

tavern menu

appetizers

- CHICKEN WINGS 16
 - buffalo, char broiled, or scarpello
- SALY G SHRIMP 18
 - spicy marinara sauce and parmigiano
- CALAMARI 16
 - tossed in sweet and sour chili sauce (traditional also available)
- MEATBALLS 16
 - pork, beef, and veal, ricotta, parmigiano
- CARCIOFI CACIO E PEPE 21
 - fried artichoke hearts, black pepper, parmigiana-reggiana
- SAUSAGE AND BROCCOLI RABE 15
 - house made pork sausage, sautéed broccoli rabe
- CLAMS CASINO 18
 - broiled little neck clams, roasted pepper, bacon, herb butter (oreganata also available)
- EGGPLANT ROLLATINI 14
 - whipped ricotta, fresh mozzarella, parmigiana-reggiana, san marzano tomato basil
- CHICKEN PARM SLIDERS 15
 - breaded chicken, fresh mozzarella, tomato basil sauce and parmigiana on brioche slider rolls

salads

- HOUSE 12
 - mixed greens, cherry tomatoes, radish, red onion raspberry vinaigrette
- WEDGE 15
 - iceberg lettuce, nyeskes bacon, tomatoes, crumbled bleu cheese
- CAESAR 14
 - little gem romaine, shaved parmigiano, crouton dust, creamy caesar dressing
- TRE COLORE 15
 - baby arugula, endive, radicchio, walnuts, goat cheese, citrus vinaigrette
- SALY G 18
 - spring mix, fresh mozzarella, roasted peppers, string beans, hot cherry peppers, kalamata olives, parmigiano, croutons, white wine vinegar and evoo
- BLACKENED SALMON 25
 - cajun seasoning, baby arugula, cherry tomato, shaved parmigiano, lemon and evoo

Add Chicken +8.00, Shrimp +12.00

steaks and chops

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

sandwiches and panini

- CHEESESTEAK 22
 - sliced ribeye steak, sweet peppers, sauteed onions, mozzarella cheese
- PORCHETTA 18
 - roasted pork, broccoli rabe, auricchio provolone, extra virgin olive oil
- CHICKEN RAPINI 16
 - breaded chicken cutlet, fresh mozzarella, broccoli rabe, roasted red peppers, balsamic spread, ciabatta bread
- MEATBALL PARM 16
 - fresh mozzarella, tomato basil, parmigiano-reggiano semolina bread
- SAUSAGE SAN GENARO 16
 - italian sausage, sweet peppers & onions
- THE BURGER 18
 - 10 ounce short rib and brisket blend served with lettuce, tomato, onion, pickle and homemade fries
- +1.00 american, cheddar, swiss, provolone, pepper jack, mozzarella, caramelized onions, mushroom
- +2.00 smoked bacon

soups

- PASTA FAGIOLI 14
 - garlic, oil, stewed tomatoes, cannellini beans
- CHICKEN TORTELLINI 14
 - homemade chicken soup, cheese filled tortellini

grilled flats

- MARGARITA 15
 - light tomato basil sauce, fresh mozzarella
- BROCCOLI RABE AND SAUSAGE 16
 - fresh mozzarella, evoo, parmigiano
- PICANTE 18
 - smoked bacon, long hot peppers, fresh mozzarella, parmigiano, tomato basil sauce, egg yolk

pastas and entrées

- TRUFFLE GNOCCHI 30
 - sweet onions, brown butter sauce and toasted breadcrumb
- GARGANELLI 32
 - prosciutto, green peas, porcini mushroom, brandy cream cauce, white truffle oil
- SPICY RIGATONI 29
 - calabrian chili, shallots, parmigiano-reggiano san marzano tomato basil cream sauce
- FILETTO DI POMODORO 25
 - pennoni pasta, sweet onions, prosciutto, parmigiano, tomato basil sauce
- CHICKEN MILANESE 35
 - pan fried cutlet, baby arugula, red onion, tomato, shaved parmigiano-reggiano, balsamic vinaigrette
- SALMON 39
 - sun dried tomato, lemon, white wine sauce
- ZUPPA DI PESCE 45
 - clams, mussels, calamari, shrimp, lobster tail, scallops spicy marinara and 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. *