

tavern menu

appetizers

CHICKEN WINGS 15

char broiled, buffalo, ole bay, or garlic parmigiana

SALY G SHRIMP 15

spicy marinara sauce and parmigiana

CALAMARI 14

tossed in sweet and sour chili sauce

traditional also available

MEATBALLS 14

pork, beef, and veal

VEGETABLE TOWER 11

eggplant, zucchini, mozzarella, roasted peppers, tomato

oil and balsamic glaze

SAUSAGE AND BROCCOLI RABE 14

house made pork sausage, sautéed broccoli rabe

CLAMS CASINO 12

broiled little neck clams, italian bacon, herb butter

oreganata also available

EGGPLANT ROLLATINI 12

whipped ricotta, fresh mozzarella,

parmigiana-reggiana, san marzano tomato basil

CHICKEN PARM SLIDERS 10

breaded chicken, fresh mozzarella, tomato basil sauce and

parmigiana on sweet slider rolls

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

SALY G 14

spring mix, fresh mozzarella, roasted peppers, string

beans, hot cherry peppers, kalamata olives,

parmigiana, croutons, white wine vinegar and evoo

BLACKENED SALMON 18

cajun seasoning, baby arugula, cherry tomato,

shaved parmigiana, lemon and evoo

Add Chicken +8.00, Shrimp +12.00

steaks and chops

16 oz PRIME NY STRIP 50

dry rub, homemade steak fries

10 oz GRASS FED FILET MIGNON 46

garlic mashed potato, rosemary garlic demi

16 oz PRIME RIB EYE 55

dry rub, homemade steak fries

NIMAN RANCH PORK CHOP 35

12 ounce center cut chop with hot cherry peppers,

potatoes and onions

PLUME DE VEAU VEAL CHOP 48

14 ounce nature fed, roasted potatoes,

baby french string beans, rosemary garlic demi

SINGLE CUT VEAL CHOP 42

parmigiana or milanese

sandwiches and panini

GRILLED RIBEYE 18

broccoli rabe and sharp provolone, brick oven bread

PARMA PANINI 15

prosciutto di parma, fresh mozzarella, baby arugula,

tomato, pesto aioli, rosemary focaccia bread

CHICKEN RAPINI 16

breaded chicken cutlet, fresh mozzarella, broccoli rabe,

roasted red peppers, balsamic spread, ciabatta bread

CAJUN MAHI MAHI 18

mango salsa, chipotle mayo, slaw, seasoned fries

SAUSAGE SAN GENARO 15

our homemade italian sausage, peppers, onions,

brick oven bread

THE BURGER 16

10 ounce short rib and brisket blend

served with lettuce, tomato, onion, pickle and

seasoned fries

+1.00 american, cheddar, swiss, provolone,

pepper jack, mozzarella, caramelized onions,

mushroom

+2.00 smoked bacon

soups

PASTA FAGIOLI 9

garlic, oil, stewed tomatoes, cannellini beans

CHICKEN TORTELLINI 9

homemade chicken stock, cheese filled tortellini,

white meat chicken

grilled flats

MARGARITA 12

light tomato basil sauce, fresh mozzarella

BROCCOLI RABE AND SAUSAGE 13

fresh mozzarella, evoo, parmigiana

PICANTE 15

smoked bacon, long hot peppers, fresh mozzarella,

parmigiana, tomato basil sauce topped with an egg

pastas and entrées

TRUFFLE GNOCCHI 25

Sweet Onions, Brown Butter Sauce and

Toasted Breadcrumbs

GARGANELLI 25

Prosciutto, Green Peas, Porcini Mushroom,

Brandy Cream Sauce, White Truffle Oil

SPICY RIGATONI 24

calabrian chili, sun dried tomato, shallots,

marinara and cream sauce

FILETTO DI POMODORO 22

pennoni pasta, sweet onions, prosciutto,

parmigiana, tomato basil sauce

CHICKEN MILANESE 25

breaded breast topped with mixed greens,

tomatoes, onions, balsamic vinaigrette

SALMON 35

sun dried tomato, lemon, white wine sauce

ZUPPA DI PESCE 40

clams, mussels, calamari, shrimp, lobster tail,

scallops spicy marinara and basil



| CHEF JOSEPH GRAMAGLIA |

| cultivating neapolitan italian classics with an american modern flare |