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# Lunch

## Appetizers

### Cozze Marechiere

\$13/30

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

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### Calamari Fritti

\$16/38

Served with a side of spicy marinara sauce

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### Clams Oreganata

\$13/28

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

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### Mozzarella in Corrozza

\$12/26

Crispy fried country bread stuffed with mozzarella served in marinara sauce

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### Stuffed Mushrooms

\$12/26

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

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### Crostini

\$10

Toasted bread served with a side of ricotta, sea salt and fresh herbs and chopped

### Zucchini Fritti

\$12/26

Served with a side of marinara sauce

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### Calamari Arrabiata

\$19

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

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### Arancini

\$12/26

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

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### Potato Croquettes

\$12/26

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

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### Carpaccio Di Manzo

\$14

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

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### Hot Antipasto

\$26

Assortment of stuffed mushrooms, eggplant rollatini, sautéed artichoke hearts, clams

tomatoes, onions, garlic and fresh basil

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oreganata and fried shrimp

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### **Cold Antipasto**

**\$26**

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

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## **Salad**

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

### **Mixed Greens Side Salad**

**\$9/21**

With cherry tomatoes, walnuts and Gorgonzola in a sherry vinaigrette

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### **Caesar Salad**

**\$10/19**

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

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### **Uncle B's Salad**

**\$12/28**

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

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### **Salad Caprese**

**\$14/32**

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

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### **Insalata Di Pesce**

**\$18/40**

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

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### **Spinach Salad**

**\$12/26**

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

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### **Baked Apple Salad**

**\$12/26**

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

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### **Romaine and Baby Arugula Salad**

**\$12/26**

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

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## Soup

### Stracciatella

\$8.5

Spinach, egg and Pecorino Romano in a chicken broth

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### Tortellini in Brodo

\$8.5

Tortellini and fine herbs in a chicken broth

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### Italian Sausage and Bean

\$8.5

Italian sausage, vegetables and beans in a chicken broth

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### Pasta Fagioli

\$8.5

Tubetti pasta, vegetables and beans in a tomato broth

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### Vegetable Barley

\$8.5

Onions, carrots, celery and barley in a tomato broth

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### Cream of Zucchini

\$8.5

Zucchini, onion, garlic and cream in a chicken broth

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## Entrées

## 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

\$15

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

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### Linguini Con Le Vongole

\$21

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

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### Ravioli Marinara

\$15

In a marinara sauce topped with shaved Parmesan

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### Penne or Rigatini Alla Vodka

\$15

In a tomato, cream and vodka sauce

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### **Pappardelle**

**\$21**

With wild mushrooms in a veal Bolognese

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### **Bucatini Amatriciana**

**\$15**

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

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### **Orecchiette**

**\$19**

With broccoli rabe and sausage in garlic and oil

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### **Spaghetti Carbonara**

**\$15**

In a pancetta, onion and Pecorino Romano cream sauce

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### **Penne Pomodoro**

**\$14**

With crushed tomatoes, onions, prosciutto and fresh basil

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### **Spaghetti ai Frutti di Mare**

**\$27**

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

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### **Spaghetti and Meatballs**

**\$15**

In a marinara sauce

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### **Whole Wheat Linguini di Pesce**

**\$27**

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

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### **Penne Marinara**

**\$14**

In our traditional marinara sauce

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### **Zucchini Linguini**

**\$18**

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

*\*Gluten Free - try it with grilled chicken or shrimp!*

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## **Pasta Al Forno**

### **Baked Ziti**

**\$18**

With ricotta in a beef ragu topped with melted fresh mozzarella

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### **Baked Ziti Vegetarian**

**\$18**

With ricotta, eggplant topped with melted fresh mozzarella

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**Baked Gnocchi**

\$18

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

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**Stuffed Rigatoni**

\$18

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

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**Pizza**

**Pizza Margherita**

\$15

Fresh mozzarella and basil with marinara sauce

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**Pizza Salsiccia**

\$17

Sausage, fresh mozzarella and Pecorino Romano with marinara sauce

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**Pizza Primavera**

\$17

Grilled zucchini, eggplant, broccoli and mushrooms with marinara sauce

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**Pizza Balsamic**

\$17

Grilled balsamic chicken and goat cheese with marinara sauce

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**White Pizza**

\$17

Fresh mozzarella, ricotta, grated Pecorino Romano, garlic and fresh basil *\*Add prosciutto and baby arugula, add'l \$4*

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**Sandwiches**

**Pesto Chicken Sandwich**

\$15

Grilled chicken, melted fresh mozzarella and roasted red peppers with basil pesto sauce on a toasted hero

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**Chicken Marsala Sandwich**

\$15

Breaded chicken cutlet, melted fresh mozzarella and sautéed mushrooms with Marsala sauce on a toasted hero

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## Pollo

### Chicken Bruschetta

\$21

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*

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### Chicken Milanese

\$21

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*

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### Chicken Scarpariello

\$21

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

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## Uncle Bacala Classics

### Chicken

\$19

Parmigiana, Francese, Marsala \**Substitute Veal, add'l \$5*

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### Shrimp

\$26

Parmigiana, Francese, Scampi, or Fra Diavolo

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### Eggplant

\$18

Parmigiana or Rollatini

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## Pesce

### Tilapia Oreganata

\$22

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

### Cod alla Siciliana

\$25

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

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escarole and roasted potatoes

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**Striped Bass**

\$25

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

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**Salmone in Agrodolce**

\$22

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

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**Broiled Salmon**

\$23

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

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**Sautéed Tilapia**

\$22

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

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**Shrimp Risotto**

\$28

With peas, pancetta, saffron and white wine truffle essence

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## Carne

**Filetto di Manzo**

\$31

Pan-roasted filet mignon served over sautéed spinach and roasted potatoes in a Gorgonzola-Cognac sauce with mushrooms

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**Brasato al Barolo**

\$24

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

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**Porco**

\$24

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

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**Apricot Pork**

\$24

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

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**Honey Balsamic Grilled Skirt Steak**

\$28

Served with julienned mixed vegetables and roasted potatoes

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## On the Side...

### Spinach or Broccoli

\$8.5/19

Sautéed in garlic and olive oil

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### Mixed Mushrooms

\$8.5/19

Sautéed in garlic and olive oil

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### Sunday Morning Fried Meatballs

\$8.5/19

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### Cherry Peppers

\$8.5/19

Sautéed in garlic and olive oil

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### Broccoli Rabe with Sweet Sausage

\$12.5/28

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### Escarole with Cannellini Beans

\$8.5/19

Sautéed in garlic and olive oil

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### Mixed Vegetables

\$8.5/19

Grilled or sautéed in garlic and olive oil

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### Side of Meatballs or Sausage

\$8.5/19

In marinara sauce

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### Burnt Broccoli

\$10/24

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