

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 12
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 +4.00, Shrimp +6.00

steaks and chops

- 16 oz PRIME NY STRIP 48
dry rub, homemade steak fries
10 oz GRASS FED FILET MIGNON 46
garlic mashed potato, rosemary garlic demi
16 oz PRIME RIB EYE 50
dry rub, homemade steak fries
NIMAN RANCH PORK CHOP 32
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 40
parmigiana or milanese

sandwiches and panini

- GRILLED RIBEYE 18
broccoli rabe and sharp provolone, brick oven bread
PARMA PANINI 12
prosciutto di parma, fresh mozzarella, baby arugula,
tomato, pesto aioli, rosemary focaccia bread
CHICKEN RAPINI 12
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 11
our homemade italian sausage, peppers, onions,
brick oven bread
- THE BURGER 16
10 ounces of kobe beef
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 Breadcrumb
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 32
sun dried tomato, lemon, white wine sauce
ZUPPA DI PESCE 38
clams, mussels, calamari, shrimp, lobster tail,
scallops spicy marinara and basil



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