

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** 13

Louis Roederer, Champagne – France 16

Ruffino, Moscato d’Asti – Italy 13

Principato, Pinot Grigio – Italy 12

“X” by SJP, Sauvignon Blanc – New Zealand 14

Bread & Butter, Chardonnay – California 12

Sonoma-Cutrer, Chardonnay – California 13

“X” by Sarah Jessica Parker, Rosé – NZ 14

RED WINES

- Querceto, Chianti D.O.C.G. – Italy** 12

Hahn, Pinot Noir – California 13

Quilt, Cabernet Sauvignon – California 16

Château Fage, Bordeaux – France 13

Dona Paula, Malbec – Argentina 13

Sebastiani, Cabernet Sauvignon – California 13

Vigneti del Sole, Montepulciano – Italy 12

Josh, Merlot – California 13

Conundrum, Red Blend – California 13

The Prisoner, “Unshackled”- Red Blend - CA 13

Caymus-Suisun Grand Durif, Petit Sirah - CA 14

- DOMESTIC BEERS** 7

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

IMPORTED BEERS 8

Stella, Peroni, Morretti, Corona, Modello

NON-ALCOHOLIC BEERS 7

Athletic, Peroni 00

Drea’s
BY GOODFELLAS

ANTI PASTI

- 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 14
House-made whipped ricotta, truffle honey and chives on toasted sourdough bread.

Meatball Salad 14
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 14
Crispy eggplant layered with mozzarella and tomato, drizzled with extra virgin olive oil and balsamic.

Tuscan Pork Belly 15
Caramelized pork belly with cannellini beans and gremolata.

Mozzarella in Carrozza 14
Gently fried breaded mozzarella topped with your choice of “Mutti” San Marzano pomodoro sauce or garlic anchovies, pignoli nuts and extra virgin olive oil.

Octopus Salad 16
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 15
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 with house-made pecorino and black pepper creamy dressing, silvered Toscano 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.

Gnocchi Sorrentino *
Hand-made potato dumplings with “Mutti” San Marzano pomodoro sauce, basil and fresh mozzarella.

Bucatini Amatriciana
Long hollow pasta tossed with guanciale, onions and “Mutti” San Marzano pomodoro sauce topped with pecorino Romano.

Tonnarelli Cacio e Pepe *
Hand-made long square edged pasta with pecorino Romano, black pepper and Vermont butter.

Tagliatelle Bolognese
Egg noodles with slow simmered meat sauce and parmigiano Reggiano.

Ravioli Diavola *
Hand-made spicy ricotta ravioli with shrimp, chili flakes and “Mutti” San Marzano pomodoro sauce.

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

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

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

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

Sacchetti al Quatro 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.

Fettuccine Alfredo
“The Classic”. Egg noodles folded with parmigiano Reggiano cream sauce.

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

Risotto of the Day

*Pasta Fatto Al Mano

24

24

25

24

24

29

28

26

24

24

25

25

24

M/P

SECONDI PIATTI

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

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

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

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

San Francisco Cioppino
A medley of jumbo shrimp, scallops, calamari, clams, Dungeness crab, mussels and a lobster tail in a seafood tomato broth.

Chicken Scarpariello
Free-range boneless chicken thighs with sausage, onions and peppers in a light “Mutti” San Marzano pomodoro sauce.

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

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

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

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

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

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

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

Catch of the Day
Fresh fish of day

26

24

28

29

38

27

28

32

M/P

26

36

26

M/P

M/P

Before placing your order, please inform your server if a person on your party has a food allergy.

*Consumer advisory (section 19-13-b42) Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness

WHISKEY / RYE

Angel's Envy	16
Angel's Envy Rye	20
Basil Hayden	17
Blanton's	18
Buffalo Trace	14
Bulleit	12
Bulleit Rye	14
Eagle Rare 10 yr	14
Heaven's Door Double Barrel	14
Heaven's Door 10 yr Rye	20
High West	18
Knob Creek 9 yr	13
Knob Creek Rye	16
Marker's Mark	14
Tullamore Dew	12
Southern Comfort	12
Whistlepig 6 yr. "Piggyback" Rye	14
Widow Jane 10 yr.	18
Woodford Reserve	14

SCOTCH

Glenlivet 12 year	16
Chivas 12 year	15
Monkey Shoulder	14
Johnny Walker Black	15
Johnny Walker Blue	60
Macallan 12 year	22

TEQUILA

Casamigos Blanco	14
Casamigos Reposado	16
Casa Dragones	20
Clase Azul Plata	34
Don Julio 1942	35
Ghost Spicy	12
Patron Silver	15
Sauza Tres Generaciones Anejo	14
Casamigos Mezcal	16
Del Maguey Vida Mezcal	13

DOLCE

Tiramisu 10
House-made and traditional.

Profiteroles 12.
Small, crisp pastry balls filled with whipped cream and a dab of Nutella drizzled with decadent chocolate sauce.

Red Velvet Cheesecake 12
New York style red velvet cheesecake topped with buttercream and white chocolate curls

Goodfellas "Cupcake" 12
Chocolate & vanilla cake with a layer of cannoli cream and a drizzle of raspberry sauce. Finished with rich chocolate ganache.
Served with vanilla gelato

Cannoli Siciliana 10
Chocolate and vanilla shells with a sweet ricotta filling

Nona's Chocolate Layer Cake 12
Moist chocolate layer cake with a creamy fudge center

Apple Crisp 12
Warm, juicy cinnamon apples with brown sugar oat topping. Served with vanilla gelato

Tres Leches 12
Moist sponge cake soaked in three types of milk topped with caramelized bananas & caramel drizzle

Gelato & Sorbet 10
Daily flavors available

Carrot Cake 12
Moist, light & fluffy with a rich cream cheese frosting

Mississippi Mudd Pie 12
Chocolate mousse topped with chocolate cake & fudge with an Oreo cookie crust

Bananas Foster 12
Sliced bananas, flambéed rum sauce, vanilla gelato

SPIKED COFFEE DRINKS

\$10

Drea's Cappuccino

Espresso / Baileys / Steamed Milk

Irish Coffee

American Coffee / Jameson Whiskey / Cream / Whipped Cream

Hot White Russian

American Coffee / Stoli Vanilla Vodka / Kahula / Milk / Whipped Cream

Nutty Irishman

American Coffee / Baileys Irish Cream / Steamed Milk

DESSERT MARTINIS

\$15

Goodfellas Espresso Martini

Grey Goose Vanilla Vodka / Kahlúa / Fresh brewed espresso

Tiramisu Martini

Grey Goose Vanilla Vodka / Kahlúa / Bailey's Irish Cream / Amaretto / Fresh brewed espresso

CORDIALS / AMARO

Amaretto Disaronno	12
Annisette Marie Brizzard	12
Bailey's Irish Cream	12
Campari	12
Frangelico	12
Grand Marnier	12
Kahula	12
Nocello	12
Sambuca Romano	12
Sambuca Romano Black	12
Tia Maria	12
Strega	14
B & B	14
Yellow Chartreuse	16
Lillet Blanc	13
Fernet-Branca, Milano	12
Quintessentia Nonino, Friulli	14
Averna, Sicilia	12
Sapori Rucolino, Ischia	15
Borsci, San Marzano, Puglia	12

COGNAC/ BRANDY /SHERRY

Courvoisier VSOP	16
Hennessy VS	14
Hine "H"	14
Remy Martin VSOP	16
Chateau St. Cyr French Brandy	14
Lustau Fino Sherry	14
Lustau Rose Vermut Sherry	13
Harvey's Bristol Cream	13

GIN

Hendricks	14
Barr Hill	15
Drumshanbo Irish Gin	14
Drumshanbo Irish Sardinian Citrus	14
Beefeater	12
Bombay Sapphire	14
Empress	15
Tanqueray	12
The Gardner	14
Malfy Originale	14

RUM

Plantation 3 Stars Artisanal	12
Mount Gay Barbados	12
Ron Zacapa Gran Reserva	15
Pyrat XO Reserve	15
Malibu	12
Captain Morgan	12
Barcardi	12
Myers	12

PORT/GRAPPA

Graham's "Six Grapes"	12
Sandeman's "Founders Reserve"	12
Warre's "Optima" 10 yr Tawny	13
Cockburn's 20 yr Tawney	16
Alexander Grappa	12
Nardini Riserva Grappa	12
Sassicaia Distillata Da Jacopo Poli Grappa	40



CHAMPAGNES AND SPARKLING WINES

- Bin 101 California Wycliff, Champagne NV 50
- Bin 102 Italy Ruffino, Organic Prosecco NV 60.
- Bin 103 France Louis Roederer, Brut Premier Champagne, NV 80.
- Bin 104 France Louis Roederer, Brut Rosé Champagne 2013 175.
- Bin 105 France Dom Perignon Champagne 2006 500.
- Bin 106 France Louis Roederer “Cristal” Champagne 2007 550.
- Bin 107 France Moët & Chandon Nectar Impérial Champagne NV ..110.

WHITE WINES

- Bin 201 Italy Santa Margherita, Pinot Grigio 2023 55.
- Bin 202 Italy Michele Chiarlo, Arneis 2023....48.
- Bin 203 Italy Torresella, Pinot Grigio 2022 50.
- Bin 204 Italy Rocca Delle Macie, Vermentino 2022 50.
- Bin 205 Italy Rocca delle Macie, “Moonlite” Chardonnay 2022 45.
- Bin 206 Spain Rias Baivas, Alberino 202445.
- Bin 207 California Franciscan, Sauvignon Blanc 2022 50.
- Bin 208 California Joel Gott, Sauvignon Blanc 2022 50.
- Bin 209 California Charles Krug, Sauvignon Blanc 2022 50.
- Bin 210 New Zealand X” by Sarah Jessica Parker, SB 2019 ... 56.
- Bin 211 California Raburn, Chardonnay 2019 50.
- Bin 212 California Chateau Montelena, Chardonnay 2015 125.
- Bin 213 California Ferrari-Carano, Chardonnay 2018 50.
- Bin 214 California Cakebread Cellars, Chardonnay 2017 85.
- Bin 215 California The Calling Chardonnay 2023 45.
- Bin 216 California Orin Swift Chardonnay 2023 45.

RED WINES

- Bin 301 Italy Sella e Mosca Cannonau Riserva 2020....45
- Bin 302 Italy Felsina Chianti Classico Riserva 2020 65.
- Bin 303 Italy Rocca delle Macie, Chianti Classico Riserva 2021 50.
- Bin 304 Italy Banfi, Chianti Classico Riserva 2021 50.
- Bin 305 Italy Crognolo, Red Blend 2022 58.
- Bin 306 Italy Ascheri ,Barolo DOCG 2020 75.
- Bin 307 Italy Giovanni Rosso, Barolo 2019 110.
- Bin 308 Italy Zenato, Valpolicella 2020 50.
- Bin 309 Italy Zenato, Amarone 2019 110.
- Bin 310 Italy Arnaldo Caprai, Montefalco Sagrantino 2019 95.
- Bin 311 Italy Noi 4, Bogheri, Super Tuscan Red Blend DOC 2021....70.
- Bin 312 Italy Antinori, Il Bruciato, Super Tuscan Red Blend 2022 60.
- Bin 313 Italy Antinori Tignanello, Super Tuscan RB 2016 250.
- Bin 314 Italy Occhipinti, SP68, Rosso 2024 55.
- Bin 315 Italy Ciacci Piccolomini d’Aragona, Brunello 2018 100.
- Bin 316 Italy Poggio Antico, Brunello 2019 110.
- Bin 317 Italy Castello Banfi, Rosso di Montalcino 2022 55.

RED WINES

- Bin 318 Italy Col D’Orcia, Rosso di Montalcino 2019 55.
- Bin 319 Italy Ciacci Piccolomini, Rosso di Montalcino“23.... 55.
- Bin 400 California Oberon, Merlot 2021 52.
- Bin 401 California Orin Swift, “You had me at Merlot” 2023 45.
- Bin 402 California Turley “Juvenile” Zinfandel 2022 55.
- Bin 403 California Caymus, Suisan-Grand Durif Petit Syrah 2021 52.
- Bin 404 California Cakebread, Merlot 2020 100.
- Bin 405 California La Crema, Pinot Noir 2022 50.
- Bin 406 California Calera, Pinot Noir 2021 50.
- Bin 407 California Rochioli “Estate Grown”, Pinot Noir 2019 140.
- Bin 408 California St Francis, Pinot Noir 2021 52.
- Bin 409 California Kosta Browne, Pinot Noir 2015 225.
- Bin 410 California Simi, Pinot Noir 2022 52.
- Bin 411 California Belle Gloss, Clark & Telephone, PN 2023....90.
- Bin 412 California Hartford Court, Pinot Noir 2021 60.
- Bin 413 California The Calling, Pinot Noir 2021 55.
- Bin 414 California Cakebread Two Creeks, Pinot Noir 2021 110.
- Bin 415 Oregon Willamette Valley VY, Whole Cluster P.N 2022 60.
- Bin 416 Oregon Elouan, Pinot Noir 2023 60.
- Bin 417 Oregon Ken Wright Cellars, Pinot Noir 2022 60.
- Bin 418 California Twenty Rows, Cabernet Reserve 2021 55.
- Bin 419 California Sequoia Grove, Cabernet 2019 120.
- Bin 420 California Charles Krug “Generations”, Cabernet 2018 130.
- Bin 421 California Silver Palm, Cabernet 2021 55.
- Bin 422 California Orin Swift, Abstract, Red Blend 2023....55.
- Bin 423 California The Prisoner “Unshackled”, Red Blend 2022 45.
- Bin 424 California The Calling, Cabernet Sauvignon 2019 50.
- Bin 425 California Joseph Phelps “Estate Grown”, Cab .2022 190.
- Bin 426 California Earthquake, Cabernet 2021 50.
- Bin 427 California Raeburn, Cabernet 2021 75.
- Bin 428 California Orwin Swift Palermo, Cabernet 2022....90.
- Bin 429 California Legacy, Cabernet 2017 55.
- Bin 430 California Justin, Cabernet 2021 60.
- Bin 431 California Caymus Vineyards, Cab(1.0 Liter Btl) 2023...125.
- Bin 432 California Josh, Cabernet 2021 50.
- Bin 501 Spain El Nido, Cabemet, Monastrell 2022 160.
- Bin 502 Spain Muga,Rioja Reserva 2021....75.
- Bin 503 Spain Clio, Cabernet,Monastrel 2022....110.
- Bin 504 Spain Alto Moncayo, Garnacha 2021....80.



NAME

PHONE #

CREDIT CARD #

EXP. DATE

SECURITY CODE

PICK UP DATE:

HOT OR COLD :

MENU ITEM

Price Per Half Tray

Notes

Stuffed Mushrooms \$65.00 20 Pieces Approx.

Pane Cotto \$60.00

Fried Mozzarella \$50.00 14 Pieces

Fried Calamari \$75.00

Fresh Mozzarella & Tomato \$60.00 20 Pieces

Eggplant Rollatini \$60.00 16 Pieces

Lasagna (Meat) \$110.00

Pene Pomodoro \$50.00

Pene Norcina (sausage & cream sauce) \$65.00

Rigatoni Vodka \$65.00

Rigatoni Bolognese \$60.00

Meatballs \$65.00 20 Pieces

Chicken Cutlet \$90.00 10 Pieces

Chicken Parmigiana \$95.00 8 Pieces

Chisken Francese \$90.00 12 Pieces

Chicken Marsala \$90.00 12 Pieces

Sliced Porketta w/ Mushrooms \$125.00

Sausage & Peppers \$70.00

Roasted Vegetbles \$70.00

Garden Salad \$50.00

Mashed Potato \$50.00

Tiramisu \$50.00

Goddfellas Cupcakes \$36.00 6 Pieces

Apple Crisp \$50.00

Amaretto Cheesecake (choc ganache) \$50.00

Red Velvet Cheesecake \$50.00

Carrot Cake \$50.00

Mississippi Mudd Pie \$50.00

Ciabatta Bread \$4.00 Per Loaf

Garlic Bread Parmigiana \$10.00 Per Loaf

Marinara Sauce \$16.00 Per Quart

Vodka Sauce \$20.00 Per Quart

Bolonese Sauce \$20.00 Per Quart

Salad Dressing \$15.00 Per Quart