



# saly g's

## RESTAURANT AND TAVERN

• est 2010 •

### appetizers

SALY G SHRIMP 18  
spicy san marzano tomato basil,  
parmigiano-reggiano

CARCIOFI CACIO E PEPE 21  
fried artichoke hearts, black pepper,  
parmigiano-reggiano

STUFFED MUSHROOMS 14  
herbed breadcrumb, parmigiano-reggiano,  
lemon, white wine butter sauce

CALAMARI 18  
tossed in sweet and sour chili sauce  
(traditional also available)

CLAMS CASINO 18  
broiled little neck clams, roasted pepper,  
bacon, herb butter  
(oreganata also available)

MEATBALLS 16  
pork, beef, and veal  
topped with fresh ricotta and shaved parmigiano

CARROZZA 15  
mozzarella stuffed italian bread, egg battered and  
fried, parmigiano-reggiano, tomato basil sauce

EGGPLANT ROLLATINI 15  
whipped ricotta, fresh mozzarella,  
parmigiano-reggiano, tomato basil sauce

SAUSAGE AND BROCCOLI RABE 16  
house made pork sausage, sauteed in garlic and  
extra virgin olive oil

### raw bar

LITTLE NECK CLAMS  
\$2.00 each

OYSTERS  
\$4.00 each

COCKTAIL SHRIMP  
\$5.00 each

CHILLED LOBSTER TAIL 4oz  
\$16.00 each

COLOSSAL BLUE CRAB MEAT  
\$5.00 each

SEAFOOD TOWER FOR TWO OR MORE  
\$30.00 per person

### salads

MOZZARELLA TOMATO AND BASIL 15  
homemade mozzarella knots,  
roasted red peppers and extra virgin olive oil

WEDGE 15  
iceberg lettuce, nukes bacon, chopped beefsteak  
tomatoes, blue cheese crumble dressing

CAESAR 14  
little gem romaine, shaved parmigiano,  
crouton dust, caesar dressing

TRE COLORE 15  
baby arugula, endive, radicchio, walnuts,  
goat cheese, citrus vinaigrette

ARTICHOKE CARPACCIO 22  
sliced imported artichokes, baby arugula, shaved  
parmigiano, lemon, extra virgin olive oil

Add Chicken +8.00, Shrimp +12.00, Salmon +20.00

### soups

PASTA FAGIOLI 14  
garlic, oil, prosciutto, stewed tomatoes, cannellini  
beans

CHICKEN TORTELLINI 14  
homemade chicken soup, cheese filled tortellini

### sides

LONG HOT PEPPERS 12  
garlic, extra virgin olive oil, shaved parmigiano

MAC AND CHEESE 12  
cheddar, fontina, parmigiano, toasted breadcrumbs

SHISHITO PEPPERS 12  
herbed breadcrumbs, sea salt, lemon

BROCCOLI RABE 14  
sautéed in garlic and evoo

TRUFFLE POTATOES 15  
fingerling potatoes, parmigiano-reggiano,  
white truffle oil

ESCAROLE AND BEANS 12  
sautéed in garlic and extra virgin olive oil



CHEF JOSEPH GRAMAGLIA  
*cultivating neapolitan italian classics with an american modern flair*

CONSUMING RAW OR UNDER COOKED MEAT, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION  
\*We impose a surcharge of 3.00% on all credit card transactions, which is not greater than our cost of acceptance.\*

# entrées

## pasta

|                                                                                                                                       |                                                                                                                |
|---------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------|
| PAPPARDELLE 32<br>braised short rib ragu, parmigiano-reggiano, stracciatella                                                          | GARGANELLI 32<br>prosciutto, green peas, porcini mushroom, brandy cream sauce, white truffle oil               |
| SPAGHETTI ALLE VONGOLE 32<br>spaghetti alla chitarra, little neck clams, garlic, extra virgin olive oil, calabrian chili, parsley     | TAGLIATELLE 29<br>cherry tomato, garlic, san marzano tomato basil crema, burrata, toasted breadcrumb           |
| TRUFFLE GNOCCHI 30<br>sweet onions, brown butter sauce and toasted breadcrumbs                                                        | TORTELLONI 28<br>cacio e pepe, stuffed with ricotta, pecorino romano, black pepper, pasta broth                |
| CORTECCE 30<br>oversized cavatelli, crumbled sweet fennel sausage, broccoli rabe, garlic, extra virgin olive oil, parmigiano-reggiano | SPICY RIGATONI 29<br>calabrian chili, shallots, parmigiano-reggiano san marzano tomato basil cream sauce sauce |



## steaks and chops

|                                                                                   |                                                                                                  |                                                                                                                        |
|-----------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------|
| PRIME NY STRIP 64<br>16 ounce, dry rub, homemade steak fries                      | PRIME RIB EYE 68<br>18 ounce, dry rub, homemade steak fries                                      | PLUME DE VEAU VEAL CHOP 62<br>14 ounce nature fed, roasted potatoes and baby french string beans, rosemary garlic demi |
| PRIME FILET MIGNON 56<br>8 ounce, whipped yukon gold potato, rosemary garlic demi | NIMAN RANCH PORK CHOP 42<br>14 ounce center cut chop, hot and sweet peppers, potatoes and onions | SINGLE CUT VEAL CHOP 59<br>parmigiana or milanese                                                                      |

## poultry

|                                                                                                                           |
|---------------------------------------------------------------------------------------------------------------------------|
| ANGRY PARMIGIANA 41<br>pan fried cutlet, fresh mozzarella, parmigiano-reggiano, angry vodka sauce                         |
| MILANESE 35<br>pan fried cutlet, baby arugula, tomatoes, red onion, shaved parmigiano, balsamic vinaigrette               |
| SORRENTINA 35<br>egg battered scallopini, eggplant, prosciutto and fresh mozzarella, light san marzano tomato basil sauce |
| ROLLATINI 35<br>panko crusted, stuffed with prosciutto di parma and mozzarella, wild mushroom sauce                       |

## seafood

|                                                                                                              |
|--------------------------------------------------------------------------------------------------------------|
| SALMON 39<br>sun dried tomato, lemon, white wine sauce                                                       |
| HALIBUT 52<br>seasoned bread crumbs, lemon butter sauce, sautéed spinach                                     |
| BRANZINO 42<br>butterflied and semi deboned, oven roasted, lemon, olive oil, fresh herbs, charred broccolini |
| ZUPPA DI PESCE 45<br>clams, mussels, calamari, shrimp, lobster tail and scallops, spicy tomato basil sauce   |



CHEF JOSEPH GRAMAGLIA

*cultivating neapolitan italian classics with an american modern flair*

CONSUMING RAW OR UNDER COOKED MEAT, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION  
\*We impose a surcharge of 3.5% on all credit card transactions, which is not greater than our cost of acceptance.\*