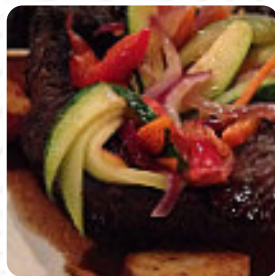




Uncle Bacalas Fine Italian Seafood Menu

<https://menulist.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 415 dishes. On average, **dishes or drinks on the menu** cost about \$22.7. The categories can be viewed on the menu below. What [User](#) likes about Uncle Bacalas Fine Italian [Seafood](#):

Love all the menu choices and the kitchen is always willing to tweak things especially if your looking for keto friendly meals. Food is consistently good and if your are looking for a little sugar in your life nothing is better than the cotton candy surprise!! [read more](#). The place also offers the possibility to sit outside and eat and drink in pleasant weather, And into the accessible spaces also come customers with wheelchairs or physical limitations.

What [User](#) doesn't like about Uncle Bacalas Fine Italian [Seafood](#):

filz eilte. was placed near the kitchen. I got two courses in less than an hour. They forgot to give us the signed tree wool sweets that are given to everyone diner after eating. [read more](#). In Uncle Bacalas Fine Italian [Seafood](#), a restaurant with Italian dishes from New Hyde Park, you can expect typical Italian cuisine, including classics like [pizza](#) and [pasta](#), and you can look forward to the tasty traditional [seafood](#) cuisine. You have the option to, after the meal (or during it), still relax at the bar with an **alcoholic or non-alcoholic drink**.

Uncle Bacalas Fine Italian Seafood Menu



Soups

TORTELLINI IN BRODO \$8.5

Primi

SCARPARELLO \$65.0

Secondi

VEAL SORRENTINO \$24.0

Fish dishes

CALAMARI ARRABIATA \$24.0

Drinks

ITALIAN COFFEE \$12.0

Side Orders

SAUTÉED OR GRILLED MIXED VEGETABLES \$40.0

Beef dishes

FILET MIGNON \$130.0

Pasta-Penne

PENNE MARINARA \$13.0

Little things

ARANCINI \$11.0

Tortellini

PANNA \$3.0

From the grill

SKIRT STEAK \$115.0

Tapas

EGGPLANT \$17.0

Penne

PENNE POMODORO \$13.0

Pizza mit Wurst & Schinken

PIZZA SALSICCIA \$16.0

Zuppa - Suppen

STRACCIATELLA \$8.5

Vegan

ORECCHIETTE \$19.0

*Ice cream**

COOKIES N' CREAM GELATO \$8.9

Main

ROLLATINI \$65.0

Appetizer

COZZE MARECHIERE \$12.0

Pizza

FRA DIAVOLO \$85.0

Schwarze Tees

EARL GREY

Vegetables

SAUTEED MIXED MUSHROOMS \$40.0

Uncle Bacalas Fine Italian Seafood Menu



Kid's Menü

PENNE WITH MARINARA \$9.9

House Specials

SHRIMP RISOTTO \$29.0

VIP ALL ATNIGHT Bottles

HENNESSY \$16.0

Pizza - Single Ø 26cm

LUCANO \$11.0

Fleischgerichte vom Kalbsrücken

PICCATA \$65.0

Alkoholische Geträumke

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

Contorni

SAUTEED BROCCOLI RABE \$55.0

Quick Bites

BRUSCHETTA TOAST \$30.0

Blends

CHIVAS REGAL 12 \$14.0

Breakfast Menu

ENGLISH BREAKFAST

Around The World

FLIRTINI \$13.0

Herbal Teas

ORANGE SPICE

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

Mods

CHERRY PEPPERS \$8.5

Uncle Bacalas Fine Italian Seafood Menu



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

Thursday

GNOCCHI IN A BASIL PESTO \$14.0

Zuppa/Soups

TUSCAN ONION SOUP \$10.0

Featured Item

WAFPELLINI (SERVES 2) \$15.0

CORDIALS

PATRÓN XO CAFÉ \$13.0

Entrée Selections

ZUCCHINI LINGUINI \$17.0

Bambinos

PENNE WITH BUTTER \$9.9

Hot Heros (Lunch)

SAUSAGE PEPPERS \$45.0

Speyside

GLENFIDDICH 12 \$16.0

Cognac

COURVOISIER VS \$15.0

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 Limoncello

BEFORE OR AFTER DINNER TRY OUR HOMEMADE LIMONCELLO \$8.5

Iced Drinks

ICED CAPPUCINO \$6.3

Uncle Bacalas Fine Italian Seafood Menu



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

Heros

VEAL \$28.0

Digestives

MONTENEGRO \$11.0

Pasta al Forno / Baked Pasta

BAKED ZITI \$17.0

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

Stuzzichini

ZUCCHINI FRITTI \$11.0

Lunch - Appetizers

COLD ANTIPASTO \$25.0

Pasta is Our Specialty

STUFFED SHELLS OR MANICOTTI \$50.0

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

BRANCA MENTA \$11.0

Steak Sauces

PEPPERCORN \$16.0

Uncle Bacalas Fine Italian Seafood Menu



Red by the Bottle

ANTINORI TIGNANELLO \$16.0

Amari

FORO \$11.0

Dinner - Pesce

SAUTÉED TILAPIA \$21.0

Fleischgerichte

MILANESE \$65.0

Kräuter und Süßes

FERNET BRANCA \$11.0

Full Throttle

BUTTERNUT SQUASH RAVIOLI

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

Smaller Plates To Share

POTATO CROQUETTES \$11.0

Single Malt Scotch Whisky

GLENLIVET 21 \$28.0

Specialty Teas

POMEGRANATE RASPBERRY GREEN

Grappa / Cognac

LANDY XO \$28.0

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

Healthy Sides

FRUIT PLATTER \$45.0

Uncle Bacalas Fine Italian Seafood Menu



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

Soup & Salad

PASTA FAGIOLI \$8.5

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

Cocktails & Beverages

POLAND SPRING

Sambuca

MELETTI \$11.0

Scotch Flights

GLENLIVET 18 \$21.0

Brandy-Calvados

BUSNEL FINE CALVADOS \$12.0

Minestrone - Soups

PASTA FAGIOLE \$8.5

Fine Tequila

PATRON XO CAFÉ DARK \$13.0

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

Uncle Bacalas Fine Italian Seafood Menu



Field & Forest

BUTTERNUT SQUASH SOUP

Before or After Dinner, Try Our

REFRESHING HOMEMADE LIMONCELLO \$8.5

Tide Specialties

CIOPPINO \$29.0

Sunset Dinner \$10.99

CHICKEN BRUSCHETTA \$25.0

River Rock Favorites

BROILED SALMON \$22.0

Fish Market Selection - Charcoal Grilled Whole Fish

BLACK SEA BASS \$80.0

Gelato Bar

HAZELNUT GELATO \$8.9

Antipasti

CARPACCIO DI MANZO \$13.0

STRACCIATELLA SOUP

Snacks

MOZZARELLA STICKS \$7.0

BRUSCHETTA \$65.0

Sandwiches

PESTO CHICKEN SANDWICH \$14.0

CHICKEN MARSALA SANDWICH \$14.0

Starters & Salads

FRENCH FRIES \$5.0

RISOTTO \$95.0

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

Spirits

FRANGELICO \$11.0

KAHLUA \$11.0

Al Forno*

BAKED ZITI VEGETARIAN \$17.0

LASAGNA \$65.0

Digestivi - Digestifs

AMARETTO DI SARONNO \$11.0

SAMBUCA MOLINARI \$11.0

Uncle Bacalas Fine Italian Seafood Menu



Grappa

BERTA GRAPPA DI BAROLO	\$12.0
CLEAR CREEK	\$14.0

Hot drinks

IRISH COFFEE	\$12.0
TEA	\$3.0

Soup and Salad

INSALATA DI PESCE	\$18.0
MIXED GREENS SALAD	\$40.0

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

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

Uncle Bacalas Fine Italian Seafood Menu



Choice of One Entrée

CHICKEN AND VEAL CLASSICS

EGGPLANT CLASSICS

Tequila Selections

DON JULIO BLANCO \$14.0

PATRÓN REPOSADO \$16.0

1 primi / Pasta

MEATBALLS OR SAUSAGE \$50.0

VODKA SAUCE \$50.0

Non alcoholic drinks

SPRITE \$2.8

ICED TEA \$2.8

PELLEGRINO \$3.0

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 SCARPAREILLO \$25.0

Sauces

MEAT SAUCE \$50.0

MARINARA SAUCE \$50.0

MARINARA SAUCE \$85.0

Carne

APRICOT PORK \$23.0

HONEY BALSAMIC GRILLED SKIRT STEAK \$26.0

VEAL OSSOBUCO \$36.0

Main Course

BUCATINI AMATRICIANA \$14.0

FILETTO DI MANZO \$29.0

BRASATO \$85.0

Soup

ITALIAN SAUSAGE AND BEAN \$8.5

CREAM OF ZUCCHINI \$8.5

CREAM OF ZUCCHINI SOUP

Tequila

CASAMIGOS ANEJO \$16.0

HERRADURA REPOSADO \$16.0

PATRÓN AÑEJO \$16.0

Liqueurs

CHAMBORD \$11.0

GALLIANO \$11.0

ROMANA BLACK SAMBUCA \$11.0

Liquor



CROWN ROYAL \$14.0

RUMCHATA \$11.0

PATRÓN SILVER \$15.0

Uncle Bacalas Fine Italian Seafood Menu



Specials (Lunch)

HOMEMADE FRESH BACALA SALAD	\$17.0
SAUTÉED BLACK SEA BASS	
ALMOND CRUSTED CHILEAN SEA BASS	\$26.0

These types of dishes are being served



MUSSELS	\$45.0
PORK	\$85.0
OYSTERS	\$18.0

Seafood



FRIED SQUID	\$15.0
LOBSTER RAVIOLI	\$22.0
FILET OF SOLE	\$29.0
STUFFED SHELLS	\$12.0

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
COCA-COLA	\$2.8
DIET COKE	\$2.8

Beverages

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

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

Pizza

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

Uncle Bacalas Fine Italian Seafood Menu



Coffee

ESPRESSO	\$4.0
DOUBLE ESPRESSO	\$5.0
CAPPUCCINO	\$6.0
ESPRESSO MARTINI	\$12.0
COFFEE	\$3.3

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
PERNOD	\$11.0
CAMPARI	\$11.0
APEROL	\$11.0
RAMAZZOTTI	\$11.0
MARSALA	\$65.0

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



SHRIMP	\$24.0
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CHICKEN	\$18.0
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MILK	\$2.8
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PEPPERMINT

FRIED ZUCCHINI	\$45.0
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PARMIGIANA	\$65.0
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Piatto del Giorno

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

CHARDONNAY, BERINGER	\$34.0
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CHARDONNAY, WILLIAM HILL	\$42.0
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Uncle Bacalas Fine Italian Seafood Menu



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
FRANCESE	\$65.0
HARVEST SALAD	

Side dishes



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
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Appetizers



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
FRIED SHRIMP	\$85.0
BURRATA MOZZARELLA	\$15.0
ZUCCHINI FLOWERS	\$19.0
CLAMS	\$18.0
SHRIMP COCKTAIL	\$18.0

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

Uncle Bacalas Fine Italian Seafood Menu



GRENACHE SHIRAZ BLEND,
HEWITSON MISS HARRY,
AUSTRALIA \$10.0

RED ZINFANDEL, GNARLY HEAD,
CALIFORNIA \$8.0

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

PINTO GRIGIO, SANTA
MARGHERITA \$50.0

GAVI DI GAVI, WHITE LABEL LA
SCOLA \$44.0

GAVI DI GAVI, BLACK LABEL LA
SCOLA \$75.0

Pasta



CAVATELLI NORMA \$14.0

LINGUINI CON LE
VONGOLE \$20.0

PENNE OR RIGATONI
ALLA VODKA \$14.0

PAPPARDELLE \$20.0

SPAGHETTI AI FRUTTI DI MARE \$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

BOLOGNESE \$50.0

ALFREDO SAUCE \$50.0

PRIMAVERA \$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

CRÈME BRÛLÉE \$8.0

HOMEMADE BISCOTTI \$6.0

Uncle Bacalas Fine Italian Seafood Menu



FRESH STRAWBERRIES	\$8.0	TORTONI	\$7.0
NEW YORK STYLE CHEESECAKE	\$8.0	NEW YORK CHEESECAKE	\$8.0
ITALIAN CHEESECAKE	\$8.0	BISCOTTI	\$6.3
OREO CHEESECAKE	\$8.0	GELATO	\$8.9
CHOCOLATE MOUSSE CAKE	\$8.0	LEMON SORBET	\$8.9
HOMEMADE LEMON SORBET	\$8.9	FRESH STRAWBERRIES WITH WHIPPED CREAM	\$8.3
TARTUFO	\$9.9	DESSERT PLATTER	\$45.0
MANGO PASSIONFRUIT		CANNOLIS (MINI)	\$45.0
AFFOGATO	\$7.3	NY CHEESECAKE	\$45.0
VANILLA OR CHOCOLATE ICE CREAM	\$7.3	PUMPKIN CHEESECAKE	\$45.0
		SPECIAL OCCASION CAKE	

Uncle Bacalas Fine Italian Seafood Menu



Uncle Bacalas Fine 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

Made with menulist.menu

 gallery image

