

# Uncle BACALA'S

ITALIAN SEAFOOD AND MORE...

OPEN 7 DAYS A WEEK FOR LUNCH & DINNER

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**DINNER**  
**TAKE OUT MENU**  
**WE DELIVER**

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Telephone 516.739.0505

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2370 Jericho Tpke.

Garden City Park, NY

**ASK ABOUT OUR**

\$21.95 THREE COURSE LUNCH MENU (MON.-SAT. DINE-IN ONLY)

\$32.95 THREE COURSE DINNER MENU (MON.-THURS. DINE-IN ONLY)

**INQUIRE ABOUT OUR**

**CORPORATE ACCOUNTS • GIFT CERTIFICATES**  
**OUTDOOR COURTYARD**

**ON & OFF PREMISE CATERING • PARTY ROOM - UP TO 120 PEOPLE**

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# APPETIZERS

Family Style  
Serves 3-4

COZZE MARINARA	mussels in a marinara sauce	16-	38-
WHITE WINE	mussels in white wine, garlic and oil		
PEPPERCORN	mussels in a Brandy-Peppercorn brown sauce with a touch of cream		
OREGANATA	mussels in white wine, garlic and oil with breadcrumbs, oregano and Pecorino Romano		
SPICY	mussels in a white wine sauce with pancetta and hot cherry peppers		
ZUCCHINI FRITTI		13-	30-
	served with a side of marinara sauce		
CALAMARI FRITTI		17-	39-
	served with a side of spicy marinara sauce		
CLAMS OREGANATA		14-	32-
	whole little neck clams topped with breadcrumbs, Pecorino Romano, garlic and oregano		
ARANCINI		13-	30-
	rice balls with ricotta, mozzarella and lemon zest served with a side of marinara sauce		
MOZZARELLA IN CARROZZA		13-	30-
	crispy fried country bread stuffed with mozzarella served in a marinara sauce		
STUFFED MUSHROOMS		13-	30-
	stuffed with breadcrumbs, peppers, prosciutto, onions and garlic in a white wine sauce		
POTATO CROQUETTES		13-	30-
	lightly breaded rolled mashed potatoes and mozzarella served with a side of marinara sauce		
CARPACCIO DI MANZO		16-	
	paper-thin raw beef filet topped with baby arugula and shaved Parmesan over a spicy garlic aioli		
CROSTINI		10-	
	toasted bread served with a side of ricotta, sea salt and fresh herbs and chopped tomatoes, onions, garlic and fresh basil		
HOT ANTIPASTO		28-	
	assortment of stuffed mushrooms, eggplant rollatini, sautéed artichoke hearts, clams oreganata and fried shrimp		
COLD ANTIPASTO		28-	
	assortment of cured meats, Portobello mushroom with balsamic, roasted peppers, olives, Parmigiano Reggiano, fresh mozzarella and ricotta with honey		

# 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		
CAESAR SALAD		11-	19-
	romaine lettuce and garlic croutons topped with shaved Parmesan in a Caesar dressing		
UNCLE B'S SALAD		13-	30-
	mixed greens, chickpeas, cucumbers and beets in a red wine vinaigrette		
SALAD CAPRESE		16-	34-
	fresh mozzarella, tomatoes and roasted red peppers served with olive oil and balsamic vinegar on the side		
INSALATA DI PESCE		21-	44-
	chilled seafood salad of calamari, scungilli, shrimp, clams and mussels		
SPINACH SALAD		13-	30-
	baby spinach, beets, walnuts and fried goat cheese in a sherry vinaigrette		
BAKED APPLE SALAD		13-	30-
	mesclun greens, Granny Smith apples, roasted almonds, raisins and goat cheese in an apple cinnamon vinaigrette		
ROMAINE AND BABY ARUGULA SALAD		13-	30-
	caramelized shallots, pears and goat cheese in a balsamic vinaigrette		
HOMEMADE FRESH BACALA SALAD		16-	36-
	cured codfish with red peppers, celery, olives and parsley in a lemon olive oil dressing served over mesclun greens		

# SOUP

		Pint	Quart
PASTA FAGIOLI	tubetti pasta, vegetables and beans in a tomato broth	8.50	14-
STRACCIATELLA	spinach, egg and Pecorino Romano in a chicken broth	8.50	14-
TORTELLINI IN BRODO	tortellini and fine herbs in a chicken broth	8.50	14-
ITALIAN SAUSAGE AND BEAN	Italian sausage, vegetables and beans in a chicken broth	8.50	14-
VEGETABLE BARLEY	onions, carrots, celery and barley in a tomato broth	8.50	14-
CREAM OF ZUCCHINI	zucchini, onion, garlic and cream in a chicken broth	8.50	14-



## PASTA

Family Style  
Serves 3-4

*Add the following to any pasta - Chicken \$5 | \$12 Family Style; Shrimp \$12 | \$28 Family Style  
Substitute Gluten-free Penne or Spaghetti \$4 | Whole Wheat Linguini or Penne \$4*

CAVATELLI NORMA with cherry tomatoes, cubed eggplant and Ricotta Salata in garlic and oil with a touch of marinara sauce	18-	40-
RAVIOLI DI MARINARA in a marinara sauce topped with shaved Parmesan	18-	40-
LINGUINI CON LE VONGOLE with baby clams, pancetta, garlic and oil in a white wine sauce	23-	48-
PENNE OR RIGATONI ALLA VODKA in a tomato, cream and vodka sauce	18-	40-
PAPPARDELLE with wild mushrooms in a veal Bolognese	24-	48-
SPAGHETTI AI FRUTTI DI MARE with shrimp, scallops, calamari, clams and mussels in a marinara sauce	31-	65-
BUCATINI AMATRICIANA with tomatoes, onions and pancetta in a marinara sauce topped with red pepper flakes	19-	40-
SPAGHETTI AND MEATBALLS in a marinara sauce	18-	40-
ORECCHIETTE with broccoli rabe and sausage in garlic and oil	21-	48-
SPAGHETTI CARBONARA in a pancetta, onion and Pecorino Romano cream sauce	19-	40-
PENNE POMODORO with crushed tomatoes, onions, prosciutto and fresh basil	18-	40-
WHOLE WHEAT LINGUINI DI PESCE with shrimp, scallops, clams and cherry tomatoes in garlic and oil	31-	65-
PENNE MARINARA in our traditional marinara sauce	17-	36-
ZUCCHINI LINGUINI served in marinara, fra diavolo, garlic and oil, or Alfredo sauce	21-	48-

## PASTA AL FORNO

BAKED ZITI with ricotta in a beef ragu topped with melted fresh mozzarella	21-	48-
BAKED GNOCCHI with Parmesan, Gorgonzola, prosciutto and peas in an Alfredo sauce topped with melted fresh mozzarella	21-	48-
STUFFED RIGATONI stuffed with ricotta, Parmigiano Reggiano and spinach in a tomato cream sauce topped with melted fresh mozzarella	21-	48-
BAKED ZITI VEGETARIAN with ricotta, eggplant topped with melted fresh mozzarella	21-	48-

## UNCLE BACALA CLASSICS

CHICKEN choose your preparation: Parmigiana, Francese, Marsala or Piccata	22-	48-
VEAL choose your preparation: Parmigiana, Francese, Marsala or Piccata	27-	60-
EGGPLANT choose your preparation: Parmigiana or Rollatini	21-	48-
SHRIMP choose your preparation: Parmigiana, Francese, Scampi or Fra Diavolo	29-	65-

## POLLO

CHICKEN BRUSCHETTA (grilled or breaded) topped with chopped tomatoes, onions, basil and garlic in a red wine vinaigrette	24-	52-
CHICKEN MILANESE (grilled or breaded) topped with baby arugula, cherry tomatoes, fresh mozzarella balls and shaved Pecorino Romano drizzled with balsamic vinaigrette	24-	52-
CHICKEN SCARPARELLO (on or off the bone) with sausage, potatoes, peppers and onions in a light white wine brown sauce	24-	52-

## PIATTO DEL GIORNO

			Family Style Serves 3-4
Monday	Fusilli in a sweet and hot sausage Bolognese	18-	42-
Tuesday	Bacala Pasta Night!	18-	42-
Wednesday	Tortellini in a pink sauce with peas	18-	42-
Thursday	Gnocchi in a basil pesto with diced French beans	18-	42-
Friday	Burrata mozzarella ravioli in a mushroom sauce	24-	52-
Saturday	Grandma's Lasagna	24-	
Sunday	Sunday's Gravy	24-	

## CARNE

			Family Style Serves 3-4
BRASATO AL BAROLO		28-	60-
	<i>braised beef short ribs with mushrooms in a Barolo wine sauce served with creamy polenta</i>		
HONEY BALSAMIC GRILLED SKIRT STEAK		34-	70-
	<i>served with mixed vegetables and roasted potatoes</i>		
PORCO		28-	60-
	<i>pork chop served over a mushroom saffron risotto with a hint of truffle oil</i>		
APRICOT PORK		28-	60-
	<i>grilled pork chop in an apricot glaze served with sautéed spinach and roasted potatoes</i>		
PORK PORTERHOUSE		28-	60-
	<i>grilled pork chop in a balsamic reduction served with vegetables and roasted potatoes</i>		
FILETTO DI MANZO		38-	75-
	<i>filet mignon served over spinach and roasted potatoes in a Gorgonzola-Cognac sauce with mushrooms</i>		

## PESCE

TILAPIA OREGANATA		24-	54-
	<i>with a classic crust of breadcrumbs, garlic and Pecorino Romano served with vegetables and roasted potatoes</i>		
SAUTÉED TILAPIA		24-	54-
	<i>topped with pine nuts and raisins in a lemon white wine sauce served over spinach and roasted potatoes</i>		
FRIED BACALA		28-	60-
	<i>cured codfish fried in a light batter and served with sautéed escarole and roasted potatoes with a side of lemon sauce</i>		
COD ALLA SICILIANA		27-	60-
	<i>broiled with olive oil, garlic, parsley and breadcrumbs in a chopped tomato, caper and olive sauce served with sautéed escarole and roasted potatoes</i>		
STRIPED BASS		27-	60-
	<i>sautéed in a lemon, white wine, butter sauce served with asparagus, fried tomatoes and roasted potatoes</i>		
SALMONE IN AGRODOLCE		25-	54-
	<i>lightly breaded and served over roasted eggplant in a sherry vinegar, honey and sweet garlic sauce</i>		
BROILED SALMON		25-	54-
	<i>broiled with olive oil, with a touch of balsamic, served over grilled mixed vegetables</i>		
SHRIMP RISOTTO		29-	60-
	<i>with peas, pancetta, saffron and white truffle essence</i>		

## SIDES

SPINACH OR BROCCOLI	<i>sautéed in garlic and olive oil</i>	8.5-	19-
ESCAROLE WITH CANNELLINI BEANS	<i>sautéed in garlic and olive oil</i>	8.5-	19-
BROCCOLI RABE WITH SWEET SAUSAGE	<i>sautéed in garlic and olive oil</i>	12.5-	28-
CHERRY PEPPERS	<i>sautéed in garlic and olive oil</i>	8.5-	19-
SUNDAY MORNING FRIED MEATBALLS	<i>(no sauce)</i>	8.5-	19-
MIXED MUSHROOMS	<i>sautéed in garlic and olive oil</i>	8.5-	19-
MIXED VEGETABLES	<i>grilled or sautéed in garlic and olive oil</i>	8.5-	19-
SIDE OF MEATBALLS OR SAUSAGE	<i>in marinara sauce</i>	8.5-	19-
BURNT BROCCOLI		10-	24-

## DESERTS

MINI CANNOLI	5.95	ITALIAN CHEESECAKE	7.95	CREME BRULEE	6.95
WARM CHOCOLATE CAKE	8.95	CHOCOLATE MOUSSE CAKE	7.95	OREO CHEESECAKE	7.95
WAFFELLINI (SERVES 2)	15-	GELATO	8.95	PEACH RAVIOLI	8.95
NEW YORK CHEESECAKE	7.95	LEMON SORBET	8.95	VANILLA OR CHOCOLATE ICE CREAM	7.25

## BEVERAGES

COKE • DIET COKE • SPRITE • ICED TEA • PELLEGRINO • POLAND SPRING • PANNA - 10 oz. 2.75 2 LITER 4.50