

Uncle BACALA'S

ITALIAN SEAFOOD AND MORE

OPEN 7 DAYS A WEEK FOR LUNCH & DINNER

LUNCH TAKE OUT MENU

WE DELIVER

Telephone 516.739.0505

Fax 516.739.1117

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

WWW.UNCLEBACALA.COM • INFO@UNCLEBACALA.COM



GRUBHUB™



APPETIZERS

Family Style
Serves 3-4

COZZE MARINARA	mussels in a marinara sauce	12-	28-
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		11-	24-
	served with a side of marinara sauce		
CALAMARI FRITTI		15-	36-
	served with a side of spicy marinara sauce		
CLAMS OREGANATA		12-	26-
	whole little neck clams topped with breadcrumbs, Pecorino Romano, garlic and oregano		
ARANCINI		11-	24-
	rice balls with ricotta, mozzarella and lemon zest served with a side marinara sauce		
MOZZARELLA IN CARROZZA		11-	24-
	crispy fried country bread stuffed with mozzarella served in a marinara sauce		
STUFFED MUSHROOMS		11-	24-
	stuffed with breadcrumbs, peppers, prosciutto, onions and garlic in a white wine sauce		
POTATO CROQUETTES		11-	24-
	lightly breaded rolled mashed potatoes and mozzarella served with a side of marinara sauce		
CARPACCIO DI MANZO		13-	
	paper-thin raw beef filet topped with baby arugula and shavings of Parmesan over a spicy garlic aioli		
CROSTINI		9-	
	toasted bread served with a side of ricotta, sea salt and fresh herbs and chopped tomatoes, onions, garlic and fresh basil		
HOT ANTIPASTO		25-	
	assortment of stuffed mushrooms, eggplant rollatini, sautéed artichokes hearts, clams oreganata & fried shrimp		
COLD ANTIPASTO		25-	
	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 or Shrimp \$12 | \$28 Family Style

MIXED GREENS SIDE SALAD		8-	18-
	with cherry tomatoes, walnuts and Gorgonzola in a sherry vinaigrette		
CAESAR SALAD		9-	18-
	romaine lettuce and garlic croutons topped with shaved Parmesan in a Caesar dressing		
UNCLE B'S SALAD		11-	24-
	mixed greens, chickpeas, cucumbers and beets in a red wine vinaigrette		
SALAD CAPRESE		13-	32-
	fresh mozzarella, tomatoes and roasted red peppers served with olive oil and balsamic vinegar on the side		
INSALATA DI PESCE		18-	40-
	chilled seafood salad of calamari, scungilli, shrimp, clams and mussels		
SPINACH SALAD		11-	24-
	baby spinach, beets, walnuts and fried goat cheese in a sherry vinaigrette		
BAKED APPLE SALAD		11-	24-
	mesclun greens, Granny Smith apples, roasted almonds, raisins and goat cheese in an apple cinnamon vinaigrette		
ROMAINE AND BABY ARUGULA SALAD		11-	24-
	with caramelized shallots, pears and fresh goat cheese in a balsamic vinaigrette		

SOUP

Pint Quart

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

PASTA

Add the following to any pasta - Chicken \$5 | \$12 Family Style or Shrimp \$12 | \$28 Family Style
Substitute gluten-free penne or spaghetti \$4 | whole wheat linguini or penne \$4

Family Style
Serves 3-4

CAVATELLI NORMA	14-	34-
with cherry tomatoes, cubed eggplant and ricotta salata in garlic and oil with a touch of marinara sauce		
RAVIOLI DI MARINARA	14-	34-
in a marinara sauce topped with shaved Parmesan		
LINGUINI CON LE VONGOLE	20-	44-
with baby clams, pancetta, garlic and oil in a white wine sauce		
PENNE OR RIGATONI ALLA VODKA	14-	34-
in a tomato, cream and vodka sauce		
PAPPARDELLE	20-	44-
with wild mushrooms in a veal Bolognese		
SPAGHETTI AI FRUTTI DI MARE	26-	55-
with shrimp, scallops, calamari, clams and mussels in a marinara sauce		
BUCATINI AMATRICIANA	14-	34-
with tomatoes, onions and pancetta in a marinara sauce topped with red pepper flakes		
SPAGHETTI AND MEATBALLS	14-	34-
in a marinara sauce		
ORECCHIETTE	19-	40-
with broccoli rabe and sausage in garlic and oil		
WHOLE WHEAT LINGUINI DI PESCE	26-	55-
with shrimp, scallops, clams and cherry tomatoes in garlic and oil		
SPAGHETTI CARBONARA	14-	34-
in a pancetta, onion and Pecorino Romano cream sauce		
PENNE POMODORO	13-	30-
with crushed tomatoes, onions, prosciutto and fresh basil		
PENNE MARINARA	13-	30-
in our traditional marinara sauce		
ZUCCHINI LINGUINI	17-	40-
served in marinara, fra diavolo, garlic and oil, or Alfredo sauce		

PASTA AL FORNO

BAKED ZITI	17-	40-
with ricotta in a beef ragu topped with melted fresh mozzarella		
BAKED GNOCCHI	17-	40-
with Parmesan, Gorgonzola, prosciutto and peas in an Alfredo sauce topped with melted fresh mozzarella		
STUFFED RIGATONI	17-	40-
stuffed with ricotta, Parmigiano Reggiano and spinach in a tomato cream sauce topped with melted fresh mozzarella		
BAKED ZITI VEGETARIAN	17-	40-
with ricotta, eggplant topped with melted fresh mozzarella		

ENTREES

UNCLE BACALA CLASSICS

CHICKEN choose your preparation: Parmigiana, Francese, Marsala or Piccata	18-	40-
VEAL choose your preparation: Parmigiana, Francese, Marsala or Piccata	22-	48-
EGGPLANT choose your preparation: Parmigiana or Rollatini	17-	38-
SHRIMP choose your preparation: Parmigiana, Francese, Scampi or Fra Diavolo	24-	55-

POLLO

CHICKEN BRUSCHETTA (grilled or breaded) substitute with veal add 5.00	19-	42-
topped with chopped tomatoes, onions, basil and garlic in a red wine vinaigrette		
CHICKEN MILANESE (grilled or breaded) substitute with veal add 5.00	19-	42-
topped with baby arugula, cherry tomatoes, fresh mozzarella balls and shaved Pecorino Romano drizzled with balsamic vinaigrette		
CHICKEN SCARPARELLO (on or off the bone)	19-	42-
with sausage, potatoes, peppers and onions in a light white wine brown sauce		

CARNE

FILETTO DI MANZO	29-	60-
pan roasted filet mignon served over spinach and roasted potatoes in Gorgonzola-Cognac sauce with mushrooms		
BRASATO AL BAROLO	23-	48-
braised beef short ribs with mushrooms in a Barolo wine sauce served with creamy polenta		
PORCO	23-	48-
pork chop served over a mushroom saffron risotto with a hint of truffle oil		
APRICOT PORK	23-	48-
grilled pork chop in an apricot glaze served with sautéed spinach and roasted potatoes		
HONEY BALSAMIC GRILLED SKIRT STEAK	26-	55-
served with julienne vegetables and roasted potatoes		

PIATTO DEL GIORNO

			Family Style Serves 3-4
Monday	Fusilli in a sweet and hot sausage Bolognese	14-	34-
Tuesday	Bacala Pasta Night!	14-	34-
Wednesday	Tortellini in a pink sauce with peas	14-	34-
Thursday	Gnocchi in a basil pesto with broccoli florets	14-	34-
Friday	Burrata mozzarella ravioli in a mushroom sauce	17-	36-

PESCE

			Family Style Serves 3-4
COD ALLA SICILIANA	broiled with olive oil, garlic, parsley and breadcrumbs in a chopped tomato, caper and olive sauce served with escarole and roasted potatoes	24-	55-
STRIPED BASS	sautéed in a lemon, wine, butter sauce served with asparagus, fried tomatoes and roasted potatoes	24-	55-
SALMONE IN AGRODOLCE	lightly breaded and served over roasted eggplant in a sherry vinegar, honey and sweet garlic sauce	21-	48-
TILAPIA OREGANATA	with a classic crust of breadcrumbs, garlic and Pecorino Romano served with vegetables and roasted potatoes	21-	48-
SAUTÉED TILAPIA	topped with pine nuts and raisins in a lemon white wine sauce served over spinach and roasted potatoes	21-	48-
BROILED SALMON	broiled with olive oil, with a touch of balsamic, served over grilled mixed vegetables	22-	48-

PIZZA

PIZZA MARGHERITA	fresh mozzarella and basil with marinara sauce	14-
PIZZA SALSICCIA	sausage, fresh mozzarella and Pecorino Romano with marinara sauce	16-
PIZZA PRIMAVERA	grilled zucchini, eggplant, broccoli and mushrooms with marinara sauce	16-
PIZZA BALSAMIC	grilled balsamic chicken and goat cheese with marinara sauce	16-
WHITE PIZZA	fresh mozzarella, ricotta, grated Pecorino Romano, garlic and fresh basil (add prosciutto and baby arugula, addt'l \$4)	16-

SANDWICHES

CHICKEN MARSALA HERO (THE BARI)	breaded chicken cutlet, fresh mozzarella with Marsala sauce and mushrooms on a toasted hero	14-
PESTO CHICKEN SANDWICH	grilled chicken, fresh mozzarella and roasted peppers with pesto sauce on a toasted hero	14-

SIDES

SPINACH OR BROCCOLI	sautéed in garlic and olive oil	8.50	19-
ESCAROLE WITH CANNELLINI BEANS	sautéed in garlic and olive oil	8.50	19-
BROCCOLI RABE WITH SWEET SAUSAGE	sautéed in garlic and olive oil	12.50	28-
CHERRY PEPPERS	sautéed in garlic and olive oil	8.50	19-
SUNDAY MORNING FRIED MEATBALLS	(no sauce)	8.50	19-
MIXED MUSHROOMS	sautéed in garlic and olive oil	8.50	19-
MIXED VEGETABLES	grilled or sautéed in garlic and olive oil	8.50	19-
SIDE OF MEATBALLS OR SAUSAGE	in marinara sauce	8.50	19-
BURNT BROCCOLI		10-	24-

MINI CANNOLI 5.95
WARM CHOCOLATE CAKE 8.95
WAFFELLINI (SERVES 2) 15-
NEW YORK CHEESECAKE 7.95

ITALIAN CHEESECAKE 7.95
CHOCOLATE MOUSSE CAKE 7.95
GELATO 8.95
LEMON SORBET 8.95

CREME BRULEE 6.95
OREO CHEESECAKE 7.95
PEACH RAVIOLI 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