

Lunch

Appetizers

Cozze Marechiere

\$17/44

Mussels in marinara sauce **Also available in white wine, peppercorn, oreganata and spicy preparations*

Calamari Fritti

\$21/48

Served with a side of spicy marinara sauce

Clams Oreganata

\$16/36

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

Mozzarella in Corrozza

\$15/36

Crispy fried country bread stuffed with mozzarella served in marinara sauce

Stuffed Mushrooms

\$15/36

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

Crostini

\$12

Toasted bread served with a side of ricotta, sea salt and fresh herbs and chopped

Zucchini Fritti

\$15/36

Served with a side of marinara sauce

Calamari Arrabiata

\$24/55

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

Arancini

\$15/36

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

Potato Croquettes

\$15/36

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

Carpaccio Di Manzo

\$18

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

Hot Antipasto

\$32

Assortment of stuffed mushrooms, eggplant rollatini, sautéed artichoke hearts, clams

tomatoes, onions, garlic and fresh basil

oreganata and fried shrimp

Cold Antipasto

\$32

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 \$6 | \$14 (Family Style); Shrimp \$14 | \$32 (Family Style)

Mixed Greens Side Salad

\$11/23

With cherry tomatoes, walnuts and Gorgonzola in a sherry vinaigrette

Caesar Salad

\$12/22

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

Uncle B's Salad

\$14/34

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

Salad Caprese

\$17/36

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

\$14/34

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

Baked Apple Salad

\$14/34

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

Romaine and Baby Arugula Salad

\$14/34

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

Soup

Stracciatella

\$9.50/16

Spinach, egg and Pecorino Romano in a chicken broth

Tortellini in Brodo

\$9.50/16

Tortellini and fine herbs in a chicken broth

Italian Sausage and Bean

\$9.50/16

Italian sausage, vegetables and beans in a chicken broth

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\$9.50/16

Italian sausage, vegetables and beans in a chicken broth

Pasta Fagioli

\$9.50/16

Tubetti pasta, vegetables and beans in a tomato broth

Vegetable Barley

\$9.50/16

Onions, carrots, celery and barley in a tomato broth

Cream of Zucchini

\$9.50/16

Zucchini, onion, garlic and cream in a chicken broth

Cream of Zucchini

\$9.50/16

Zucchini, onion, garlic and cream in a chicken broth

Entrées

Pasta

Add the following to any pasta - Chicken \$6/15 | Shrimp \$14/32

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

Cavatelli Norma

\$18/38

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

Ravioli Marinara

\$18/38

In a marinara sauce topped with shaved Parmesan

Linguini Con Le Vongole

\$24/50

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

Pappardelle

\$24/50

With wild mushrooms in a veal Bolognese

Bucatini Amatriciana

\$18/38

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

Orecchiette

\$24/48

With broccoli rabe and sausage in garlic and oil

Spaghetti Carbonara

\$18/38

In a pancetta, onion and Pecorino Romano cream sauce

Penne Pomodoro

\$18/38

With crushed tomatoes, onions, prosciutto and fresh basil

Penne or Rigatini Alla Vodka

\$18/40

In a tomato, cream and vodka sauce

Spaghetti ai Frutti di Mare

\$32/68

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

Spaghetti and Meatballs

\$18/38

In a marinara sauce

Whole Wheat Linguini di Pesce

\$32/70

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

Penne Marinara

\$17/36

In our traditional marinara sauce

Zucchini Linguini

\$22/46

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

**Gluten Free - try it with grilled chicken or shrimp!*

Pasta Al Forno

Baked Ziti

\$21/46

With ricotta in a beef ragu topped with melted fresh mozzarella

Baked Ziti Vegetarian

\$21/46

With ricotta, eggplant topped with melted fresh mozzarella

Baked Gnocchi

\$21/46

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

Stuffed Rigatoni

\$21/46

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

Pizza

Pizza Margherita

\$18

Fresh mozzarella and basil with marinara sauce

Pizza Salsiccia or Pizza Pepperoni

\$21

Sausage or Pepperoni, fresh mozzarella and Pecorino Romano with marinara sauce

Pizza Primavera

\$21

Grilled zucchini, eggplant, broccoli and mushrooms with marinara sauce

Pizza Balsamic

\$21

Grilled balsamic chicken and goat cheese with marinara sauce

White Pizza

\$21

Fresh mozzarella, ricotta, grated Pecorino Romano, garlic and fresh basil *Add prosciutto and baby arugula, add'l \$4

Sandwiches

Pesto Chicken Sandwich

\$18

Grilled chicken, melted fresh mozzarella and roasted red peppers with basil pesto sauce on a toasted hero

Chicken Marsala Sandwich

\$18

Breaded chicken cutlet, melted fresh mozzarella and sautéed mushrooms with Marsala sauce on a toasted hero

Pollo

Chicken Bruschetta

\$25/55

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

\$25/55

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

Chicken Scarpariello

\$25/55

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

Uncle Bacala Classics

Chicken/Veal

\$23/50 \$30/65

Parmigiana, Francese, Marsala *Substitute Veal, add'l \$7

Shrimp

\$30/65

Parmigiana, Francese, Scampi, or Fra Diavolo

Eggplant

\$22/48

Parmigiana or Rollatini

Pesce

Tilapia Oreganata

\$25/55

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

Striped Bass

\$26/60

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

Broiled Salmon

\$25/55

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

Shrimp Risotto

\$36/80

With peas, pancetta, saffron and white wine truffle essence

Cod alla Siciliana

\$26/60

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

Salmone in Agrodolce

\$25/55

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

Sautéed Tilapia

\$25/55

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

Fried Bacala

\$32/65

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

Carne

Filetto di Manzo

\$38/80

Brasato al Barolo

\$29/60

Pan-roasted filet mignon served over sautéed spinach and roasted potatoes in a Gorgonzola-Cognac sauce with mushrooms

Porco

\$29/60

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

Honey Balsamic Grilled Skirt Steak

\$36/80

Served with julienned mixed vegetables and roasted potatoes

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

Apricot Pork

\$29/60

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

On the Side...

Spinach or Broccoli

\$9.75/24

Sautéed in garlic and olive oil

Mixed Mushrooms

\$9.75/24

Sautéed in garlic and olive oil

Sunday Morning Fried Meatballs

\$9.75/24

Hot Cherry Peppers

\$9.74/24

Sautéed in garlic and olive oil

Broccoli Rabe with Sweet Sausage

\$14/30

Escarole with Cannellini Beans

\$9.75/24

Sautéed in garlic and olive oil

Mixed Vegetables

\$9.75/24

Grilled or sautéed in garlic and olive oil

Side of Meatballs or Sausage

\$9.75/24

In marinara sauce

Burnt Broccoli

\$12/26

A 20% gratuity will be added to parties of 8 or more. Splitting or sharing may incur additional charges.