

## Dinner

### Appetizers

#### Cozze Marechiere

\$21/49

Mussels in marinara sauce

#### Cozze White Wine

\$21/49

Mussels in white wine, garlic and oil

#### Cozze Peppercorn

\$21/49

Mussels in a Brandy-Peppercorn brown sauce with a touch of cream

#### Cozze Oreganata

\$21/49

Mussels in a garlic white wine sauce with breadcrumbs, oregano and Pecorino Romano

#### Cozze Spicy

\$21/49

Mussels in a white wine sauce with pancetta and hot cherry peppers

#### Zucchini Fritti

\$17/38

Served with a side of marinara sauce

#### Calamari Fritti

\$22/50

Served with a side of spicy marinara sauce

#### Calamari Arrabiata

\$28/60

Fried calamari sautéed in a spicy marinara sauce with hot cherry peppers

#### Clams Oreganata

\$18/40

Whole little neck clams topped with breadcrumbs, Pecorino Romano, garlic and oregano

#### Arancini

\$17/38

Rice balls with ricotta, mozzarella and lemon zest served with marinara sauce

#### Mozzarella in Carrozza

\$17/38

Crispy fried country bread stuffed with mozzarella served in marinara sauce

#### Potato Croquettes

\$17/38

Lightly breaded rolled mashed potatoes and mozzarella served with a side of marinara sauce

### **Stuffed Mushrooms**

**\$17/38**

Stuffed with peppers, prosciutto, onions and garlic in a white wine sauce and a touch of marinara

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### **Crostini**

**\$14**

Toasted bread served with a side of ricotta, sea salt and fresh herbs and chopped tomatoes, onions, garlic, and fresh basil

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### **Cold Antipasto**

**\$36**

Assortment of cured meats, Portobello mushroom with balsamic, roasted peppers, olives, Parmigiano Reggiano, fresh mozzarella and ricotta with honey

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### **Carpaccio di Manzo**

**\$21**

Paper-thin raw beef filet with baby arugula and shaved Parmesan over a spicy garlic aioli

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### **Hot Antipasto**

**\$36**

Assortment of stuffed mushrooms, eggplant rollatini, sautéed artichoke hearts, clams oreganata, broccoli rabe with sweet sausage and fried shrimp

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## **Salad**

Add the following to any salad - Chicken \$6 | \$15 Family Style; Shrimp \$12 | \$32 Family Style

### **Mixed Greens Side Salad**

**\$13/26**

With cherry tomatoes, walnuts and Gorgonzola in a sherry vinaigrette

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### **Uncle B's Salad**

**\$17/38**

Mixed greens, chickpeas, cucumbers and beets in a red wine vinaigrette

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### **Insalata di Pesce**

**\$25/52**

### **Caesar Salad**

**\$15/27**

Romaine lettuce and garlic croutons topped with shaved Parmesan in a Caesar dressing

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### **Salad Caprese**

**\$18/40**

Fresh mozzarella, tomatoes and roasted red peppers served with olive oil and balsamic vinegar on the side

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### **Spinach Salad**

**\$17/38**

Chilled seafood salad of calamari, scungilli, shrimp, clams and mussels

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**Baked Apple Salad**

**\$17/38**

Mesclun greens, Granny Smith apples, roasted almonds, raisins and goat cheese in an apple cinnamon vinaigrette

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Baby spinach, beets, walnuts and fried goat cheese in a sherry vinaigrette

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**Romaine and Baby Arugula Salad**

**\$17/38**

With caramelized shallots, pears and goat cheese in a balsamic vinaigrette

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## Soup

**Stracciatella**

**\$9.50/16**

Spinach, egg, and Pecorino Romano in a chicken broth

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**Vegetable Barley**

**\$9.50/16**

Onions, carrots, celery and barley in a tomato broth

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**Pasta Fagiole**

**\$9.50/16**

Tubetti pasta, vegetables and beans in a tomato & chicken broth

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**Italian Sausage and Bean**

**\$9.50/16**

Italian sausage, vegetables and beans in a chicken broth

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**Tortellini in Brodo**

**\$9.50/16**

Tortellini and fine herbs in a chicken broth

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**Cream of Zucchini**

**\$9.50/16**

Zucchini, onion, garlic and cream in a chicken broth

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## Pasta

Add the following to any pasta - Chicken \$6 | Shrimp \$14

Substitute Gluten-free Penne or Spaghetti \$5 | Whole Wheat Linguini or Penne \$5

**Cavatelli Norma**

**Ravioli Marinara**

**\$22/48**

With cherry tomatoes, cubed eggplant and Ricotta Salata in garlic and oil with a touch of marinara sauce

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**Linguini con le Vongole**

**\$26/56**

With baby clams, pancetta, garlic and oil in a white wine sauce

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**Pappardelle**

**\$26/56**

With wild mushrooms in a veal Bolognese

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**Bucatini Amatriciana**

**\$22/48**

With tomatoes, onions and pancetta in a marinara sauce topped with red pepper flakes

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**Orecchiette**

**\$26/55**

With broccoli rabe and sausage in garlic and oil

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**Spaghetti Carbonara**

**\$22/48**

In a pancetta, onion and Pecorino Romano cream sauce

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**Penne Pomodoro**

**\$21/46**

With crushed tomatoes, onions, prosciutto and fresh basil

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**\$22/48**

In a marinara sauce topped with shaved parmesan

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**Penne or Rigatoni alla Vodka**

**\$21/45**

In a tomato, cream and vodka sauce

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**Spaghetti ai Frutti di Mare**

**\$38/85**

With shrimp, scallops, calamari, clams and mussels in a marinara sauce

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**Spaghetti and Meatballs**

**\$21/46**

In a marinara sauce

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**Whole Wheat Linguini di Pesce**

**\$38/85**

With shrimp, scallops, clams and cherry tomatoes in garlic and oil

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**Penne Marinara**

**\$19/42**

In our traditional marinara sauce

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**Zucchini Linguini**

**\$24/55**

Served in a marinara, fra diavolo, garlic and oil, or Alfredo sauce

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## Pasta Al Forno

### Baked Ziti

\$24/55

With ricotta in a beef ragu topped with melted fresh mozzarella

### Baked Ziti Vegetarian

\$24/55

With ricotta, eggplant topped with melted fresh mozzarella

### Baked Gnocchi

\$24/55

With Parmesan, Gorgonzola, prosciutto and peas in an Alfredo sauce topped with melted fresh mozzarella

### Stuffed Rigatoni

\$24/55

Stuffed with ricotta, Parmesan Reggiano and spinach in a tomato cream sauce topped with melted fresh mozzarella

## Entrées

## Uncle Bacala Classics

### Shrimp

\$36/80

Parmigiana, Francese, Scampi, or Fri Diavolo

### Chicken & Veal

Chicken \$27/60 | Veal \$34/75

Parmigiana, Francese or Marsala

### Eggplant

\$26/56

Parmigiana or Rollatini

## Pollo

### Chicken Bruschetta

\$29/65

Served **grilled or breaded**; topped with chopped tomatoes, onions, basil and garlic in a red wine vinaigrette with a touch of drizzled pesto \*Sub Veal, add'l \$7

### Chicken Milanese

\$29/65

Served **grilled or breaded**; topped with baby arugula, cherry tomatoes, fresh mozzarella balls and shaved Pecorino Romano drizzled with a creamy balsamic vinaigrette \*Sub Veal, add'l \$7

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### Chicken Scarpariello

\$29/65

Served **on or off the bone** with sliced sweet sausage, roasted potatoes, peppers and onions sautéed in a light white wine brown sauce

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## Pesce

### Tilapia Oreganata

\$28/70

Broiled with a classic crust of breadcrumbs, garlic and grated Pecorino Romano cheese served with vegetables and roasted potatoes

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### Shrimp Risotto

\$38/85

With peas, pancetta, saffron and white truffle essence

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### Striped Bass

\$32/75

Sautéed in a lemon, white wine, butter sauce served with asparagus, fried tomatoes and roasted potatoes

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### Salmone in Agrodolce

\$29/70

Lightly breaded and served over roasted eggplant in a sherry vinegar, honey and sweet garlic sauce

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### Sautéed Tilapia

\$28/70

Sautéed in a lemon white wine sauce topped with pine nuts and raisins and served over spinach and roasted potatoes

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### Cod alla Siciliana

\$32/75

Broiled with olive oil, garlic, parsley and breadcrumbs in a chopped tomato, caper and olive sauce served with vegetables and roasted potatoes

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### Broiled Salmon

\$29/70

Broiled in olive oil with a touch of balsamic, served over grilled mixed vegetables

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## Carne

### Apricot Pork

\$33/75

Grilled pork chop in an apricot glaze served with sautéed spinach and roasted potatoes

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### Filetto di Manzo

\$45/95

Filet mignon served over spinach and roasted potatoes in a Gorgonzola-Cognac sauce with mushrooms

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### Porco

\$33/75

Pork chop served over mushroom saffron risotto with a hint of truffle oil

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### Asian Glazed Skirt Steak

\$45/95

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### Brasato al Barolo

\$33/75

Braised beef short ribs with mushrooms in a Barolo wine sauce served with creamy polenta

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### Honey Balsamic Grilled Skirt Steak

\$45/95

Served with mixed vegetables and roasted potatoes

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### Porterhouse

\$33/70

Grilled pork chop in a balsamic reduction served with vegetables and roasted potatoes

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## Sides

### Spinach or Broccoli

\$9.75/24

Sautéed in garlic and olive oil

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### Mixed Mushrooms

\$9.75/24

Sautéed in garlic and olive oil

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### Broccoli Rabe with Sweet Sausage

\$14/30

Sautéed in garlic and olive oil

### Escarole with Cannellini Beans

\$9.75/24

Sautéed in garlic and olive oil

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### Mixed Vegetables

\$9.75/24

Grilled or sautéed in garlic and olive oil

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### Sunday Morning Fried Meatballs (no sauce)

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\$9.75/24

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**Side of Meatballs or Sausage**

\$9.75/24

In marinara sauce

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**Cherry Peppers**

\$9.75/24

Sautéed in garlic and olive oil

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**Burnt Broccoli**

\$12/26

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**For those who want Bacala...**

**Fried Bacala**

\$39/75

Cured codfish fried in a light batter served with vegetables and roasted potatoes with a side of lemon sauce

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**Homemade Fresh Bacala Salad**

\$21/44

Cured codfish with red peppers, celery, olives, and parsley in a lemon olive oil dressing served over mesclun greens

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A 20% gratuity will be added to parties of 6 or more. Splitting or sharing may incur additional charges.