



# saly g's

## RESTAURANT AND TAVERN

• est 2010 •

### appetizers

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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

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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

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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

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

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

### sides

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LONG HOT PEPPERS 12  
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

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### 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



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## steaks and chops

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### PRIME NY STRIP 55

16 ounce, dry rub, homemade steak fries

### PRIME RIB EYE 59

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 39

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

### SINGLE CUT VEAL CHOP 45

parmigiana or milanese

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## poultry

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### 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

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## seafood

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### 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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