



saly g's

RESTAURANT AND TAVERN

• est 2010 •

appetizers

SALY G SHRIMP 18
spicy marinara sauce and parmigiano-reggiano

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

STUFFED MUSHROOMS 12
herbed breadcrumb, parmigiano-reggiano,
lemon butter sauce

CALAMARI 16
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 15
pork, beef, and veal
topped with fresh ricotta and shaved parmigiano

MOZZARELLA TOMATO AND BASIL 12
homemade mozzarella knots,
roasted red peppers and extra virgin olive oil

EGGPLANT ROLLATINI 14
whipped ricotta, fresh mozzarella,
parmigiana-reggiana

SAUSAGE AND BROCCOLI RABE 15
house made pork sausage, garlic and oil

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
\$25.00 per person

salads

HOUSE 10
mixed greens, cherry tomatoes, radish,
red onion, raspberry vinaigrette

WEDGE 14
iceberg lettuce, Nueskes bacon, cherry tomatoes
crumbled bleu cheese dressing

CAESAR 12
little gem romaine, shaved parmigiana, croutons,
caesar dressing

TRE COLORE 14
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 soup, cheese filled tortellini

sides

LONG HOT PEPPERS 12
garlic, oil, shaved parmigiana

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

SHISHITO PEPPERS 12
herbed breadcrumbs, sea salt, lemon

BROCCOLI RABE 14
sautéed in garlic and evoo

TRUFFLE POTATOES 15
fingerling potatoes, parmigiana-reggiana,
white truffle oil

ESCAROLE AND BEANS 12
sautéed in garlic and evoo

| 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

entrées

pasta

PAPPARDELLE BOLOGNESE 26

meat sauce, ricotta, parmigiano, and basil

SPAGHETTI ALLE VONGOLE 30

spaghetti alla chitarra, little neck clams, garlic, extra virgin olive oil, calabrian chili, parsley

TRUFFLE GNOCCHI 27

sweet onions, brown butter sauce and toasted breadcrumbs

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

TORTELLONI 28

cacio e pepe, stuffed with ricotta, pecorino romano, black pepper, pasta broth

SPICY RIGATONI 25

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



steaks and chops

PRIME NY STRIP 59

16 ounce, dry rub, homemade steak fries

PRIME RIB EYE 62

18 ounce, dry rub, homemade steak fries

PLUME DE VEAU VEAL CHOP 59

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

PRIME FILET MIGNON 50

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 55

parmigiana or milanese

poultry

ANGRY PARMIGIANA 40

seasoned bread crumbs, fresh mozzarella, parmigiano-reggiano, angry vodka sauce

MILANESE 32

thin breaded breast topped with baby arugula, tomatoes, onions, shaved parmigiano balsamic vinaigrette

ARRABIATTA 35

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

ROLLATINI 35

panko crusted, stuffed with prosciutto di parma and mozzarella, wild mushroom sauce

seafood

SALMON 39

sun dried tomato, lemon, white wine sauce

HALIBUT 48

seasoned bread crumbs, lemon butter sauce, sautéed spinach

BRANZINO 40

filet and deboned, lemon dill sauce, charred broccolini

ZUPPA DI PESCE 42

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



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