

PIATTO DEL GIORNO

Monday	Fusilli in a sweet and hot sausage Bolognese
Tuesday	Bacala Pasta Night!
Wednesday	Tortellini in a pink sauce with peas
Thursday	Gnocchi in a basil pesto with diced French beans
Friday	Burrata mozzarella ravioli in a mushroom sauce
Saturday	Grandma's Lasagna
Sunday	Sunday's Gravy

Family Style
Serves 3-419- 42-
16-
19- 42-
19- 42-
25- 55-
25- 60-
25- 60-**CARNE**BRASATO AL BAROLO
*braised beef short ribs with mushrooms in a Barolo wine sauce served with creamy polenta*HONEY BALSAMIC GRILLED SKIRT STEAK
*served with mixed vegetables and roasted potatoes*PORCO
*pork chop served over a mushroom saffron risotto with a hint of truffle oil*APRICOT PORK
*grilled pork chop in an apricot glaze served with sautéed spinach and roasted potatoes*PORK PORTERHOUSE
*grilled pork chop in a balsamic reduction served with vegetables and roasted potatoes*FILETTO DI MANZO
*filet mignon served over spinach and roasted potatoes in a Gorgonzola-Cognac sauce with mushrooms*Family Style
Serves 3-4

29- 65-

36- 75-

29- 65-

29- 65-

29- 65-

39- 75-

PESCETILAPIA OREGANATA
*with a classic crust of breadcrumbs, garlic and Pecorino Romano served with vegetables and roasted potatoes*SAUTÉED TILAPIA
*topped with pine nuts and craisins in a lemon white wine sauce served over spinach and roasted potatoes*FRIED BACALA
*cured codfish fried in a light batter and served with sautéed escarole and roasted potatoes with a side of lemon sauce*COD ALLA SICILIANA
*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
*sautéed in a lemon, white wine, butter sauce served with asparagus, fried tomatoes and roasted potatoes*SALMONE IN AGRODOLCE
*lightly breaded and served over roasted eggplant in a sherry vinegar, honey and sweet garlic sauce*BROILED SALMON
*broiled with olive oil, with a touch of balsamic, served over grilled mixed vegetables*SHRIMP RISOTTO
with peas, pancetta, saffron and white truffle essence

25- 55-

25- 55-

32- 75-

28- 65-

28- 65-

26- 60-

26- 60-

31- 75-

SIDES

SPINACH OR BROCCOLI sautéed in garlic and olive oil

ESCAROLE WITH CANNELLINI BEANS sautéed in garlic and olive oil

BROCCOLI RABE WITH SWEET SAUSAGE sautéed in garlic and olive oil

CHERRY PEPPERS sautéed in garlic and olive oil

SUNDAY MORNING FRIED MEATBALLS (no sauce)

MIXED MUSHROOMS sautéed in garlic and olive oil

MIXED VEGETABLES grilled or sautéed in garlic and olive oil

SIDE OF MEATBALLS OR SAUSAGE in marinara sauce

BURNED BROCCOLI

8.5- 19-

8.5- 19-

12.5- 28-

8.5- 19-

8.5- 19-

8.5- 19-

8.5- 19-

10- 24-

DESSERTS

MINI CANNOLI 6.25

WARM CHOCOLATE CAKE 10-
WAFFELLINI (SERVES 2) 17-

NEW YORK CHEESECAKE 7.95

BISCOTT 6.50

ITALIAN CHEESECAKE 7.95
CHOCOLATE MOUSSE CAKE 8.50
GELATO 8.95
LEMON SORBET 8.95CREME BRULEE 8-
OREO CHEESECAKE 7.95
PEACH RAVIOLI 9.50
VANILLA OR CHOCOLATE ICE CREAM 7-
FRESH STRAWBERRIES WITH WHIPPED CREAM 8.50

8.5- 19-

12.5- 28-

8.5- 19-

8.5- 19-

8.5- 19-

BEVERAGESCOKE • DIET COKE • SPRITE
ICED TEA • POLAND SPRING WATER
SMALL 2.75PELLEGRINO • PANNA
SMALL 3-
LARGE 9-COKE • DIET COKE • SPRITE
ICED TEA
2 LITER 4.95**Uncle
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APPETIZERS

		Family Style Serves 3-4
COZZE MARINARA	mussels in a marinara sauce	
WHITE WINE	mussels in white wine, garlic and oil	17- 40-
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	served with a side of marinara sauce	14- 32-
CALAMARI FRITTI	served with a side of spicy marinara sauce	18- 40-
CALAMARI ARRABBIATA	served in a spicy cherry pepper marinara sauce	25- 50-
CLAMS OREGANATA	whole little neck clams topped with breadcrumbs, Pecorino Romano, garlic and oregano	14- 32-
ARANCINI	rice balls with ricotta, mozzarella and lemon zest served with a side of marinara sauce	14- 32-
MOZZARELLA IN CARROZZA	crispy fried country bread stuffed with mozzarella served in a marinara sauce	14- 32-
STUFFED MUSHROOMS	stuffed with breadcrumbs, peppers, prosciutto, onions and garlic in a white wine sauce	14- 32-
POTATO CROQUETTES	lightly breaded rolled mashed potatoes and mozzarella served with a side of marinara sauce	14- 32-
CARPACCIO DI MANZO	paper-thin raw beef filet topped with baby arugula and shaved Parmesan over a spicy garlic aioli	17-
CROSTINI	toasted bread served with a side of ricotta, sea salt and fresh herbs and chopped tomatoes, onions, garlic and fresh basil	11-
HOT ANTIPASTO	assortment of stuffed mushrooms, eggplant rollatini, sautéed artichoke hearts, clams oreganata and fried shrimp	29-
COLD ANTIPASTO	assortment of cured meats, Portobello mushroom with balsamic, roasted peppers, olives, Parmigiano Reggiano, fresh mozzarella and ricotta with honey	29-

SALAD

<i>Add the following to any salad – Chicken \$5 \$12 Family Style; Shrimp \$12 \$28 Family Style</i>		
MIXED GREENS SIDE SALAD		10- 19-
with cherry tomatoes, walnuts and Gorgonzola in a sherry vinaigrette		
CAESAR SALAD		12- 20-
romaine lettuce and garlic croutons topped with shaved Parmesan in a Caesar dressing		
UNCLE B'S SALAD		14- 32-
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		22- 48-
chilled seafood salad of calamari, scungilli, shrimp, clams and mussels		
SPINACH SALAD		14- 32-
baby spinach, beets, walnuts and fried goat cheese in a sherry vinaigrette		
BAKED APPLE SALAD		14- 32-
mesclun greens, Granny Smith apples, roasted almonds, craisins and goat cheese in an apple cinnamon vinaigrette		
ROMAINE AND BABY ARUGULA SALAD		14- 32-
caramelized shallots, pears and goat cheese in a balsamic vinaigrette		
HOME MADE FRESH BACALA SALAD		17- 40-
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-
STRACCIALETTA	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-

All prices subject to change.

PASTA

*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	19- 40-
RAVIOLI DI MARINARA	in a marinara sauce topped with shaved Parmesan	19- 40-
LINGUINI CON LE VONGOLE	with baby clams, pancetta, garlic and oil in a white wine sauce	24- 55-
PENNE OR RIGATONI ALLA VODKA	in a tomato, cream and vodka sauce	18- 40-
PAPPARDELLE	with wild mushrooms in a veal Bolognese	24- 50-
SPAGHETTI AI FRUTTI DI MARE	with shrimp, scallops, calamari, clams and mussels in a marinara sauce	34- 75-
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	22- 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	34- 70-
PENNE MARINARA	in our traditional marinara sauce	17- 36-
ZUCCHINI LINGUINI	served in marinara, fra diavolo, garlic and oil, or Alfredo sauce	22- 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	23- 49-
VEAL choose your preparation: Parmigiana, Francese, Marsala or Piccata	28- 60-
EGGPLANT choose your preparation: Parmigiana or Rollatini	22- 48-
SHRIMP choose your preparation: Parmigiana, Francese, Scampi or Fra Diavolo	30- 70-

POLLO

CHICKEN BRUSCHETTA (grilled or breaded)	25- 54-
topped with chopped tomatoes, onions, basil and garlic in a red wine vinaigrette	
CHICKEN MILANESE (grilled or breaded)	25- 54-
topped with baby arugula, cherry tomatoes, fresh mozzarella balls and shaved Pecorino Romano drizzled with balsamic vinaigrette	
CHICKEN SCARPARIELLO (on or off the bone)	25- 54-
with sausage, potatoes, peppers and onions in a light white wine brown sauce	

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