

tavern menu

appetizers

- CHICKEN WINGS 18
 - buffalo, char broiled, or scarpello
- SALY G SHRIMP 20
 - spicy marinara sauce and parmigiano
- CALAMARI 22
 - 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 18
 - house made pork sausage, sautéed broccoli rabe
- CLAMS CASINO 18
 - broiled little neck clams, roasted pepper, bacon, herb butter (oreganata also available)
- EGGPLANT ROLLATINI 15
 - 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
 - romaine & iceburge lettuce, tomatoes, cucumber, red onion, house italian dressing
 - WEDGE 15
 - iceberg lettuce, nukes bacon, tomatoes, crumbled bleu cheese
 - CAESAR 14
 - little gem romaine, shaved parmigiano, crouton dust, creamy caesar dressing
 - 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, Salmon +20

steaks and chops

- 16oz PRIME NY STRIP 65
 - dry rub, homemade steak fries
- 8oz PRIME FILET MIGNON 58
 - whipped yukon gold potato, rosemary garlic demi
- 18oz PRIME RIB EYE 69
 - dry rub, homemade steak fries
- NIMAN RANCH PORK CHOP 45
 - 12 ounce center cut chop with hot cherry peppers, potatoes and onions
- PLUME DE VEAU VEAL CHOP 65
 - 14 ounce nature fed, roasted potatoes, baby french string beans, rosemary garlic demi
- SINGLE CUT VEAL CHOP 60
 - 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 18
 - breaded chicken cutlet, fresh mozzarella, broccoli rabe, roasted red peppers, balsamic spread, ciabatta bread
- MEATBALL PARM 18
 - fresh mozzarella, tomato basil, parmigiano-reggiano semolina bread
- SAUSAGE SAN GENARO 18
 - italian sausage, sweet peppers & onions
- THE SG BURGER 20
 - 10 ounce short rib and brisket blend served with lettuce, tomato & onion on seeded brioche, served with skin on french fries

- +1.00 american, cheddar, swiss, provolone, pepper jack, mozzarella, caramelized onions, mushroom

soups

- +2.00 smoked bacon
- PASTA FAGIOLI 14
 - garlic, oil, stewed tomatoes, cannellini beans
- CHICKEN TORTELLINI 14
 - homemade chicken soup, cheese filled tortellini
- FRENCH ONION 15
 - caramelized onions, beef broth, toasted crostini, gruyère & mozzarella

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 32
 - sweet onions, brown butter sauce and toasted breadcrumb
- GARGANELLI 34
 - 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 29
 - pennoni pasta, sweet onions, prosciutto, parmigiano, tomato basil sauce
- CHICKEN MILANESE 40
 - pan fried cutlet, baby arugula, red onion, tomato, shaved parmigiano-reggiano, balsamic vinaigrette
- SALMON 42
 - sun dried tomato, lemon, white wine sauce
- ZUPPA DI PESCE 49
 - 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. *