



saly g's

RESTAURANT AND TAVERN

• est 2010 •

appetizers

SALY G SHRIMP 15
spicy marinara sauce and parmigiana

VEGETABLE TOWER 11
eggplant, zucchini, mozzarella, roasted peppers,
tomato, oil, balsamic glaze

STUFFED MUSHROOMS 12
herbed breadcrumb, parmigiana-reggiana,
lemon butter sauce

CALAMARI 14
tossed in sweet and sour chili sauce
traditional also available

CLAMS CASINO 12
broiled little neck clams, italian bacon, herb butter
oreganata also available

MEATBALLS 14
pork, beef, and veal
topped with fresh ricotta and shaved parmigiana

MOZZARELLA TOMATO AND BASIL 11
roasted red peppers and evoo

EGGPLANT ROLLATINI 12
whipped ricotta, fresh mozzarella,
parmigiana-reggiana
san marzano tomato basil

SAUSAGE AND BROCCOLI RABE 14
house made pork sausage, sautéed broccoli rabe

raw bar

LITTLE NECK CLAMS
\$2.00 each

BLUE POINT OYSTERS
\$4.00 each

COCKTAIL SHRIMP
\$5.00 each

CHILLED LOBSTER TAIL 4oz
\$14.00 each

COLOSSAL BLUE CRAB MEAT
\$5.00 each

SEAFOOD TOWER FOR TWO OR MORE
\$24.00 per person

salads

HOUSE 9
mixed greens, cherry tomatoes, radish,
red onion, raspberry vinaigrette

WEDGE 10
iceberg lettuce, bacon, tomatoes
bleu cheese dressing

CAESAR 12
chopped romaine lettuce, shaved parmigiana,
croutons, caesar dressing

TRE COLORE 12
baby arugula, endive, radicchio, walnuts,
goat cheese, citrus vinaigrette

soups

PASTA FAGIOLI 9
garlic, oil, prosciutto, stewed tomatoes, cannellini
beans

CHICKEN TORTELLINI 9
homemade chicken stock, cheese filled tortellini,
white meat chicken

sides

LONG HOT PEPPERS 9
garlic, oil, shaved parmigiana

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

BABY FRENCH BEANS 9
sautéed in garlic and evoo

BROCCOLI RABE 12
sautéed in garlic and evoo

SPINACH 9
sautéed in garlic and evoo

ESCAROLE AND BEANS 9
sautéed in garlic and evoo



| CHEF JOSEPH GRAMAGLIA |
| cultivating neapolitan italian classics with an american modern flare |

entrées

pasta

PAPPARDELLE BOLOGNESE 26

meat sauce, ricotta, parmigiana, and basil

SPAGHETTI CARBONARA 27

spaghetti alla chitarra, pancetta, sweet onions, parmigiano-reggiano 24 months, organic egg yolk

TRUFFLE GNOCCHI 27

sweet onions, brown butter sauce and toasted breadcrumb

BUCATINI AMATRICIANA 26

guanciale, red onion, pecorino romano, cherry tomato, extra virgin olive oil

GARGANELLI 27

prosciutto, green peas, porcini mushroom, brandy cream sauce, white truffle oil

TAGLIATELLE 27

cherry tomato, garlic, san marzano tomato basil crema, burrata, toasted breadcrumb

ORECCHIETTE 26

broccoli rabe, sausage, sun dried tomato, garlic and extra virgin olive oil

SPICY RIGATONI 25

calabrian chili, sun dried tomato, shallots, marinara and cream sauce



steaks and chops

PRIME NY STRIP 52

16 ounce, dry rub, homemade steak fries

PRIME RIB EYE 58

18 ounce, dry rub, homemade steak fries

PLUME DE VEAU VEAL CHOP 48

14 ounce nature fed, roasted potatoes and baby french string beans, rosemary garlic demi

PRIME FILET MIGNON 48

10 ounce, garlic mashed potato, rosemary garlic demi

NIMAN RANCH PORK CHOP 35

14 ounce center cut chop, hot and sweet peppers, potatoes and onions

SINGLE CUT VEAL CHOP 42

parmigiana or milanese

poultry

CACCIATORE 32

bell and evans bone in chicken, stewed vegetables, fresh herbs, light san marzano tomato basil

MILANESE 27

thin breaded breast topped with baby arugula, tomatoes, onions, shave parmigiana balsamic vinaigrette

ARRABIATTA 32

boneless chicken, pork sausage, potatoes, onions, hot cherry peppers, wild mushroom, garlic, extra virgin olive oil, calabrian chili, san marzano tomato basil

LEMON GARLIC 30

bone in chicken breast, yukon gold mashed potato, charred asparagus

seafood

CHILEAN SEA BASS 39

escarole, kalamata olives, capers, cannellini beans, cherry tomato brodetto

SALMON 35

sun dried tomato, lemon, white wine sauce

HALIBUT 42

seasoned bread crumbs, lemon butter sauce, sautéed spinach

BRANZINO 38

filet and deboned, lemon dill sauce, charred broccolini

ZUPPA DI PESCE 40

clams, mussels, calamari, shrimp, lobster tail and scallops, spicy marinara and basil



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