

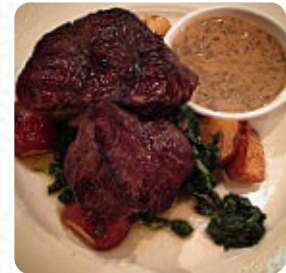
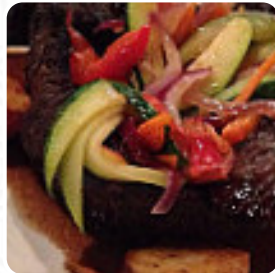


Uncle Bacala's Italian Seafood Menu

<https://menuweb.menu>

2370 Jericho Tpke NY 11040, New Hyde Park, United States

+15167390505 - <http://www.unclebacala.com/>



The menu of Uncle Bacalas Fine Italian Seafood from New Hyde Park includes **444** dishes. On average the **dishes or drinks on [the menu](https://menuweb.menu)** cost approximately \$22.8. You can view the categories on the menu below. Uncle Bacala's offers a variety of Italian-style [seafood](#) and other creative dishes in a cozy eatery in [New Hyde Park](#). Start your meal off with the mozzarella in carrozza and mashed potato and mozzarella croquettes, both served with marinara sauce. Some of the house specialties at Uncle Bacala's include breaded salmone in agrodolce over eggplant, beef filetto di manzo with mushrooms, roasted potatoes and spinach in gorgonzola-cognac sauce, and apricot-glazed grilled pork chop. Pasta lovers can enjoy options like baked penne gratin with pancetta and cheese in a creamy sauce, and zucchini linguini fra diavolo, which can be made gluten-free. End your meal on a sweet note with a homemade dessert like the fruit and caramel-topped Belgian waffle Waffellini.

Uncle Bacala's Italian Seafood Menu



Fish Dishes

CALAMARI ARRABIATA \$24.0

Meat Dishes

MILANESE \$65.0

Main Dishes

EGGPLANT \$17.0

Rice

RISOTTO \$95.0

Starters & Salads

FRENCH FRIES \$5.0

Side Orders

SAUTÉED OR GRILLED MIXED
VEGETABLES \$40.0

Beef Dishes

FILET MIGNON \$130.0

Pasta-Penne

PENNE MARINARA \$13.0

Tortellini

PANNA \$3.0

Penne

PENNE POMODORO \$13.0

Vegan

ORECCHIETTE \$19.0

Ice Cream*

COOKIES N' CREAM GELATO \$8.9

Main

ROLLATINI \$65.0

Appetizers

COZZE MARECHIERE \$12.0

Pizza

FRA DIAVOLO \$85.0

Wine

MARSALA \$65.0

Schwarze Tees

EARL GREY

Vegetables

SAUTEED MIXED MUSHROOMS \$40.0

Kid's Menu

PENNE WITH MARINARA \$9.9

Kids' Menu

PENNE WITH BUTTER \$9.9

House Specials

SHRIMP RISOTTO \$29.0

Vip Alk Atnight Bottles

HENNESSY \$16.0

Uncle Bacala's Italian Seafood Menu



Pizza - Single Ø 26Cm

LUCANO \$11.0

Fleischgerichte Vom Kalbsrücken

PICCATA \$65.0

Alkoholische Geträmk

AVERNA \$11.0

Paste Speciali

ORECCHIETTE BROCCOLI RABE SAUSAGE \$60.0

Bebidas Calientes

LEMON ZINGER

Frozen

BELLINI \$12.0

Brandy

CLEAR CREEK, PEAR IN BOTTLE \$14.0

Quick Bites

BRUSCHETTA TOAST \$30.0

Blends

CHIVAS REGAL 12 \$14.0

Seafood Dishes

FRIED CALAMARI

Around The World

FLIRTINI \$13.0

Soup And Salad

FISH SALAD \$18.0

Herbal Teas

ORANGE SPICE

Baked

LASAGNA \$65.0

Salads & Soups

BUTTERNUT SQUASH SOUP

Heroes

VEAL \$28.0

Modifiers

GARLIC OIL \$50.0

Popular Items

CHICKEN MILANESE (GRILLED OR BREADED) \$19.0

Bubbles

MOSCATO, CANDONI, ITALY \$10.0

Whites

CHARDONNAY, CLOS DU BOIS \$48.0

Specialty Pizzas

PRIMAVERA \$50.0

Uncle Bacala's Italian Seafood Menu



Mods

CHERRY PEPPERS \$8.5

White Wines

PINOT GRIGIO, SANTA MARGHERITA \$52.0

Specialty Cocktails

HENDRICK'S CUCUMBER MARTINI \$13.0

Signature Cocktails

COTTON CANDY COSMO \$12.0

Coffee & Tea

NEAPOLITAN COFFEE \$7.0

Bottled Beverages

POLAND SPRING WATER \$2.8

Teas

CHAMOMILE

Italian Specialties

ARANCINI \$11.0

Thursday

GNOCCHI IN A BASIL PESTO \$14.0

Zuppa/Soups

TUSCAN ONION SOUP \$10.0

Featured Item

WAFFELLINI (SERVES 2) \$15.0

Cordials

PATRÓN XO CAFÉ \$13.0

Entrée Selections

ZUCCHINI LINGUINI \$17.0

Hot Heros (Lunch)

SAUSAGE PEPPERS \$45.0

Speyside

GLENFIDDICH 12 \$16.0

Cognac

COURVOISIER VS \$15.0

Soup & Chili

PASTA FAGIOLI \$8.5

After Dinner Drinks

B&B \$11.0

Piatti

BRASATO AL BAROLO \$23.0

Friday

BURRATA MOZZARELLA RAVIOLI IN A MUSHROOM SAUCE \$17.0

Sunday

SUNDAY'S GRAVY \$24.0

Before Or After Dinner Try Our Homemade

Uncle Bacala's Italian Seafood Menu



Limoncello

BEFORE OR AFTER DINNER TRY
OUR HOMEMADE LIMONCELLO \$8.5

Iced Drinks

ICED CAPPUCCINO \$6.3

Craft Cocktails

POMEGRANATE MARTINI \$14.0

DIGESTIF

HOMEMADE LIMONCELLO \$8.5

Sandwiches (Lunch)

CHICKEN MARSALA HERO (THE
BARI) \$14.0

Blanco

GRAN PATRON \$36.0

Hot Drink

HOT CHOCOLATE \$2.8

Soft Drinks And Juices

CRANBERRY JUICE \$2.8

Entrees - Lunch

CHEESE TORTELLINI IN A PINK
SAUCE \$14.0

Specialty Coffees

MEXICAN COFFEE \$12.0

Dessert Cocktails

WAFFLE-TINI \$12.0

Dinner - Fish

SAUTÉED TILAPIA \$21.0

Lunch - Appetizers

COLD ANTIPASTO \$25.0

Pasta Is Our Specialty

STUFFED SHELLS OR MANICOTTI \$50.0

Hearty Fare

CIOPPINO \$29.0

Bourbon / Whiskey

JAMESON BLACK BARREL \$16.0

White By The Glass

CHARDONNAY, SONOMA CUTRER \$52.0

Sushi And Sashimi A La Carte

STRIPED BASS \$24.0

Amaro

WHITE MINT \$11.0

Steak Sauces

PEPPERCORN \$16.0

Red By The Bottle

ANTINORI TIGNANELLO \$16.0

Uncle Bacala's Italian Seafood Menu



Amari

FORO

\$11.0

Single Malt Scotch Whisky

French

FRENCH ONION SOUP

Kräuter und Süßes

FERNET-BRANCA

\$11.0

Cognac And Other Fine Cordials

REMY XO

\$38.0

Olives

HOT CHERRY PEPPERS

\$8.5

Antipasti Caldi / Appetizers

SAUTEED SPINACH OR BROCCOLI \$40.0

Large Sides

BURNT BROCCOLI

\$10.0

Sweet Morning And Breakfast

ENGLISH BREAKFAST

Smaller Plates To Share

POTATO CROQUETTES

\$11.0

Uncle Bacala's Italian Seafood Menu



GLENLIVET 21 \$28.0

Specialty Teas

POMEGRANATE RASPBERRY GREEN

Grappa / Cognac

LANDY XO \$28.0

Digestifs / Fortified

MONTENEGRO \$11.0

Cozze

MARECHIERE \$16.0

Ring Donuts

TOASTED COCONUT \$13.0

After-Dinner Drinks

SAMBUCA ROMANA \$11.0

After Dinner Suggestions

MARIE BRIZZARD \$11.0

Liqueurs & Cordials

ST-GERMAIN LIQUEUR \$11.0

Tea By The Pot

PREMIUM GREEN

Pesce (Lunch)

FRIED BACALA \$30.0

Scotch (Must Be 21 Years Old)

DEWARS 12 \$14.0

Bourbon/Whiskey/Scotch

BULLEIT 95 RYE \$14.0

Bourbon And Rye

BULLEIT BOURBON \$14.0

Choice Of One Appetizer

VEGETABLE BARLEY SOUP

After Dinner Sippers - Hot Coffee Drinks

JAMAICAN COFFEE \$12.0

Espetinhos

PORCO \$23.0

Daily Features - Tuesday

ITALIAN SAUSAGE AND BEAN SOUP

American White Wines

WHITE ZINFANDEL, BERINGER, CALIFORNIA \$8.5

Bbq Booster

SPICY \$16.0

Cocktails & Beverages

POLAND SPRING

Uncle Bacala's Italian Seafood Menu



Sambuca

MELETTI \$11.0

Scotch Flights

GLENLIVET 18 \$21.0

Brandy-Calvados

BUSNEL FINE CALVADOS \$12.0

Fine Tequila

PATRON XO CAFÉ DARK \$13.0

Gourmet Delights

BUTTERNUT SQUASH RAVIOLI

International Whisk (E) Y

MAKER'S 46 \$16.0

Cognacs, Armagnac & Eau De Vie

RÉMY VSOP \$18.0

Meritage Plates

PORK PORTERHOUSE \$28.0

Ella's Wine List - Whites

CHARDONNAY, DOMINO, CALIFORNIA \$8.0

Before Or After Dinner, Try Our

REFRESHING HOMEMADE LIMONCELLO \$8.5

Sunset Dinner \$10.99

CHICKEN BRUSCHETTA \$25.0

Fish Market Selection - Charcoal Grilled Whole Fish

BLACK SEA BASS \$80.0

Gelato Bar

HAZELNUT GELATO \$8.9

All Day - Pasta

BOLOGNESE \$50.0

Pizza With Meat & Ham

PIZZA SALSICCIA \$16.0

Various Sides

FRUIT PLATTER \$45.0

Soup, Salad, And Chili

MIXED GREENS SALAD \$40.0

Antipasti

BEEF CARPACCIO \$13.0

STRACCIATELLA SOUP

Snacks

MOZZARELLA STICKS \$7.0

BRUSCHETTA \$65.0

Sandwiches

PESTO CHICKEN SANDWICH \$14.0

Uncle Bacala's Italian Seafood Menu



CHICKEN MARSALA SANDWICH \$14.0

Drinks

ITALIAN COFFEE \$12.0

DRINKS

Chicken Dishes

CHICKEN PARMIGIANA \$13.5

CHICKEN FINGERS \$35.0

Pesce

COD ALLA SICILIANA \$24.0

SALMONE IN AGRODOLCE \$21.0

Starters

TILAPIA OREGANATA \$21.0

CLAMS OREGANATA OR CASINO \$45.0

From The Grill

SKIRT STEAK \$115.0

RIBS

Spirits

FRANGELICO \$11.0

KAHLUA \$11.0

Al Forno*

BAKED ZITI \$17.0

BAKED ZITI VEGETARIAN \$17.0

Digestivi - Digestifs

AMARETTO DI SARONNO \$11.0

SAMBUCA MOLINARI \$11.0

Grappa

BERTA GRAPPA DI BAROLO \$12.0

CLEAR CREEK \$14.0

Children's Menu

RAVIOLI MARINARA \$14.0

CHICKEN FINGERS FRENCH FRIES \$9.3

Dessert Wine

SAUTERNES, BARTON GUSTIER, FRANCE \$12.0

ICE WINE, INNISKILLIN, CANADA \$18.0

Featured

PROSECCO, SPARKLING ITALIAN WINE \$8.0

SPARKLING MOSCATO, CANDONI, ITALY \$8.0

Monday

WILD TURKEY AMERICAN HONEY \$12.0

FUSILLI IN A SWEET AND HOT SAUSAGE BOLOGNESE \$14.0

Featured Wine

PROSECCO, SPARKING ITALIAN WINE \$10.0

SPARKLING, MOSCATO, CANDONI, ITALY \$10.0

Uncle Bacala's Sangria

RED, WHITE PINK \$10.0

UNCLE BACALA'S SANGRIA \$10.0

Uncle Bacala's Italian Seafood Menu



Ports

HARVEYS BRISTOL CREAM \$11.0

FONSECA BIN NO 27 \$11.0

Islay

BOWMORE 12 \$14.0

BOWMORE 15 \$18.0

Pollo (Lunch)

CHICKEN BRUSCHETTA (GRILLED OR BREADED) \$19.0

CHICKEN SCARPARELLO (ON OR OFF THE BONE) \$19.0

Desserts (Lunch)

WAFFELLINI \$16.0

PEACH RAVIOLI \$8.9

After Dinner Sippers - Hot Coffee Drinks - Imported Liqueurs

DRAMBUIE \$11.0

BAILEYS IRISH CREAM \$11.0

Choice Of One Entrée

CHICKEN AND VEAL CLASSICS

EGGPLANT CLASSICS

Tequila Selections

DON JULIO BLANCO \$14.0

PATRÓN REPOSADO \$16.0

I primi / Pasta

MEATBALLS OR SAUSAGE \$50.0

VODKA SAUCE \$50.0

Non Alcoholic Drinks

SPRITE \$2.8

ICED TEA \$2.8

PELLEGRINO \$3.0

Main Courses

BROILED SALMON \$22.0

VEAL SORRENTINO \$24.0

LASAGNA

Salad

UNCLE B'S SALAD \$11.0

BAKED APPLE SALAD \$11.0

ROMAINE AND BABY ARUGULA SALAD \$11.0

Chicken

CHICKEN MILANESE \$25.0

CHICKEN FRANCESE \$13.5

CHICKEN SCARPARELLO \$25.0

Carne

APRICOT PORK \$23.0

HONEY BALSAMIC GRILLED SKIRT STEAK \$26.0

VEAL OSSOBUCO \$36.0

Main Course

BUCATINI AMATRICIANA \$14.0

Uncle Bacala's Italian Seafood Menu



BEEF FILLET \$29.0
BRAISED \$85.0

ALMOND CRUSTED CHILEAN SEA BASS \$26.0

Tequila

CASAMIGOS ANEJO \$16.0
HERRADURA REPOSADO \$16.0
AGED PATRON \$16.0

Hot Drinks



IRISH COFFEE \$12.0
TEA \$3.0
COFFEE

Coffee



ESPRESSO \$4.0
DOUBLE ESPRESSO \$5.0
CAPPUCINO \$6.0

Liqueurs

CHAMBORD \$11.0
GALLIANO \$11.0
ROMANA BLACK SAMBUCA \$11.0

Liquor

CROWN ROYAL \$14.0
RUMCHATA \$11.0
PATRÓN SILVER \$15.0

Specials (Lunch)

HOMEMADE FRESH BACALA SALAD \$17.0
SAUTÉED BLACK SEA BASS

Restaurant Category

ITALIAN
FRENCH
GLUTEN FREE

Pizza

PIZZA MARGHERITA \$14.0
PIZZA PRIMAVERA \$16.0
PIZZA BALSAMIC \$16.0
WHITE PIZZA \$16.0

Dolce

CRISPY PEACH RAVIOLI \$8.9
BACALA SUNDAE \$10.0
CRUSTLESS PECAN PIE \$9.8
HOMEMADE APPLE COBBLER (SERVES 2) \$14.0

Soft Drinks

APPLE JUICE \$2.8
ORANGE JUICE \$2.8
COKE \$2.8
DIET COKE \$2.8

Beverages

CHOCOLATE MILK \$2.8
SHIRLEY TEMPLE \$2.8
BAILEYS COFFEE \$12.0
GRAND MARNIER \$13.0

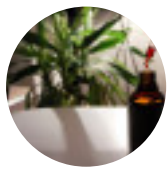
Uncle Bacala's Italian Seafood Menu



Bourbon

| | |
|------------------|--------|
| MAKERS MARK | \$14.0 |
| KNOB CREEK | \$14.0 |
| WOODFORD RESERVE | \$14.0 |
| BOOKER'S | \$16.0 |

Scotch



| | |
|---------------------------|--------|
| MACALLAN 12 | \$16.0 |
| GLENLIVET 12 | \$16.0 |
| GLENLIVET 15 | \$18.0 |
| JOHNNIE WALKER BLUE LABEL | \$48.0 |

Uncategorized

| | |
|------------------------------------|--------|
| VEGETABLE CRUDITÉ PLATTER | \$45.0 |
| OREGANATA | \$16.0 |
| VEGETABLE BARLEY | \$8.5 |
| CABERNET SAUVIGNON, ROBERT MONDAVI | \$64.0 |

Seafood

| | |
|-----------------|--------|
| FRIED CALAMARI | \$15.0 |
| LOBSTER RAVIOLI | \$22.0 |
| FILET OF SOLE | \$29.0 |
| CALAMARI | |
| STUFFED SHELLS | \$12.0 |

Sauces

| | |
|----------------|--------|
| MEAT SAUCE | \$50.0 |
| MARINARA SAUCE | \$50.0 |
| MARINARA | \$85.0 |
| SALSA | |
| GRAVY | |

Port

| | |
|----------------------------|--------|
| SANDEMAN, RUBY PORTO | \$11.0 |
| SANDEMAN, TAWNY PORTO | \$11.0 |
| REAL COMPANHIA VELHA TAWNY | \$11.0 |
| CHURCHILL 10 TAWNY | \$14.0 |
| CHURCHILL 20 TAWNY | \$16.0 |

Alcoholic Drinks

| | |
|------------------|--------|
| WHITE WINE | \$16.0 |
| ESPRESSO MARTINI | \$12.0 |
| PERNOD | \$11.0 |
| CAMPARI | \$11.0 |
| APEROL | \$11.0 |
| RAMAZZOTTI | \$11.0 |

Soups

| | |
|--------------------------|-------|
| STRACCIATELLA | \$8.5 |
| PASTA FAGIOLI | \$8.5 |
| TORTELLINI IN BRODO | \$8.5 |
| ITALIAN SAUSAGE AND BEAN | \$8.5 |
| CREAM OF ZUCCHINI | \$8.5 |
| CREAM OF ZUCCHINI SOUP | |

Cocktails

| | |
|------------------------|--------|
| UNCLE B'S LIMON FIZZ | \$13.0 |
| ABSOLUT MANGO LEMONADE | \$13.0 |
| BLUEBERRY LEMON FROST | \$14.0 |
| DIRTY BACALA | \$13.0 |
| COCONUT MARTINI | \$13.0 |
| MOJITO | \$12.0 |

White Wine

| | |
|-------------------------------|-------|
| PINOT GRIGIO, FOLONARI, ITALY | \$8.5 |
|-------------------------------|-------|

Uncle Bacala's Italian Seafood Menu



| | |
|---|--------|
| CHARDONNAY, ALICE WHITE, AUSTRALIA | \$8.5 |
| SAUVIGNON BLANC, MATUA, NEW ZEALAND | \$10.0 |
| RIESLING, CHATEAU STE MICHELLE, WASHINGTON | \$10.0 |
| PINOT GRIGIO, FRANCIS COPPOLA, BIANCO, CALIFORNIA | \$10.0 |
| CHARDONNAY, FRANCIS COPPOLA DIAMOND COLLECTION GOLD LABEL, CALIFORNIA | \$10.0 |

Piatto Del Giorno

| | |
|---|--------|
| MONDAY FUSILLI IN A SWEET AND HOT SAUSAGE BOLOGNESE | \$19.0 |
| TUESDAY BACALA PASTA NIGHT! | \$16.0 |
| WEDNESDAY TORTELLINI IN A PINK SAUCE WITH PEAS | \$19.0 |
| THURSDAY GNOCCHI IN A BASIL PESTO | \$19.0 |
| FRIDAY BURRATA MOZZARELLA RAVIOLI IN A MUSHROOM SAUCE | \$25.0 |
| SATURDAY GRANDMA'S LASAGNA | \$25.0 |
| SUNDAY SUNDAY'S GRAVY | \$25.0 |

California

| | |
|--|--------|
| CHARDONNAY, BERINGER | \$34.0 |
| CHARDONNAY, WILLIAM HILL | \$42.0 |
| PINOT NOIR, TRINITY OAKS | \$35.0 |
| WINEMAKER'S BLEND, RED ROCK | \$36.0 |
| PINOT NOIR, COPPOLA DIAMOND COLLECTION | \$48.0 |
| MERLOT, WILD HORSE | \$58.0 |
| CABERNET SAUVIGNON, FERRARI CARANO | \$68.0 |
| CABERNET SAUVIGNON, HESS COLLECTION | \$80.0 |

Salads



| | |
|----------------------------|--------|
| MOZZARELLA IN CARROZZA | \$11.0 |
| CAESAR SALAD | \$9.0 |
| SALAD CAPRESE | \$13.0 |
| SPINACH SALAD | \$11.0 |
| ROMAINE SALAD | \$40.0 |
| ROMAINE BABY ARUGULA SALAD | \$40.0 |
| BACALA (CODFISH) SALAD | \$65.0 |
| FRENCH | \$65.0 |
| HARVEST SALAD | |

Side Dishes



| | |
|----------------------------------|--------|
| SAUTEED BROCCOLI RABE | \$55.0 |
| MIXED GREENS SIDE SALAD | \$8.0 |
| SPINACH OR BROCCOLI | \$8.5 |
| ESCAROLE WITH CANNELLINI BEANS | \$8.5 |
| MIXED MUSHROOMS | \$8.5 |
| MIXED VEGETABLES | \$8.5 |
| BROCCOLI RABE WITH SWEET SAUSAGE | \$12.5 |
| SUNDAY MORNING FRIED MEATBALLS | \$8.5 |
| SIDE OF MEATBALLS OR SAUSAGE | \$8.5 |
| POMODORO SAUCE | \$50.0 |
| SCAMPI | \$85.0 |

These Types Of Dishes Are Being Served



| | |
|---------|--------|
| CHICKEN | \$18.0 |
| MUSSELS | \$45.0 |
| PORK | \$85.0 |

Uncle Bacala's Italian Seafood Menu



| | |
|-----------|--------|
| OYSTERS | \$18.0 |
| PASTA | |
| BREAD | |
| SALAD | |
| SOUP | |
| SPAGHETTI | |
| PIZZA | |
| MEAT | |

Red Wine

| | |
|---|--------|
| PINOT NOIR, BOLLA, ITALY | \$8.5 |
| MERLOT, BLACK RIDGE, CALIFORNIA | \$8.5 |
| MONTEPULCIANO D'ABRUZZO, VILLA GIRASOLE, ITALY | \$9.0 |
| CHIANTI, FOLONARI, ITALY | \$8.5 |
| CABERNET SAUVIGNON, JACOB'S CREEK, AUSTRALIA | \$8.5 |
| SHIRAZ, ROSEMOUNT ESTATE, AUSTRALIA | \$10.0 |
| RED ZINFANDEL, BRAZIN OLD VINE, CALIFORNIA | \$10.0 |
| MALBEC, GRAFFIGNA CENTENARIO, ARGENTINA | \$10.0 |
| CABERNET SAUVIGNON, CLOS DU BOIS, CALIFORNIA | \$10.0 |
| MERLOT, RAVENSWOOD, CALIFORNIA | \$10.0 |
| GRENACHE SHIRAZ BLEND, HEWITSON MISS HARRY, AUSTRALIA | \$10.0 |
| RED ZINFANDEL, GNARLY HEAD, CALIFORNIA | \$8.0 |

Entrées

| | |
|-----------------|--------|
| FRIED ZUCCHINI | \$11.0 |
| CLAMS OREGANATA | \$12.0 |



| | |
|--------------------|--------|
| STUFFED MUSHROOMS | \$11.0 |
| CROSTINI | \$9.0 |
| HOT ANTIPASTO | \$25.0 |
| POTATO CROQUETTES | \$11.0 |
| CHEESE PLATTER | \$65.0 |
| SAUTÉED ESCAROLE | \$40.0 |
| SCARPARIELLO | \$65.0 |
| FRIED SHRIMP | \$85.0 |
| BURRATA MOZZARELLA | \$15.0 |
| ZUCCHINI FLOWERS | \$19.0 |
| CLAMS | \$18.0 |
| SHRIMP COCKTAIL | \$18.0 |

Italy

| | |
|---|--------|
| PINOT GRIGIO, RUFFINO, LUMINA | \$34.0 |
| GAVI DI GAVI, WHITE LABEL LA SCOLCA | \$46.0 |
| GAVI DI GAVI, BLACK LABEL LA SCOLCA | \$78.0 |
| MONTEPULCIANO D'ABRUZZO, CARLETTO | \$32.0 |
| CHIANTI, CANDONI | \$36.0 |
| SANGIOVESE, SANTA CRISTINA | \$36.0 |
| NERO D'AVOLA, STEMMARI | \$42.0 |
| CHIANTI, RESERVA, TAN LABEL RUFFINO | \$68.0 |
| VALPOLICELLA, CAMPOLIETI LUIGI RIGHETTI | \$75.0 |
| CHIANTI, RESERVA, GOLD LABEL RUFFINO | \$96.0 |
| BAROLO, MARCHESI DI BAROLO | \$95.0 |
| PINOT GRIGIO, SANTA MARGHERITA | \$50.0 |
| GAVI DI GAVI, WHITE LABEL LA SCOLA | \$44.0 |

Uncle Bacala's Italian Seafood Menu



GAVI DI GAVI, BLACK LABEL LA SCOLA \$75.0

Ingredients Used



SHRIMP \$24.0
MILK \$2.8
PEPPERMINT

FRIED ZUCCHINI \$45.0

PARMIGIANA \$65.0

SEAFOOD

PRAWNS

SHRIMP

TOMATO

TILAPIA

CHEESE

BUTTER

ONION

FRENCH ONION

POTATOES

PARMESAN

Pasta



CAVATELLI NORMA \$14.0

LINGUINI CON LE VONGOLE \$20.0

PENNE OR RIGATONI ALLÀ VODKA \$14.0

PAPPARDELLE \$20.0

SEAFOOD SPAGHETTI \$26.0

SPAGHETTI AND MEATBALLS \$14.0

WHOLE WHEAT LINGUINI DI PESCE \$26.0

SPAGHETTI CARBONARA \$14.0

BAKED GNOCCHI \$17.0

STUFFED RIGATONI \$17.0

PENNE ALLA VODKA \$11.0

PENNE WITH MARINARA SAUCE

RAVIOLI DI MARINARA \$19.0

ALFREDO SAUCE \$50.0

PASTA WITH BROCCOLI \$50.0

LINGUINI WITH RED OR WHITE CLAM SAUCE \$65.0

BAKED ZITI WITH EGGPLANT \$55.0

RAVIOLI VODKA \$65.0

LINGUINI COZZE

SPAGHETTI NERO \$23.0

HOMEMADE MANICOTTI \$12.0

SPAGHETTI PRIMAVERA \$12.0

FETTUCCINI ALFREDO \$12.0

GRANDMA'S LASAGNA \$24.0

Dessert



MINI CANNOLI \$5.8

VANILLA ICE CREAM \$6.5

CHOCOLATE ICE CREAM \$6.5

CHOCOLATE LAVA CAKE \$8.0

WARM CHOCOLATE CAKE \$8.9

CREME BRULEE \$8.0

HOMEMADE BISCOTTI \$6.0

FRESH STRAWBERRIES \$8.0

NEW YORK STYLE CHEESECAKE \$8.0

ITALIAN CHEESECAKE \$8.0

OREO CHEESECAKE \$8.0

CHOCOLATE MOUSSE CAKE \$8.0

HOMEMADE LEMON SORBET \$8.9

TARTUFO \$9.9

Uncle Bacala's Italian Seafood Menu



| | | | |
|--------------------------------|-------|---------------------------------------|--------|
| MANGO PASSIONFRUIT | | LEMON SORBET | \$8.9 |
| AFFOGATO | \$7.3 | FRESH STRAWBERRIES WITH WHIPPED CREAM | \$8.3 |
| VANILLA OR CHOCOLATE ICE CREAM | \$7.3 | DESSERT PLATTER | \$45.0 |
| TORTONI | \$7.0 | CANNOLIS (MINI) | \$45.0 |
| NEW YORK CHEESECAKE | \$8.0 | NY CHEESECAKE | \$45.0 |
| BISCOTTI | \$6.3 | PUMPKIN CHEESECAKE | \$45.0 |
| GELATO | \$8.9 | SPECIAL OCCASION CAKE | |

Uncle Bacala's Italian Seafood

2370 Jericho Tpke
NY 11040,
New Hyde Park, United States

Opening Hours:
Monday 11:30-22:00
Tuesday 11:30-22:00
Wednesday 11:30-22:00
Thursday 11:30-22:00
Friday 11:30-23:00
Saturday 11:30-23:00
Sunday 12:00-22:00

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