

tavern menu

appetizers

CHICKEN WINGS 16

buffalo, char broiled, or scarpniello

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, nueskes 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

16oz PRIME NY STRIP 64

dry rub, homemade steak fries

8oz PRIME FILET MIGNON 56

whipped yukon gold potato, rosemary garlic demi

18oz 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

MARGHERITA 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.