



## 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 RAW 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 AND 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, CRUMBLed SAUSAGE, GARLIC, EVOO 25
- PENNE ROMANA** VODKA SAUCE, CRUMBLed SAUSAGE 25
- LINGUINI VONGOLE** WHITE OR RED CLAM SAUCE, BABY CLAMS 27
- EGGPLANT RAVIOLI** TRUFFLE CREAM SAUCE 24
- BUCATINI AMATRICIANA** THICK HOLLOW SPAGHETTI, GUANCIALE<sub>(ITALIAN BACON)</sub>, 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<sub>(BAKED)</sub> --- 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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