
Lunch

Appetizers

Cozze Marechiere

\$17/44

Mussels in marinara sauce **Also available in white wine, peppercorn, oreganata and spicy preparations*

Zucchini Fritti

\$15/36

Served with marinara sauce

Calamari Fritti

\$21/48

Served with a side of spicy marinara sauce

Calamari Arrabiata

\$24/55

Fried calamari sautéed in spicy marinara with hot cherry peppers

Clams Oreganata

\$16/36

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

Arancini

\$15/36

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

Mozzarella en Carrozza

\$15/36

Crispy fried country bread stuffed with mozzarella served in marinara sauce

Potato Croquettes

\$15/36

Lightly breaded rolled mashed potatoes and mozzarella served with marinara sauce

Stuffed Mushrooms

\$15/36

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

Carpaccio Di Manzo

\$18

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

Crostini

\$12

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

\$32

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

Cold Antipasto

\$32

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

\$11/23

With cherry tomatoes, walnuts and Gorgonzola in a sherry vinaigrette

Caesar Salad

\$12/22

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

Uncle B's Salad

\$14/34

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

Salad Caprese

\$17/36

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

Insalata Di Pesce

\$22/48

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

Spinach Salad

\$14/34

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

Baked Apple Salad

\$14/34

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

Romaine and Baby Arugula Salad

\$14/34

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

Homemade Fresh Bacala Salad

\$19/42

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

Pasta Fagioli

\$9.50/16
Tubetti pasta, vegetables and beans in a tomato broth

Tortellini en Brodo

\$9.50/16
Tortellini and fine herbs in a chicken broth

Vegetable Barley

\$9.50/16
Onions, carrots, celery and barley in a tomato broth

Italian Sausage and Bean

\$9.50/16
Italian sausage, vegetables and beans in a chicken broth

Cream of Zucchini

\$9.50/16
Zucchini, onions, garlic and cream in chicken broth

Entrées

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

\$18/38

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

Ravioli di Marinara

\$18/38

Cheese ravioli in marinara sauce topped with shaved Parmesan

Linguini Con Le Vongole

\$24/50

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

Penne or Rigatini Alla Vodka

\$18/40

In a tomato, cream and vodka sauce

Pappardelle

\$24/50

With wild mushrooms in veal Bolognese

Spaghetti ai Frutti di Mare

\$32/68

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

Bucatini Amatriciana

\$18/38

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

Spaghetti and Meatballs

\$18/38

In marinara sauce

Orecchiette

\$24/48

With broccoli rabe and sausage in garlic and oil

Whole Wheat Linguini di Pesce

\$32/70

With shrimp, scallops, clams and cherry tomatoes

in garlic and oil

Spaghetti Carbonara

\$18/38

In a pancetta, onion and Pecorino Romano cream sauce

Penne Marinara

\$18/38

In our traditional marinara sauce

Penne Pomodoro

\$18/38

With crushed tomatoes, onions, prosciutto and fresh basil

Zucchini Linguini

\$22/46

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

Fettuccine or Tortellini Alfredo

\$18/38

In a light cream Parmigiano sauce

Pasta Primavera

\$18/38

Pasta with sautéed vegetables in garlic and oil or marinara sauce

Pasta Al Forno

Baked Ziti

\$21/46

With ricotta in a beef ragù topped with melted fresh mozzarella

Baked Ziti Vegetarian

\$21/46

With ricotta and eggplant topped with melted fresh mozzarella

Baked Gnocchi

\$21/46

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

Stuffed Rigatoni

\$21/46

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

Pizza

All pizzas also available with a cauliflower crust for an add'l \$7.50

Margherita Pizza

\$19

Fresh mozzarella and basil with marinara

Sausage or Pepperoni Pizza

\$21

Sausage or pepperoni, with fresh mozzarella, Pecorino Romano and marinara sauce

Pizza Primavera

\$21

Grilled zucchini, eggplant, broccoli and mushrooms with mozzarella and marinara

Meatball Pizza

\$21

Meatballs, fresh mozzarella and Pecorino Romano with marinara

Pizza Bianco

\$26

Fresh mozzarella, ricotta, grated Pecorino Romano, prosciutto, baby arugula, garlic and fresh basil

Heroes

Chicken Marsala Hero "The Bari"

\$21

Chicken cutlet with melted fresh mozzarella, mushrooms and Marsala sauce on toasted hero bread

Pesto Chicken Hero

\$21

Grilled chicken, melted fresh mozzarella, roasted peppers and pesto sauce on toasted hero bread

**Chicken, Eggplant, Meatball or Sausage
Parmigiana Hero**

\$21

With marinara sauce and melted fresh mozzarella
on toasted hero bread

Shrimp or Veal Parmigiana Hero

\$24

With marinara sauce and melted fresh mozzarella
on toasted hero bread

Sausage, Peppers and Onions Hero

\$21

With marinara sauce or sautéed in garlic and oil
on toasted hero bread

Pollo

Chicken Bruschetta

\$25/55

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

\$25/55

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

\$25/55

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

Uncle Bacala's Classics

Gluten-free available upon request

Chicken or Veal

Chicken \$23/50 | Veal \$30/65

Available as parmigiana, francese, marsala or piccata

Shrimp

\$30/65

Available as parmigiana, francese, scampi or fra diavolo

Eggplant

\$22/48

Available as parmigiana or rollatini

Pesce

Tilapia Oreganata

\$25/55

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

Cod alla Siciliana

\$26/60

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

\$26/60

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

Salmone en Agrodolce

\$25/55

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

Broiled Salmon

\$25/55

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

Sautéed Tilapia

\$25/55

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

Shrimp Risotto

Fried Bacala

\$36/80

With peas, pancetta, saffron and white truffle essence

\$32/65

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

Carne

Filetto di Manzo

\$38/80

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

Brasato al Barolo

\$29/60

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

Porco

\$29/60

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

Apricot Pork

\$29/60

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

Honey Balsamic Grilled Skirt Steak

\$38/80

Asian-Glazed Skirt Steak

\$38/80

Served with julienne vegetables and roasted potatoes

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

Pork Porterhouse

\$29/60

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

Sides

Spinach or Broccoli

\$9.75/24

Sautéed in garlic and olive oil

Escarole with Cannellini Beans

\$9.75/24

Sautéed in garlic and olive oil

Mixed Mushrooms

\$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

\$9.75/24
Fried meatballs (no sauce)

Side of Meatballs or Sausage

\$9.75/24
In marinara sauce

Hot Cherry Peppers

\$9.74/24
Sautéed in garlic and olive oil

Burnt Broccoli

\$12/26
Sautéed in garlic and olive oil

Broccoli Rabe with Sweet Sausage

\$14/30
Sautéed in garlic and olive oil

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