



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 12
house made pork sausage, sautéed broccoli rabe

raw bar

LITTLE NECK CLAMS
\$2.00 each

BLUE POINT OYSTERS
\$4.50 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, stewed tomatoes, cannellini beans

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

sides

LONG HOT PEPPERS 8
garlic, oil, shaved parmigiana

MAC AND CHEESE 9
cheddar fontina, parmigiana, toasted breadcrumbs

BABY FRENCH BEANS 9
sautéed in garlic and evoo

BROCCOLI RABE 10
sautéed in garlic and evoo

SPINACH 8
sautéed in garlic and evoo

ESCAROLE AND BEANS 8
sautéed in garlic and evoo



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

entrées

pasta

PAPPARDELLE BOLOGNESE 24

meat sauce, ricotta, parmigiana, and basil

SPAGHETTI CARBONARA 25

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

TRUFFLE GNOCCHI 25

sweet onions, brown butter sauce and toasted breadcrumb

PASTA ALLA NORMA 25

mezza rigatoni pasta, baby eggplant, san marzano tomato basil, ricotta salata

GARGANELLI 25

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

MUSHROOM RAVIOLI 24

stuffed with wild mushroom and ricotta, porcini mushroom cream sauce

ORECCHIETTE 24

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

SPICY RIGATONI 24

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



steaks and chops

16 oz PRIME NY STRIP 48

dry rub, homemade steak fries

16 oz PRIME RIB EYE 50

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

10 oz PRIME FED FILET MIGNON 46

garlic mashed potato, rosemary garlic demi

NIMAN RANCH PORK CHOP 32

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

SINGLE CUT VEAL CHOP 40

parmigiana or milanese

poultry

SORRENTINA 25

eggplant, prosciutto, mozzarella, light tomato sauce

MILANESE 25

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

CHICKEN GIAMBOTTA 28

bell and evans airline chicken breast, pork sausage, potatoes, onions long hot and sweet peppers

LEMON GARLIC CHICKEN 27

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

seafood

CHILEAN SEA BASS 38

panko crusted, topped with fresh tomato and onion over sautéed spinach

SALMON 32

sun dried tomato, lemon, white wine sauce

HALIBUT 39

seasoned bread crumbs, lemon butter sauce, sautéed spinach

BRANZINO 36

filet and deboned, lemon dill sauce, charred broccolini

ZUPPA DI PESCE 38

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



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