



Mother's Day

at Saly G's Restaurant

appetizers

- MEATBALLS 16**
pork, beef, veal, whipped ricotta, san marzano tomato basil
- STUFFED MUSHROOMS 14**
herbed breadcrumb, parmigiana-reggiana, lemon butter sauce
- SALY G SHRIMP 18**
spicy san marzano tomato
- CALAMARI 14**
thai chili sauce or traditional
- CLAMS OREGANATA 18**
herbed breadcrumbs, lemon, evoo
- EGGPLANT ROLLATINI 15**
whipped ricotta, fresh mozzarella, parmigiana-reggiana, san marzano tomato basil
- MOZZARELLA CAPRESE 15**
fresh mozzarella, tomato, basil, roasted red peppers, evoo
- BROCCOLI RABE AND SAUSAGE 16**
housemade pork sausage, sautéed garlic and oil
- CAESAR SALAD 14**
chopped romaine lettuce, shaved parmigiana, croutons, caesar dressing
- TRE COLORE 15**
baby arugula, endive, radicchio, walnuts, goat cheese, citrus vinaigrette

sides

- LONG HOT PEPPERS 12**
garlic, oil, shaved parmigiana
- TRUFFLE POTATOES 15**
white truffle oil, parmigiana
- MAC AND CHEESE 12**
cheddar fontina, parmigiana, toasted breadcrumbs
- BROCCOLI RABE 14**
sautéed garlic and oil

entrees

- GARGANELLI 32**
prosciutto, green peas, porcini mushrooms, brandy cream sauce, white truffle oil
- SPICY RIGATONI 29**
calabrian chili, sun dried tomato, shallots, san marzano tomato basil cream sauce
- PAPPARDELLE 32**
braised short rib ragu, parmigiano-reggiano, stracciatella
- TRUFFLE GNOCCHI 30**
sweet onions, brown butter sauce, toasted breadcrumb
- CHICKEN MILANESE 35**
thin breaded breast topped with baby arugula, tomatoes, onions, shaved parmigiana, balsamic vinaigrette
- STUFFED CHICKEN 35**
panko crusted, parma prosciutto, mozzarella, wild mushroom
- ANGRY CHICKEN PARMIGIANA 41**
seasoned bread crumbs, fresh mozzarella, parmigiana-reggiana, san marzano tomato basil
- SALMON 39**
sun dried tomato, lemon, white wine sauce
- HALIBUT 52**
seasoned breadcrumbs, lemon butter sauce, sauteed spinach
- BRANZINO 42**
butterflied and deboned, lemon white wine sauce, charred broccolini
- PRIME FILET MIGNON 56**
8 ounce cut, garlic mashed potatoes, rosemary garlic demi
- NIMAN RANCH PORK CHOP 42**
14 ounce center cut chop, hot and sweet peppers, potatoes and onions
- PRIME NY STRIP 64**
16oz center cut, dry rub, steak fries
- PRIME RIB EYE 68**
18 ounce, dry rub, homemade steak fries
- SINGLE CUT VEAL CHOP 59**
parmigiana or milanese

raw bar

- LITTLE NECK CLAMS**
2.00 per piece
- BLUE POINT OYSTERS**
4.00 per piece
- COCKTAIL SHRIMP**
5.00 per piece

- CHILLED LOBSTER TAIL 4oz**
16.00 per piece
- COLOSSAL BLUE CRAB MEAT**
5.00 per piece
- SEAFOOD TOWER FOR TWO OR MORE**
30.00 per person

| CHEF JOSEPH GRAMAGLIA |

| cultivating neapolitan italian classics with an american modern flare |

CONSUMING RAW OR UNDER COOKED MEAT, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION

