



Spuntini

BURRATA

PROSCIUTTO, CROSTINI,
EVOO, BALSAMIC / 15

SALUMI E FORMAGGI

ITALIAN CHEESES, SALUMI,
OLIVES, CORNICHON,
RED PEPPER / 20

MEATBALL CASSEROLE

3 MEATBALLS, MARINARA,
PECORINO ROMANO / 15

ZUCCHINI FRITTI

Shoestring / 8

Antipasti

POLPO ALLA GRIGLIA GRILLED SPANISH OCTOPUS, EVOO, COLD POTATO SALAD, LEMON, ONIONS / 17

CARPACCIO THINLY SLICED FILET MIGNON, ARUGULA, SHAVED PARMAGIANO REGGIANO, EVOO, LEMON, PESTO / 14

CARCIOFI RIPIENI ARTICHOKE STUFFED WITH SEASONED BREADCRUMBS, PARMAGIANO REGGIANO, GARLIC & OIL / 12

VONGOLE OREGANATA BAKED LITTLE NECK CLAMS, LEMON, BUTTER, WHITE WINE, SEASONED BREADCRUMBS / 14

COZZE AL SUGO PEI MUSSELS, LIGHT MARINARA OR GARLIC & WHITE WINE / 13

CALAMARI FRITTI FLASH FRIED CALAMARI, SERVED WITH MARINARA OR HOT CHERRY PEPPER SAUCE / 14

TONNO TARTARE SUSHI GRADE TUNA MIXED WITH FRESH AVOCADO, SERVED WITH FRIED LEEKS, EVOO & BALSAMIC GLAZE / 14

INSALATA FRUTTI DI MARE SHRIMP, CALAMARI, OCTOPUS, MUSSELS, CLAMS. LEMON, EVOO, GARLIC, RED WINE VINEGAR / 19

CAPRESE FRESH MOZZARELLA, BEEFSTEAK TOMATOES, BASIL, ROASTED RED PEPPERS, EVOO, BALSAMIC / 14

MISTICANTA SPRING GREENS, TOMATOES, ONIONS, HOUSE HONEY VINAIGRETTE / 11

CAESAR SALAD ROMAINE LETTUCE, GRANA PADANA, CROUTONS, HOUSE-MADE CAESAR DRESSING / 11

BARBABIETOLE ROASTED RED BEETS, ARUGULA, PECORINO ROMANO, SICILIAN PISTACCHIO, ORANGE, RED VINAIGRETTE / 12

Pasta

GNOCCHI AL PESTO DUMPLINGS WITH BASIL CREAM SAUCE / 21

PACCHERI ALLA NORMA LARGE RIGATONI WITH TOMATO SAUCE, ROASTED EGGPLANT & AGED SICILIAN RICOTTA SALATA / 22

ORECCHIETTE BROCCOLI RABE LITTLE 'EAR' PASTA, BROCCOLI RABE, ITALIAN SWEET SAUSAGE, GARLIC, EVOO / 23

PENNE ROMANA VODKA SAUCE & SAUSAGE / 20

SPAGHETTI CARBONARA IMPORTED ITALIAN GUANCIALE, SARAWAK BLACK PEPPER, EGG YOLK, PECORINO ROMANO / 20

BUCATINI AMATRICIANA HOLLOW SPAGHETTI WITH GUANCIALE, PECORINO ROMANO & SPICY TOMATO SAUCE / 20

SPAGHETTI ALLA CHITARRA CACIO E PEPE PECORINO ROMANO & SARAWAK BLACK PEPPER / 20

PAPPARDELLE BOLOGNESE FLAT RIBBON PASTA WITH HOMEMADE MEAT SAUCE / 21

SPAGHETTI ALLA PUTTANESCA TOMATOES, EVOO, OLIVES, CAPERS, GARLIC, ANCHOVIES / 22

LINGUINI FRUTTI DI MARE MUSSELS, SHRIMPS, CALAMARI, CLAMS WITH TOMATO OR WHITE WINE, EVOO SAUCE / 28

LINGUINI VONGOLE WHITE OR RED CLAM SAUCE & WHOLE MANILA CLAMS / 25

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SERVED WITH THE VEGETABLE OF THE DAY UNLESS OTHERWISE STATED

POLLO MARSALA CHICKEN, PORTOBELLO & WILD MUSHROOMS, MARSALA WINE / 22

SORRENTINO CHICKEN, SHALLOTS, SHERRY WINE, TOMATO, SLICED PROSCIUTTO DI PARMA, EGGPLANT, FONTINA CHEESE / 25

SCARPARELLO ½ CHICKEN ON THE BONE, SAUSAGE, RED PEPPERS, HOMESTYLE POTATOES, LEMON, GARLIC, WHITE WINE, EVOO / 25

SCALOPPINE SALTIMBOCCA THIN VEAL, SHALLOTS, PROSCIUTTO DI PARMA, SAGE SAUCE OVER SPINACH / 25

SCALOPPINE MARSALA THIN VEAL, PORTOBELLO & WILD MUSHROOMS, MARSALA WINE / 25

SALMONE GRILLED WILD NORTH ATLANTIC SALMON, TOUCH OF EVOO / 25

SCAMPONI WILD CAUGHT JUMBO SHRIMPS, WRAPPED WITH GUANCIALE, LEMON, CAPERS, THYME, SERVED WITH POLENTA CROSTINI / 32

BRANZINO MEDITERRANEAN SEABASS, WHITE WINE, LEMON, CAPERS / 28

BISTECCA GONNA GRILLED 16OZ SKIRT STEAK, HOMESTYLE POTATOES, VEGETABLE / 34

PORTERHOUSE 30 DAY AGED 24 OZ CUT, GRILLED, HOMESTYLE POTATOES, VEGETABLE / 44

COSTOLETTA DI MAIALE PAN-SEARED PORK CHOP, PROSCIUTTO DI PARMA, PROVOLONE, ASPARAGUS, CHAMPAGNE SAUCE / 28

COSTOLETTA DI VITELLO VEAL CHOP GRILLED, HOMESTYLE POTATOES, VEGETABLE / 46

PARMAGIANA CHICKEN / VEAL / EGGPLANT / SHRIMP --- SERVED WITH PENNE OR SPAGHETTI MARINARA
23 25 19 26

Contorni

Spinach / 8

Broccoli Rabe / 10

Asparagus Parmagiana / 11

Homestyle Potatoes / 8

Escarole / 8

BALDORIA

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~ PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS

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