

Spuntini

BURRATA PROSCIUTTO, CHERRY TOMATO POLENTA, BALSAMIC 16
SALUMI E FORMAGGI ITALIAN CHEESES, SALUMI, OLIVES, RED PEPPER 23
MEATBALL SKILLET 3 MEATBALLS, MARINARA, PECORINO ROMANO 16
ZUCCHINI FRITTI Shoestring 10

Antipasti

POLPO ALLA GRIGLIA GRILLED SPANISH OCTOPUS, EVOO, HOT POTATO SALAD, LEMON, ONIONS 19
CARPACCIO THINLY SLICED <u>RAW</u> FILET MIGNON, ARUGULA, SHAVED PARMAGIANO, EVOO, LEMON, TOUCH PESTO 19
CARCIOFI RIPIENI ARTICHOKE STUFFED WITH SEASONED BREADCRUMBS, PARMAGIANO, GARLIC & OIL 16
VONGOLE OREGANATA BAKED LITTLE NECK CLAMS, LEMON, BUTTER, WHITE WINE, SEASONED BREADCRUMBS 17
SHRIMP MELISSA EVOO, GARLIC, LEMON, WHITE WINE, TOUCH OF TOMATO, CROSTINI 21
COZZE AL SUGO PEI MUSSELS, LIGHT MARINARA OR GARLIC & WHITE WINE, CROSTINI 15
CALAMARI FRITTI FLASH FRIED CALAMARI, SERVED WITH MARINARA <u>AND</u> HOT CHERRY PEPPER SAUCE 17
TONNO TARTARE SUSHI GRADE TUNA, SOY SAUCE, HONEY MUSTARD, FRESH AVOCADO, CHIPS, CUCUMBER 16
INSALATA FRUTTI DI MARE OCTOPUS, SEPIA, SHRIMP, LEMON, EVOO – SERVED COLD 22
CAPRESE FRESH MOZZARELLA, BEEFSTEAK TOMATOES, BASIL, ROASTED RED PEPPERS, EVOO, BALSAMIC 16
MISTICANTA SPRING GREENS, TOMATOES, ONIONS, HOUSE HONEY VINAIGRETTE 13
CAESAR SALAD ROMAINE LETTUCE, GRANA PADANA, CROUTONS, HOUSE-MADE CAESAR DRESSING 14
BARBABIETOLE ROASTED RED BEETS, ARUGULA, PECORINO, SICILIAN PISTACCHIO, ORANGE, RED VINAIGRETTE 16

Pasta

GNOCCHI AL PESTO HOMEMADE RICOTTA GNOCCHI, PESTO CREAM SAUCE 22
PACCHERI ALLA NORMA LARGE RIGATONI, TOMATO SAUCE, ROASTED EGGPLANT & DRY-AGED RICOTTA SALATA 24
ORECCHIETTE BROCCOLI RABE 'EAR' PASTA, BROCCOLI RABE, CRUMBLER SAUSAGE, GARLIC, EVOO 25
PENNE ROMANA VODKA SAUCE, CRUMBLER SAUSAGE 25
LINGUINI VONGOLE WHITE <u>OR</u> RED CLAM SAUCE, BABY CLAMS 27
EGGPLANT RAVIOLI TRUFFLE CREAM SAUCE 24
BUCATINI AMATRICIANA THICK HOLLOW SPAGHETTI, GUANCIALE (ITALIAN CURED PORK), PECORINO, TOMATO SAUCE 24
RIGATONI BOLOGNESE HOMEMADE MEAT SAUCE 25

Secondi

SERVED WITH THE VEGETABLE OF THE DAY UNLESS OTHERWISE STATED

SORRENTINO CHICKEN, SHERRY WINE, TOMATO, PROSCIUTTO DI PARMA, EGGPLANT, FONTINA CHEESE 26
SCARPARELLO ½ CHICKEN ON THE BONE, SAUSAGE, RED PEPPERS, HOMESTYLE POTATO, LEMON, GARLIC 29
MARSALA PORTOBELLO & WILD MUSHROOMS, MARSALA WINE ----- CHICKEN 26 / VEAL 29
SALMONE AL PISTACCHIO GRILLED WILD N. ATLANTIC SALMON, PISTACCHIO CRUST, TEQUILA SAUCE 30
TONNO AL SESAMO AHI TUNA, SESAME CRUST, BALSAMIC REDUCTION, OVER POLENTA 29
BRANZINO MEDITERRANEAN SEABASS, WHITE WINE, LEMON, CAPERS, OVER SPINACH 30
BISTECCA GONNA GRILLED 16OZ SKIRT STEAK, ROASTED POTATOES, SPINACH 42
COSTOLETTA DI MAIALE PAN-SEARED PORK CHOP, PROSCIUTTO, ASPARAGUS, PROVOLONE, CHAMPAGNE SAUCE 32
COSTOLETTA DI VITELLO VEAL CHOP GRILLED, ROASTED POTATOES, VEG 49
PARMIGIANA CHICKEN / VEAL / SHRIMP / EGGPLANT (BAKED) --- SERVED WITH PENNE MARINARA 26 29 28 21

Contorni

Asparagus Parmagiana / 12
Broccoli Rabe / 12
Spinach / 9
Homestyle Potato Chips / 9

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