



saly g's

RESTAURANT AND TAVERN

• est 2010 •

appetizers

SALY G SHRIMP 20
spicy san marzano tomato basil,
parmigiano-reggiano

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

STUFFED MUSHROOMS 16
herbed breadcrumb, parmigiano-reggiano,
lemon, white wine butter sauce

CALAMARI 22
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 16
pork, beef, and veal
topped with fresh ricotta and shaved parmigiano

CARROZZA 15
mozzarella stuffed italian bread, egg battered and
fried, parmigiano-reggiano, tomato basil sauce

EGGPLANT ROLLATINI 15
whipped ricotta, fresh mozzarella,
parmigiano-reggiano, tomato basil sauce

SAUSAGE AND BROCCOLI RABE 18
house made pork sausage, sauteed in garlic and
extra virgin olive oil

raw bar

LITTLE NECK CLAMS
\$2.00 each

OYSTERS
\$4.00 each

COLOSSAL COCKTAIL SHRIMP
\$8.00 each

CHILLED LOBSTER TAIL 4oz
\$18.00 each

COLOSSAL BLUE CRAB MEAT
\$5.00 each

SEAFOOD TOWER
(Two Person Min.)
\$35.00 per person

salads

MOZZARELLA TOMATO AND BASIL 15
homemade mozzarella knots,
roasted red peppers and extra virgin olive oil

WEDGE 15
iceberg lettuce, nukes bacon, chopped beefsteak
tomatoes, blue cheese crumble dressing

CAESAR 14
little gem romaine, shaved parmigiano,
crouton dust, caesar dressing

HOUSE 12
romaine & iceberg lettuce, tomatoes, cucumber,
red onion, house italian dressing

ARTICHOKE CARPACCIO 22
sliced imported artichokes, baby arugula, shaved
parmigiano, lemon, extra virgin olive oil

Add Chicken +8.00, Shrimp +12.00, Salmon +20.00

soups

FRENCH ONION 15
caramelized onions simmered in a
rich and savory beef broth,
toasted crostini, gruyère, mozzarella

PASTA FAGIOLI 14
garlic, oil, prosciutto, stewed tomatoes,
cannellini beans

CHICKEN TORTELLINI 14
homemade chicken soup, cheese filled tortellini

sides

LONG HOT PEPPERS 14
garlic, extra virgin olive oil, shaved parmigiano

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

SHISHITO PEPPERS 14
herbed breadcrumbs, sea salt, lemon

BROCCOLI RABE 15
sautéed in garlic and evoo

TRUFFLE POTATOES 15
fingerling potatoes, parmigiano-reggiano,
white truffle oil

ESCAROLE AND BEANS 14
sautéed in garlic and extra virgin olive oil



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 3.00% on all credit card transactions, which is not greater than our cost of acceptance.

entrées

pasta

PAPPARDELLE 37

braised short rib ragu, parmigiano-reggiano, stracciatella

SPAGHETTI ALLE VONGOLE 40

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

TRUFFLE GNOCCHI 32

sweet onions, brown butter sauce and toasted breadcrumbs

CORTECCE 30

oversized cavatelli, crumbled sweet fennel sausage, broccoli rabe, garlic, extra virgin olive oil, parmigiano-reggiano

GARGANELLI 34

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

FUSILLI GIGANTE 31

oversized fusilli, creamy pesto, toasted breadcrumb, parmigiano-reggiano

TORTELLONI 28

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

SPICY RIGATONI 29

calabrian chili, shallots, parmigiano-reggiano san marzano tomato basil cream sauce

steaks and chops

PROUDLY SERVING



NY STRIP 65

16 ounces, dry rub, homemade steak fries

FILET MIGNON 58

8 ounces, whipped potato, rosemary garlic demi

RIB EYE 69

18 ounces, dry rub, homemade steak fries

PORTERHOUSE STEAK (FOR TWO) \$145

44oz prime porterhouse, sea salt, creamed spinach, battered onion rings

PLUME DE VEAU VEAL CHOP 65

14 ounce nature fed chop, roasted potatoes, haricot verts, rosemary garlic demi

SINGLE CUT VEAL CHOP 60

parmigiana or milanese

NIMAN RANCH PORK CHOP 45

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

poultry

ANGRY PARMIGIANA 42

pan fried cutlet, fresh mozzarella, parmigiano-reggiano, angry vodka sauce

MILANESE 39

pan fried cutlet, baby arugula, tomatoes, red onion, shaved parmigiano, balsamic vinaigrette

SORRENTINA 35

egg battered scallopini, eggplant, prosciutto and fresh mozzarella, light san marzano tomato basil sauce

ROLLATINI 35

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

seafood

SALMON 42

sun dried tomato, lemon, white wine sauce

HALIBUT 59

seasoned bread crumbs, lemon butter sauce, sautéed spinach

BRANZINO 44

butterflied and semi deboned, oven roasted, lemon, olive oil, fresh herbs, charred broccolini

ZUPPA DI PESCE 49

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



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