

PIATTO DEL GIORNO

			Family Style Serves 3-4
Monday	Fusilli in a sweet and hot sausage Bolognese	19-	42-
Tuesday	Bacala Pasta Night!	16-	
Wednesday	Tortellini in a pink sauce with peas	19-	42-
Thursday	Gnocchi in a basil pesto with diced French beans	19-	42-
Friday	Burrata mozzarella ravioli in a mushroom sauce	25-	55-
Saturday	Grandma's Lasagna	25-	60-
Sunday	Sunday's Gravy	25-	60-

CARNE

			Family Style Serves 3-4
BRASATO AL BAROLO	<i>braised beef short ribs with mushrooms in a Barolo wine sauce served with creamy polenta</i>	29-	65-
HONEY BALSAMIC GRILLED SKIRT STEAK	<i>served with mixed vegetables and roasted potatoes</i>	36-	75-
PORCO	<i>pork chop served over a mushroom saffron risotto with a hint of truffle oil</i>	29-	65-
APRICOT PORK	<i>grilled pork chop in an apricot glaze served with sautéed spinach and roasted potatoes</i>	29-	65-
PORK PORTERHOUSE	<i>grilled pork chop in a balsamic reduction served with vegetables and roasted potatoes</i>	29-	65-
FILETTO DI MANZO	<i>filet mignon served over spinach and roasted potatoes in a Gorgonzola-Cognac sauce with mushrooms</i>	39-	75-

PESCE

TILAPIA OREGANATA	<i>with a classic crust of breadcrumbs, garlic and Pecorino Romano served with vegetables and roasted potatoes</i>	25-	55-
SAUTÉED TILAPIA	<i>topped with pine nuts and raisins in a lemon white wine sauce served over spinach and roasted potatoes</i>	25-	55-
FRIED BACALA	<i>cured codfish fried in a light batter and served with sautéed escarole and roasted potatoes with a side of lemon sauce</i>	32-	75-
COD ALLA SICILIANA	<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>	28-	65-
STRIPED BASS	<i>sautéed in a lemon, white wine, butter sauce served with asparagus, fried tomatoes and roasted potatoes</i>	28-	65-
SALMONE IN AGRODOLCE	<i>lightly breaded and served over roasted eggplant in a sherry vinegar, honey and sweet garlic sauce</i>	26-	60-
BROILED SALMON	<i>broiled with olive oil, with a touch of balsamic, served over grilled mixed vegetables</i>	26-	60-
SHRIMP RISOTTO	<i>with peas, pancetta, saffron and white truffle essence</i>	31-	75-

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-

DESSERTS

MINI CANNOLI 6.25	ITALIAN CHEESECAKE 7.95	CREME BRULEE 8-
WARM CHOCOLATE CAKE 10-	CHOCOLATE MOUSSE CAKE 8.50	OREO CHEESECAKE 7.95
WAFFELLINI (SERVES 2) 17-	GELATO 8.95	PEACH RAVIOLI 9.50
NEW YORK CHEESECAKE 7.95	LEMON SORBET 8.95	VANILLA OR CHOCOLATE ICE CREAM 7-
BISCOTTI 6.50		FRESH STRAWBERRIES WITH WHIPPED CREAM 8.50

BEVERAGES

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

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APPETIZERS

Family Style
Serves 3-4

COZZE MARINARA	mussels in a marinara sauce	17-	40-
WHITE WINE PEPPERCORN	mussels in white wine, garlic and oil		
OREGANATA	mussels in a Brandy-Peppercorn brown sauce with a touch of cream		
SPICY	mussels in white wine, garlic and oil with breadcrumbs, oregano and Pecorino Romano		
ZUCCHINI FRITTI	mussels in a white wine sauce with pancetta and hot cherry peppers	14-	32-
	served with a side of marinara sauce		
CALAMARI FRITTI		18-	40-
	served with a side of spicy marinara sauce		
CALAMARI ARRABIATA		25-	50-
	served in a spicy cherry pepper marinara sauce		
CLAMS OREGANATA		14-	32-
	whole little neck clams topped with breadcrumbs, Pecorino Romano, garlic and oregano		
ARANCINI		14-	32-
	rice balls with ricotta, mozzarella and lemon zest served with a side of marinara sauce		
MOZZARELLA IN CARROZZA		14-	32-
	crispy fried country bread stuffed with mozzarella served in a marinara sauce		
STUFFED MUSHROOMS		14-	32-
	stuffed with breadcrumbs, peppers, prosciutto, onions and garlic in a white wine sauce		
POTATO CROQUETTES		14-	32-
	lightly breaded rolled mashed potatoes and mozzarella served with a side of marinara sauce		
CARPACCIO DI MANZO		17-	
	paper-thin raw beef filet topped with baby arugula and shaved Parmesan over a spicy garlic aioli		
CROSTINI		11-	
	toasted bread served with a side of ricotta, sea salt and fresh herbs and chopped tomatoes, onions, garlic and fresh basil		
HOT ANTIPASTO		29-	
	assortment of stuffed mushrooms, eggplant rollatini, sautéed artichoke hearts, clams oreganata and fried shrimp		
COLD ANTIPASTO		29-	
	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		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, raisins 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		
HOMEMADE 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

PASTA FAGIOLI	tubetti pasta, vegetables and beans in a tomato broth	8.50	Pint	14-	Quart
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-	

All prices subject to change.

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		19-	40-
	with cherry tomatoes, cubed eggplant and Ricotta Salata in garlic and oil with a touch of marinara sauce		
RAVIOLI DI MARINARA		19-	40-
	in a marinara sauce topped with shaved Parmesan		
LINGUINI CON LE VONGOLE		24-	55-
	with baby clams, pancetta, garlic and oil in a white wine sauce		
PENNE OR RIGATONI ALLA VODKA		18-	40-
	in a tomato, cream and vodka sauce		
PAPPARDELLE		24-	50-
	with wild mushrooms in a veal Bolognese		
SPAGHETTI AI FRUTTI DI MARE		34-	75-
	with shrimp, scallops, calamari, clams and mussels in a marinara sauce		
BUCATINI AMATRICIANA		19-	40-
	with tomatoes, onions and pancetta in a marinara sauce topped with red pepper flakes		
SPAGHETTI AND MEATBALLS		18-	40-
	in a marinara sauce		
ORECCHIETTE		22-	48-
	with broccoli rabe and sausage in garlic and oil		
SPAGHETTI CARBONARA		19-	40-
	in a pancetta, onion and Pecorino Romano cream sauce		
PENNE POMODORO		18-	40-
	with crushed tomatoes, onions, prosciutto and fresh basil		
WHOLE WHEAT LINGUINI DI PESCE		34-	70-
	with shrimp, scallops, clams and cherry tomatoes in garlic and oil		
PENNE MARINARA		17-	36-
	in our traditional marinara sauce		
ZUCCHINI LINGUINI		22-	48-
	served in marinara, fra diavolo, garlic and oil, or Alfredo sauce		

PASTA AL FORNO

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

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 SCARPARELLO (on or off the bone)		25-	54-
	with sausage, potatoes, peppers and onions in a light white wine brown sauce		

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