

PIATTO DEL GIORNO

Day	Description	Single	Family Style Serves 3-4
Monday	Fusilli in a sweet and hot sausage Bolognese	16-	36-
Tuesday	Bacala Pasta Night!	14-	
Wednesday	Tortellini in a pink sauce with peas	16-	36-
Thursday	Gnocchi in a basil pesto with broccoli florets	16-	36-
Friday	Burrata mozzarella ravioli in a mushroom sauce	18-	40-

PESCE

Item	Single	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	25-	55-
STRIPED BASS sautéed in a lemon, wine, butter sauce served with asparagus, fried tomatoes and roasted potatoes	25-	55-
SALMONE IN AGRODOLCE lightly breaded and served over roasted eggplant in a sherry vinegar, honey and sweet garlic sauce	22-	48-
TILAPIA OREGANATA with a classic crust of breadcrumbs, garlic and Pecorino Romano served with vegetables and roasted potatoes	22-	48-
SAUTÉED TILAPIA topped with pine nuts and raisins in a lemon white wine sauce served over spinach and roasted potatoes	22-	48-
BROILED SALMON broiled with olive oil, with a touch of balsamic, served over grilled mixed vegetables	23-	48-
FRIED BACALA cured codfish fried in a light batter and served with sautéed escarole and roasted potatoes with a side of lemon sauce	27-	54-

PIZZA

PIZZA MARGHERITA fresh mozzarella and basil with marinara sauce	15-
PIZZA SALSICCIA sausage, fresh mozzarella and Pecorino Romano with marinara sauce	17-
PIZZA PRIMAVERA grilled zucchini, eggplant, broccoli and mushrooms with marinara sauce	17-
PIZZA BALSAMIC grilled balsamic chicken and goat cheese with marinara sauce	17-
WHITE PIZZA fresh mozzarella, ricotta, grated Pecorino Romano, garlic and fresh basil (add prosciutto and baby arugula, addt'l \$4)	17-

SANDWICHES

CHICKEN MARSALA HERO (THE BARI) breaded chicken cutlet, fresh mozzarella with Marsala sauce and mushrooms on a toasted hero	15-
PESTO CHICKEN SANDWICH grilled chicken, fresh mozzarella and roasted peppers with pesto sauce on a toasted hero	15-

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-

DESSERTS

MINI CANNOLI 6.50	ITALIAN CHEESECAKE 7.95	CREME BRULEE 6.95
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 7.25

BEVERAGES

COKE • DIET COKE • SPRITE ICED TEA • POLAND SPRING WATER SMALL 2.75	Pellegrino • Panna Small 3.50 • Large 8.50	COKE • DIET COKE • ICED TEA • SPRITE 2 LITER 4.75
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APPETIZERS

Family Style
Serves 3-4

COZZE MARINARA	mussels in a marinara sauce	14-	32-
WHITE WINE PEPPERCORN	mussels in white wine, garlic and oil		
OREGANATA SPICY	mussels in a Brandy-Peppercorn brown sauce with a touch of cream		
	mussels in white wine, garlic and oil with breadcrumbs, oregano and Pecorino Romano		
	mussels in a white wine sauce with pancetta and hot cherry peppers		
ZUCCHINI FRITTI	served with a side of marinara sauce	12-	28-
CALAMARI FRITTI	served with a side of spicy marinara sauce	16-	38-
CALAMARI ARRABIATA	SERVED IN A SPICY CHERRY PEPPER MARINARA SAUCE	19-	40-
CLAMS OREGANATA	whole little neck clams topped with breadcrumbs, Pecorino Romano, garlic and oregano	13-	28-
ARANCINI	rice balls with ricotta, mozzarella and lemon zest served with a side marinara sauce	13-	28-
MOZZARELLA IN CARROZZA	crispy fried country bread stuffed with mozzarella served in a marinara sauce	12-	28-
STUFFED MUSHROOMS	stuffed with breadcrumbs, peppers, prosciutto, onions and garlic in a white wine sauce	12-	28-
POTATO CROQUETTES	lightly breaded rolled mashed potatoes and mozzarella served with a side of marinara sauce	12-	28-
CARPACCIO DI MANZO	paper-thin raw beef filet topped with baby arugula and shavings of Parmesan over a spicy garlic aioli	14-	
CROSTINI	toasted bread served with a side of ricotta, sea salt and fresh herbs and chopped tomatoes, onions, garlic and fresh basil	10-	
HOT ANTIPASTO	assortment of stuffed mushrooms, eggplant rollatini, sautéed artichokes hearts, clams oreganata & fried shrimp	26-	
COLD ANTIPASTO	assortment of cured meats, Portobello mushroom with balsamic, roasted peppers, olives, Parmigiano Reggiano, fresh mozzarella and ricotta with honey	26-	

SALAD

Add the following to any salad – Chicken \$5 | \$12 Family Style or Shrimp \$12 | \$28 Family Style

MIXED GREENS SIDE SALAD	with cherry tomatoes, walnuts and Gorgonzola in a sherry vinaigrette	9-	21-
CAESAR SALAD	romaine lettuce and garlic croutons topped with shaved Parmesan in a Caesar dressing	10-	19-
UNCLE B'S SALAD	mixed greens, chickpeas, cucumbers and beets in a red wine vinaigrette	12-	28-
SALAD CAPRESE	fresh mozzarella, tomatoes and roasted red peppers served with olive oil and balsamic vinegar on the side	14-	32-
INSALATA DI PESCE	chilled seafood salad of calamari, scungilli, shrimp, clams and mussels	18-	40-
SPINACH SALAD	baby spinach, beets, walnuts and fried goat cheese in a sherry vinaigrette	12-	28-
BAKED APPLE SALAD	mesclun greens, Granny Smith apples, roasted almonds, raisins and goat cheese in an apple cinnamon vinaigrette	12-	28-
ROMAINE AND BABY ARUGULA SALAD	with camelized shallots, pears and fresh goat cheese in a balsamic vinaigrette	12-	28-
HOMEMADE FRESH BACALA SALAD	cured codfish with red peppers, celery, olives and parsley in a lemon olive oil dressing served over mesclun greens	15-	34-

SOUP

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-

All prices subject to change.
A 3.5% credit or debit card processing fee may apply

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	with cherry tomatoes, cubed eggplant and ricotta salata in garlic and oil with a touch of marinara sauce	15-	34-
RAVIOLI DI MARINARA	in a marinara sauce topped with shaved Parmesan	15-	34-
LINGUINI CON LE VONGOLE	with baby clams, pancetta, garlic and oil in a white wine sauce	21-	44-
PENNE OR RIGATONI ALLA VODKA	in a tomato, cream and vodka sauce	15-	34-
PAPPARDELLE	with wild mushrooms in a veal Bolognese	21-	44-
SPAGHETTI AI FRUTTI DI MARE	with shrimp, scallops, calamari, clams and mussels in a marinara sauce	27-	60-
BUCATINI AMATRICIANA	with tomatoes, onions and pancetta in a marinara sauce topped with red pepper flakes	15-	34-
SPAGHETTI AND MEATBALLS	in a marinara sauce	15-	34-
ORECCHIETTE	with broccoli rabe and sausage in garlic and oil	19-	40-
WHOLE WHEAT LINGUINI DI PESCE	with shrimp, scallops, clams and cherry tomatoes in garlic and oil	27-	60-
SPAGHETTI CARBONARA	in a pancetta, onion and Pecorino Romano cream sauce	15-	34-
PENNE POMODORO	with crushed tomatoes, onions, prosciutto and fresh basil	14-	32-
PENNE MARINARA	in our traditional marinara sauce	14-	32-
ZUCCHINI LINGUINI	served in marinara, fra diavolo, garlic and oil, or Alfredo sauce	18-	40-

PASTA AL FORNO

BAKED ZITI	with ricotta in a beef ragu topped with melted fresh mozzarella	18-	40-
BAKED GNOCCHI	with Parmesan, Gorgonzola, prosciutto and peas in an Alfredo sauce topped with melted fresh mozzarella	18-	40-
STUFFED RIGATONI	stuffed with ricotta, Parmigiano Reggiano and spinach in a tomato cream sauce topped with melted fresh mozzarella	18-	40-
BAKED ZITI VEGETARIAN	with ricotta, eggplant topped with melted fresh mozzarella	18-	40-

ENTREES

UNCLE BACALA CLASSICS

CHICKEN	choose your preparation: Parmigiana, Francese, Marsala or Piccata	19-	42-
VEAL	choose your preparation: Parmigiana, Francese, Marsala or Piccata	26-	56-
EGGPLANT	choose your preparation: Parmigiana or Rollatini	18-	42-
SHRIMP	choose your preparation: Parmigiana, Francese, Scampi or Fra Diavolo	26-	56-

POLLO

CHICKEN BRUSCHETTA	(grilled or breaded) substitute with veal add 5.00 topped with chopped tomatoes, onions, basil and garlic in a red wine vinaigrette	21-	44-
CHICKEN MILANESE	(grilled or breaded) substitute with veal add 5.00 topped with baby arugula, cherry tomatoes, fresh mozzarella balls and shaved Pecorino Romano drizzled with balsamic vinaigrette	21-	44-
CHICKEN SCARPARELLO	(on or off the bone) with sausage, potatoes, peppers and onions in a light white wine brown sauce	21-	44-

CARNE

FILETTO DI MANZO	pan roasted filet mignon served over spinach and roasted potatoes in Gorgonzola-Cognac sauce with mushrooms	31-	65-
BRASATO AL BAROLO	braised beef short ribs with mushrooms in a Barolo wine sauce served with creamy polenta	24-	52-
PORCO	pork chop served over a mushroom saffron risotto with a hint of truffle oil	24-	52-
APRICOT PORK	grilled pork chop in an apricot glaze served with sautéed spinach and roasted potatoes	24-	52-
HONEY BALSAMIC GRILLED SKIRT STEAK	served with julienne vegetables and roasted potatoes	28-	58-