Baldoria

'to have a good time'

Spuntini

BURRATA
PROSCIUTTO, CROSTINI, EVOO, BALSAMIC / 15

SALUMI E FORMAGGI
ITALIAN CHEESES, SALUMI, OLIVES, CORNICHON, RED PEPPER / 23

MEATBALL SKILLET
3 MEATBALLS, MARINARA, PECORINO ROMANO / 15

ZUCCHINI FRITTI
Shoestring / 8

Antipasti

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

CARPACCIO THINLY SLICED FILET MIGNON, ARUGULA, SHAVED PARMAGIANO REGGIANO, EVOO, LEMON, PESTO / 16

CARCIOFI RIPIENI ARTICHOKE STUFFED WITH SEASONED BREADCRUMBS, PARMAGIANO REGGIANO, GARLIC & OIL / 13

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 / 21

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 / 12

BARBABIETOLE ROASTED RED BEETS, ARUGULA, PECORINO ROMANO, SICILIAN PISTACCHIO, ORANGE, RED VINAIGRETTE / 14

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 / 22

LINGUINI VONGOLE WHITE OR RED CLAM SAUCE & BABY CLAMS / 25

SPAGHETTI CARBONARA IMPORTED ITALIAN GUANCIALE, SARAWAK BLACK PEPPER, EGG YOLK, PECORINO ROMANO / 22

BUCATINI AMATRICIANA HOLLOW SPAGHETTI WITH GUANCIALE, PECORINO ROMANO & TOMATO SAUCE / 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 / 30

Secondi

SERVED WITH THE VEGETABLE OF THE DAY UNLESS OTHERWISE STATED

POLLO MARSALA CHICKEN, PORTOBELLO & WILD MUSHROOMS, MARSALA WINE / 25

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

SCARPARIELLO ½ CHICKEN ON THE BONE, SAUSAGE, RED PEPPERS, HOMESTYLE POTATOES, LEMON, GARLIC, WHITE WINE, EVOO / 27

SCALOPPINE SALTIMBOCCA THIN VEAL, SHALLOTS, PROSCIUTTO DI PARMA, SAGE SAUCE, OVER SPINACH / 27

SCALOPPINE MARSALA THIN VEAL, PORTOBELLO & WILD MUSHROOMS, MARSALA WINE / 27

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

TONNO AL SESAMO AHI TUNA, SESAME CRUST, BALSAMIC REDUCTION, OVER GORGONZOLA POLENTA / 29

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

BISTECCA GONNA GRILLED 16OZ SKIRT STEAK, ROASTED POTATOES, VEGETABLE / 38

PORTERHOUSE 30 DAY AGED 24 OZ CUT, GRILLED, ROASTED POTATOES, VEGETABLE / 49

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

COSTOLETTA DI VITELLO VEAL CHOP GRILLED, ROASTED POTATOES, VEGETABLE / 49

PARMAGIANA CHICKEN / VEAL / EGGPLANT / SHRIMP --- SERVED WITH PENNE OR SPAGHETTI MARINARA

CHICKEN	VEAL	EGGPLANT	SHRIMP
23	25	19	26

Contorni

Spinach / 8
Broccoli Rabe / 10
Asparagus Parmagiana / 10
Homestyle Potatoes / 8
Escarole / 8

BALDORIA
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~ MENUS REFLECT CASH PRICING. A 3% PROCESSING FEE WILL BE APPLIED TO ALL CREDIT CARD TRANSACTIONS.
~ PLEASE WEAR YOUR MASKS AT ALL TIMES WHEN NOT SEATED
~ PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS – GLUTEN FREE OPTIONS ARE AVAILABLE
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