
Dinner

Appetizers

Cozze Marechiere

\$21/50
Mussels in marinara sauce

Cozze White Wine

\$21/50
Mussels in white wine, garlic and oil

Cozze Peppercorn

\$21/50
Mussels in a brandy-peppercorn sauce with a touch of cream

Cozze Oreganata

\$21/50
Mussels in white wine, garlic and oil with breadcrumbs, oregano and Pecorino Romano

Cozze Spicy

Zucchini Fritti

\$21/50

Mussels in white wine sauce with pancetta and hot cherry peppers

Calamari Fritti

\$22/50

Served with a side of spicy marinara sauce

Clams Oreganata

\$18/40

Whole littleneck clams topped with breadcrumbs, Pecorino Romano, garlic and oregano

Mozzarella en Carrozza

\$17/38

Crispy fried country bread stuffed with mozzarella served in marinara sauce

Stuffed Mushrooms

\$17/38

Stuffed with breadcrumbs, peppers, prosciutto and onions in a white wine sauce with a touch of marinara

\$17/38

Served with marinara sauce

Calamari Arrabiata

\$28/60

Fried calamari sautéed in spicy marinara with hot cherry peppers

Arancini

\$17/38

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

Potato Croquettes

\$17/38

Lightly breaded rolled mashed potatoes and mozzarella served with marinara sauce

Carpaccio di Manzo

\$21

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

Crostini

\$14

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

Hot Antipasto

\$36

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

Cold Antipasto

\$36

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

Salad

Add the following to any salad: Chicken \$6 (regular), \$15 (family) | Shrimp \$15 (regular) | \$32 (family)

Mixed Greens Side Salad

\$13/26

With cherry tomatoes, walnuts and Gorgonzola in a sherry vinaigrette

Caesar Salad

\$15/28

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

Uncle B's Salad

\$17/38

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

Salad Caprese

\$18/40

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

Insalata di Pesce

\$25/52

Chilled seafood salad of calamari, scungilli, shrimp, clams and mussels

Spinach Salad

\$17/38

Baby spinach, beets, walnuts and fried goat cheese in a sherry vinaigrette

Baked Apple Salad

\$17/38

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

Romaine and Baby Arugula Salad

\$17/38

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

Homemade Fresh Bacala Salad

\$21/44

Cured codfish with red peppers, celery, olives and parsley in a lemon and olive oil dressing served over mesclun greens

Soup

Stracciatella

\$9.50/16

Spinach, egg and Pecorino Romano in a chicken broth

Vegetable Barley

\$9.50/16

Onions, carrots, celery and barley in a tomato broth

Pasta Fagioli

\$9.50/16

Tubetti pasta, vegetables and beans in a tomato broth

Italian Sausage and Bean

\$9.50/16

Italian sausage, vegetables and beans in a chicken broth

Tortellini en Brodo

\$9.50/16

Tortellini and fine herbs in a chicken broth

Cream of Zucchini

\$9.50/16

Zucchini, onions, garlic and cream in chicken broth

Pasta

Add the following to any pasta: Chicken \$6 (regular) | \$15 (family) | Shrimp \$15 (regular) | \$32 (family)
Substitute gluten-free penne or spaghetti \$5 | whole wheat linguini or penne \$5

Cavatelli Norma

\$22/48

With cherry tomatoes, cubed eggplant and ricotta salata in garlic and oil with a touch of marinara

Ravioli di Marinara

\$22/48

Cheese ravioli in marinara sauce topped with shaved Parmesan

Linguini con le Vongole

\$26/56

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

Penne or Rigatoni alla Vodka

\$21/45

In a tomato, cream and vodka sauce

Pappardelle

\$26/56

With wild mushrooms in veal Bolognese

Spaghetti ai Frutti di Mare

\$38/85

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

Bucatini Amatriciana

Spaghetti and Meatballs

\$22/48

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

Orecchiette

\$26/55

With broccoli rabe and sausage in garlic and oil

Spaghetti Carbonara

\$22/48

In a pancetta, onion and Pecorino Romano cream sauce

Penne Pomodoro

\$21/46

With crushed tomatoes, onions, prosciutto and fresh basil

Fettuccine or Tortellini Alfredo

\$22/48

In a light cream Parmigiano sauce

\$21/46

In marinara sauce

Whole Wheat Linguini di Pesce

\$38/85

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

Penne Marinara

\$19/42

In our traditional marinara sauce

Zucchini Linguini

\$24/55

Served with your choice of marinara, fra diavolo, garlic and oil or Alfredo sauce **Gluten free - try it with grilled chicken or shrimp*

Pasta Primavera

\$22/48

Pasta with sautéed vegetables in garlic and oil or marinara sauce

Pasta Al Forno

Baked Ziti

\$24/55

With ricotta in a beef ragù topped with melted fresh mozzarella

Baked Ziti Vegetarian

\$24/55

With ricotta and eggplant topped with melted fresh mozzarella

Baked Gnocchi

\$24/55

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

Stuffed Rigatoni

\$24/55

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

Entrées

Uncle Bacala's Classics

Gluten-free available upon request

Shrimp

\$36/80

Available as parmigiana, francese, scampi or fra diavolo

Chicken or Veal

Chicken \$27/60 | Veal \$34/75

Available as parmigiana, francese, marsala or piccata

Eggplant

\$26/56

Available as parmigiana or rollatini

Pollo

Chicken Bruschetta

\$29/65

Grilled or breaded chicken topped with chopped tomatoes, onions, basil and garlic in a red wine vinaigrette finished with a drizzle of pesto **Sub veal for add'l \$7*

Chicken Milanese

\$29/65

Grilled or breaded chicken topped with baby arugula, cherry tomatoes, fresh mozzarella balls and shaved Pecorino Romano drizzled with balsamic vinaigrette **Sub veal for add'l \$7*

Chicken Scarpariello

\$29/65

On the bone only, with sausage, potatoes, peppers and onions in a light white wine brown sauce

Pesce

Tilapia Oreganata

\$29/70

Tilapia broiled with a classic crust of breadcrumbs, garlic and Pecorino Romano served with sautéed spinach and roasted potatoes

Sautéed Tilapia

\$29/70

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

Shrimp Risotto

\$38/90

With peas, pancetta, saffron and white truffle essence

Cod alla Siciliana

\$32/75

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

Striped Bass

\$32/75

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

Broiled Salmon

\$30/70

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

Salmone en Agrodolce

\$30/70

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

Fried Bacala

\$39/90

Cured codfish fried in a light batter and served with sautéed escarole, roasted potatoes and a side of lemon sauce

Carne

Apricot Pork

\$34/75

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

Brasato al Barolo

\$34/75

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

Filetto di Manzo

\$46/95

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

Honey Balsamic Grilled Skirt Steak

\$46/95

Served with julienne vegetables and roasted potatoes

Porco

\$34/75

Grilled pork chop served over mushroom-saffron risotto with a hint of truffle oil

Pork Porterhouse

\$34/75

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

Asian-Glazed Skirt Steak

\$46/95

In a hoisin-teriyaki marinade served with julienne vegetables and roasted potatoes

Sides

Spinach or Broccoli

Escarole with Cannellini Beans

\$9.75/24
Sautéed in garlic and olive oil

Mixed Mushrooms

\$9.75/24
Sautéed in garlic and olive oil

Broccoli Rabe with Sweet Sausage

\$14/30
Sautéed in garlic and olive oil

Side of Meatballs or Sausage

\$9.75/24
In marinara sauce

Burnt Broccoli

\$12/26
Sautéed in garlic and olive oil

\$9.75/24
Sautéed in garlic and olive oil

Mixed Vegetables

\$9.75/24
Grilled vegetables sautéed in balsamic and olive oil or sautéed vegetables in garlic and olive oil

Sunday Morning Fried Meatballs (no sauce)

\$9.75/24
Fried meatballs (no sauce)

Hot Cherry Peppers

\$9.75/24
Sautéed in garlic and olive oil

A 20% gratuity will be added to parties of 6 or more. Splitting or sharing may incur additional charges.