, parsley and breadcrumbs in a chopped tomato, caper and olive sauce served with vegetables and roasted potatoes

Broiled Salmon

\$26

Broiled in olive oil with a touch of balsamic, served over grilled mixed vegetables

Carne

Apricot Pork

\$29

Grilled pork chop in an apricot glaze served with sautéed spinach and roasted potatoes

Brasato al Barolo

\$29

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

polenta

Filetto di Manzo

\$39

Filet mignon served over spinach and roasted potatoes in a Gorgonzola-Cognac sauce with mushrooms

Honey Balsamic Grilled Skirt Steak

\$36

Served with mixed vegetables and roasted potatoes

Porco

\$29

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

Porterhouse

\$29

Grilled pork chop in a balsamic reduction served with vegetables and roasted potatoes

Sides

Spinach or Broccoli

\$8.5/19

Sautéed in garlic and olive oil

Escarole with Cannellini Beans

\$8.5/19

Sautéed in garlic and olive oil

Mixed Mushrooms

\$8.5/19

Sautéed in garlic and olive oil

Mixed Vegetables

\$8.5/19

Grilled or sautéed in garlic and olive oil

Broccoli Rabe with Sweet Sausage

\$12.5/28

Sautéed in garlic and olive oil

Sunday Morning Fried Meatballs (no sauce)

\$8.5/19

Side of Meatballs or Sausage

\$8.5/19

In marinara sauce

Cherry Peppers

\$8.5/19

Sautéed in garlic and olive oil

Burnt Broccoli

\$10/24

A 20% gratuity will be added to parties of 8 or more. Splitting or sharing may incur additional charges.