

## SIGNATURE COCKTAILS

15

### Negroni

Engine Italian Gin, Campari, Carpano Antica Vermouth

### Goodfellas Espresso Martini

Stoli Vanilla Vodka, Kahlúa, fresh brewed espresso

### Aperol Spritz

Aperol, Ruffino Organic Prosecco, Campari

### Hot & Dirty

Verità Italian Vodka, olive juice, Tabasco

### Sicilian Paloma

Corazon Silver Tequila, sparkling Sicilian grapefruit soda, lime juice, simple syrup

### Black Manhattan

Maker's Mark Bourbon, Averna Amaro, Angostura bitters, Luxardo cherry, orange essence

### Dirty Shirley

Altamura Italian Vodka, lemon-lime soda, grenadine, maraschino cherry

### Raspberry Twist

Ruffino Organic Prosecco, Chambord, St-Germain elderflower

### Divatini

Verità Italian Vodka, house-made limoncello, cranberry, fresh lemon

### Italian Mojito

Bacardi White Rum, mint, simple syrup, fresh lime, Prosecco

## MOCKTAILS

10

### Careless Cosmo

Clean Co. "Vodka", lime, cranberry, simple syrup

### Phony Negroni

An Italian classic without the hangover

### Amaro Falso

Bitter & sweet just like Amaro, without the alcohol!

## WINES BY THE GLASS

### WHITE WINES

Ruffino Organic Prosecco - Italy 14

Louis Roederer, Champagne - France 17

Ruffino, Moscato d'Asti - Italy 13

Principato, Pinot Grigio - Italy 13

"X" by SJP, Sauvignon Blanc - New Zealand 15

Bread & Butter, Chardonnay - California 13

Sonoma-Cutrer, Chardonnay - California 14

"X" by Sarah Jessica Parker, Rosé - NZ 15

### RED WINES

Querceto, Chianti D.O.C.G. - Italy 14

Hahn, Pinot Noir - California 14

Quilt, Cabernet Sauvignon - California 18

Château Fage, Bordeaux - France 14

Dona Paula, Malbec - Argentina 13

Sebastiani, Cabernet Sauvignon - California 14

Vigneti del Sole, Montepulciano - Italy 13

Josh, Merlot - California 13

Conundrum, Red Blend - California 14

The Prisoner, "Unshackled"- Red Blend - CA 14

Caymus-Suisun Grand Durif, Petit Sirah - CA 15

Belle Glos, Pino Noir - CA 15

### DOMESTIC BEERS

Coors Light, Miller Lite, Sam Adams, Two Roads, Brooklyn Brewery, Bad Seed Cider 7

### IMPORTED BEERS

Stella, Peroni, Morretti, Corona, Modello 8

### NON-ALCOHOLIC BEERS

Athletic, Peroni 00, Brooklyn Brewery 7

# Drea's

BY GOODFELLAS

## ANTIPASTI

**Burrata Cremosa** 14

Soft center mozzarella with tomatoes and roasted peppers drizzled with extra virgin olive oil.

**Fried Calamari** 15

Crispy calamari served with a spicy "Mutti" San Marzano pomodoro sauce.

**Shrimp Cocktail** 12

The classic served with house-made cocktail sauce.

**Whipped Ricotta Crostini** 16

House-made whipped ricotta, truffle honey and chives on toasted sourdough bread.

**Meatball Salad** 15

Chef Gennaro's famous meatballs topped with Sunday sauce served on a bed of iceberg lettuce simply dressed with fresh lemon and extra virgin olive oil.

**Eggplant Tower** 15

Crispy eggplant layered with mozzarella and tomato, drizzled with extra virgin olive oil and balsamic.

**Tuscan Grilled Shrimp** 16

Jumbo shrimp with cannellini beans and gremolata.

**Fried Mozzarella** 14

Breaded mozzarella gently fried with a light Pomodoro sauce.

**Octopus Salad** 18

Sliced, grilled octopus with cherry tomato, olives, garlic, fresh herbs, lemon and extra virgin olive oil.

**Pane Cotto** 14

Escarole, white beans and peasant bread topped with parmigiano

**Broccoli Rabe and Sausage** 16

Sauté of Andy Boy broccoli rabe and parsley and cheese sausage in garlic and olive oil.

**Stuffed Long Hots** 16

Long hot peppers stuffed with classic Italian sausage stuffing.

## INSALATA

**Butter Salad** 14

Boston bibb lettuce, arugula, fresh roasted beets, radicchio, roasted tomatoes and candied pecans tossed with house-made honey limoncello dressing.

**Cacio e Pepe Salad** 13

Little gem lettuce, cranberries, sliced almonds & cherry tomatoes with house-made pecorino and black pepper creamy dressing, grated pecorino Toscana cheese.

**Beets & Pears Salad** 14

Beets, gorgonzola cheese, pears with baby field greens with extra virgin olive oil and balsamic vinegar.

**Caesar Salad** 13

Time-honored Caesar with slivered parmigiano Reggiano and house-made croutons.

Add Chicken 10 Add 3 Shrimp 12 Add Salmon 14

## ZUPPE

**Classic Onion Soup**  
12

**Tortellini in Brodo**  
10

**Mama Maria's Pasta Fagioli**  
12

## LE PASTE

### Trofie Genovese\*

Short, thin, twisted pasta tossed with basil pesto and parmigiano Reggiano.

24

### Gnocchi Sorrentino \*

Hand-made potato dumplings with "Mutti" San Marzano pomodoro sauce, basil and fresh mozzarella.

24

### Bucatini Amatriciana

Long hollow pasta tossed with guanciale, onions and "Mutti" San Marzano pomodoro sauce topped with pecorino Romano.

25

### Tonnarelli Cacio e Pepe \*

Hand-made long square edged pasta with pecorino Romano, black pepper and Vermont butter.

24

### Tagliatelle Bolognese

Egg noodles with slow simmered meat sauce and parmigiano Reggiano.

24

### Ravioli Diavola \*

Hand-made spicy ricotta ravioli with shrimp, chili flakes and "Mutti" San Marzano pomodoro sauce.

29

### Spaghetti Vongole

Spaghetti with little neck clams, garlic, parsley and white wine.

29

### Paccheri Napolitana

Paccheri pasta topped with eggplant, red peppers, onions and smoked mozzarella with parmigiano Reggiano and "Mutti" San Marzano pomodoro sauce.

26

### Ravioli alla Modena \*

Hand-made ravioli filled with mortadella, ricotta cheese and pistachios with a light cream sauce.

24

### Penne Norcina

Quill shaped pasta in a delicate cream sauce with sausage and basil.

24

### Sacchetti al Quattro Formaggi \*

A Goodfellas favorite...hand-made pasta purses filled with a creamy blend of four cheeses and fresh pear in a brown butter, sage sauce.

25

### Fettuccine Alfredo

"The Classic". Egg noodles folded with parmigiano Reggiano cream sauce.

25

### Ravioli Nerano \*

Hand-made ravioli filled with zucchini, ricotta and parmigiano cheese finished with garlic, zucchini and del Monaco provolone.

24

Add Chicken 10   Add 3 Shrimp 12   Add Salmon 14

**\*Pasta Fatto Mano/ Hand Made Fresh Pasta**

## SECONDI PIATTI

### Pork Tenderloin Diana

Grilled pork tenderloin with shiitake mushrooms, shallots and Dijon mustard in a sherry cream sauce, with mashed potato.

28

### Chicken Parmigiana

Chicken cutlet topped with "Mutti" San Marzano pomodoro sauce, fresh mozzarella and parmigiano Reggiano over linguine pasta.

26

### Atlantic Salmon

Grilled Atlantic salmon with a mustard, caper cream sauce served over capellini pasta.

28

### Colorado Lamb Chops

Grilled Colorado lamp chops topped with a port wine reduction. Served with sauteed broccoli rabe and mashed potato.

29

### San Francisco Cioppino

A medley of jumbo shrimp, scallops, calamari, clams, mussels and a half lobster tail in a seafood tomato broth.

38

### Chicken Cordon Bleu

Breaded boneless chicken breast stuffed with Swiss cheese and imported ham topped with a shitake mushroom Marsala cream sauce.

28

### Roasted Duck

Semi-boneless honey glazed, half duck with an orange sweet chili sauce over vegetable risotto.

29

### Swordfish Caponata

Grilled swordfish topped a sweet & tangy sauce of eggplant, olives, capers, onions, tomatoes & celery.

32

### New York Strip Steak

Grilled Certified Angus New York strip steak smothered with onions and mushrooms.

M/P

### Shrimp Portofino

Jumbo shrimp wrapped with parma prosciutto and mozzarella, served with a fresh tomato velouté and sauteed spinach drizzled with truffle oil.

28

### Veal Chop Parmigiana

Crispy breaded veal chop topped with fresh mozzarella and vodka cream sauce over linguine pasta.

38

### Shrimp Antonietta

Jumbo shrimp with Italian olives, shitake mushrooms, sage, garlic and white wine over capellini pasta.

28

### Filet Cognac

Chef Gennaro's signature dish...grilled angus beef tenderloin topped with portobello mushrooms and picked lobster meat, finished with gorgonzola cream sauce.

M/P

### Catch of the Day

Fresh fish of day

M/P