

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

Belle Glos, Pino Noir - CA 20

DOMESTIC BEERS 7

Sea Hag, Counter Weight, Kona Big Wave, Budlight, Budweiser, Michelob Ultra, Coors Light, Miller Lite, Sam Adams, Two Roads, Brooklyn Brewery, Bad Seed Cider, Yuengling, Narragansett, Nugget Nectar, East Rock Brewery

IMPORTED BEERS 8

Stella, Peroni, Morretti, Corona, Modello, Modello Negra

NON-ALCOHOLIC BEERS 7

Athletic, Peroni 00, Brooklyn Brewery

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 15

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

Cacio e Pepe Salad 14

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

Beets & Pears Salad 16

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

Caesar Salad 14

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.

18

Gnocchi Sorrentino *

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

17

Bucatini Amatriciana

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

18

Tonnarelli Cacio e Pepe *

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

17

Tagliatelle Bolognese

Egg noodles with slow simmered meat sauce and parmigiano Reggiano.

18

Ravioli Diavola *

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

20

Spaghetti Vongole

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

21

Paccheri Napolitana

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

18

Ravioli alla Modena *

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

18

Penne Norcina

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

19

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.

20

Fettuccine Alfredo

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

20

Ravioli Nerano *

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

18

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.

21

Chicken Parmigiana

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

20

Atlantic Salmon

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

24

Colorado Lamb Chop

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

26

Chicken Cordon Bleu

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

21

Shrimp Portofino

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

22

Shrimp Antonietta

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

23

Macaroni of the Day

M/P

Frittata of the Day

M/P

Panino of the Day

M/P

Risotto of the Day

M/P