

Drea's

BY GOODFELLAS

VALENTINE'S DAY WEEKEND 2026

Appetizers

Fresh Mozzarella and Tomato... 19
Fresh Mozzarella, Tomato and Roasted Peppers
Dressed with Basil and Extra Virgin Olive Oil

Shrimp Cocktail... 22
"The Classic" served chilled with Cocktail Sauce

Jumbo Lump Crab Meat Cocktail... 25
Hand-picked Maryland Lump Crab meat
Served chilled with Cocktail Sauce

Pane Cotto... 19
Escarole, White Beans and Peasant Bread
Topped with Parmigiano Reggiano

Fiore Di Latte... 18
Fresh Mozzarella, wrapped with Prosciutto and
Escarole, drizzled with Balsamic Vinegar

Caesar Salad... 12
Classic Caesar Salad with Romaine, Slivered Parmigiano
and Croutons in Our Own Caesar Dressing

Filet Cognac... 54
Chef Gennaro's Signature Dish... Grilled Certified Angus
Beef Tenderloin Topped with Portobello Mushrooms & Picked
Lobster Meat, Finished with Gorgonzola Cream Sauce

Atlantic Salmon... 39
Grilled Atlantic Salmon served with fresh Seasonal Vegetables and Potato

Chicken Rollatini... 38
Boneless chicken breast, rolled with parma prosciutto, mozzarella
And spinach, finished with tomato, mushroom gorganzolo sauce

Stuffed Lobster Tails... 52
Two Canadian lobster tails with the freshest seafood stuffing,
baked with lemon and EVOO

Sicilian Pork Chops... 44
Grilled Pork Chops with Sweet and Hot
Peppers, Onions and Fried Potatoes

Porterhouse Veal Chop... 50
Veal Chop Layered with Parma Prosciutto,
Mozzarella & Asapargus finished with Port Wine Reduction

Eggplant Rollatini... 19
Egg Battered Eggplant rolled with fresh Ricotta
Cheese and Parma Prosciutto topped with Marinara Sauce

Stuffed Mushrooms... 19
Mushroom Caps filled with Sausage and Fresh Herbs

Fried Calamari... 20
Crispy, Tender Calamari with Spicy Pomodoro Sauce

Clams Casino... 20
"The Classic" Fresh Little Neck Clams with
Red Pepper, Onion and Bacon

Oyster's Rockefeller... 22
Fresh Baked Oysters with Spinach, Shallots
& Pernod with Béchamel Sauce

Encore Salad... 12
Baby Greens, Tomato, Red Onion, Sliced Almonds, Dried Cranberries,
Gorgonzola Cheese, Encore Italian Dressing

Salads

Entrées

Rigatoni Vodka... 30
Rigatoni folded in a Vodka Cream Sauce

Chilean Sea Bass Florentine... 45
Egg-battered Chilean Sea Bass, Simply Served
Over a Bed of Fresh Spinach

Chicken Parmigiana... 32
Chicken Cutlet topped with Pomodoro Sauce,
Finished with Fresh Mozzarella & Parmigiana Reggiano over Linguine Pasta

Lamb Chops ... 45
Grilled Lamb Chops served with Portobello
Mushroom, topped with a Port Wine Reduction

Surf & Turf... 59
Grilled CAB filet mignon, Maine lobster tail stuffed with the finest seafood stuffing,
served with mashed potatoes

Ribeye... 50
CAB ribeye smothered in mushrooms and onions,
served with mashed potatoes.

Desserts Each... 15

Goodfellas Cupcake • Tiramisu • Chocolate Ganache Amaretto Cheesecake • Carrot Cake
Triple Layered Chocolate Cake • Crème Brulee • Red Velvet Cheesecake • Mississippi Mud Pie

Featured Wines by the Glass

William Wycliff Sparkling Brut-California... 15
Easy-drinking, bright with a soft fresh taste

Sonoma Cutter - California... 16
Chardonnay

Pucipato - Italy... 15
Pinot Grigio

"X" by Sarah Jessica Parker - New Zealand... 18
Sauvignon Blanc

J. Lehr - California... 15
Riesling

Hahn Founders Reserve, California... 15
Pinot Noir

Belle Glas - California... 25
Pinot Noir

Quilt - Napa Valley... 25
Cabernet Sauvignon

Castello Di Querceto - Italy... 15
Chianti D.O.C.G.

Josh Cellars - California... 15
Merlot

Unshackled by Prisoner - California... 17
Red Blend

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
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IMPORTED BEERS

Stella, Peroni, Morretti, Corona, Modello	8
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NON-ALCOHOLIC BEERS

Athletic, Peroni 00, Brooklyn Brewery	7
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Drea’s
BY GOODFELLAS

ANTI PASTI

Burrata Cremosa Soft center mozzarella with tomatoes and roasted peppers drizzled with extra virgin olive oil.	14
Fried Calamari Crispy calamari served with a spicy “Mutti” San Marzano pomodoro sauce.	15
Shrimp Cocktail The classic served with house-made cocktail sauce.	12
Whipped Ricotta Crostini House-made whipped ricotta, truffle honey and chives on toasted sourdough bread.	16
Meatball Salad 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.	15
Eggplant Tower Crispy eggplant layered with mozzarella and tomato, drizzled with extra virgin olive oil and balsamic.	15
Tuscan Grilled Shrimp Jumbo shrimp with cannellini beans and gremolata.	16
Fried Mozzarella Breaded mozzarella gently fried with a light Pomodoro sauce.	14
Octopus Salad Sliced, grilled octopus with cherry tomato, olives, garlic, fresh herbs, lemon and extra virgin olive oil.	18
Pane Cotto Escarole, white beans and peasant bread topped with parmigiano	14
Broccoli Rabe and Sausage Sauté of Andy Boy broccoli rabe and parsley and cheese sausage in garlic and olive oil.	16
Stuffed Long Hots Long hot peppers stuffed with classic Italian sausage stuffing.	16

INSALATA

Butter Salad Boston bibb lettuce, arugula, fresh roasted beets, radicchio, roasted tomatoes and candied pecans tossed with house-made honey limoncello dressing.	14
Cacio e Pepe Salad Little gem lettuce, cranberries, sliced almonds & cherry tomatoes with house-made pecorino and black pepper creamy dressing, grated pecorino Toscana cheese.	13
Beets & Pears Salad Beets, gorgonzola cheese, pears with baby field greens with extra virgin olive oil and balsamic vinegar.	14
Caesar Salad Time-honored Caesar with slivered parmigiano Reggiano and house-made croutons.	13

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 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.

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

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

DOLCE

Tiramisu House-made and traditional.	10
Amaretto Cheesecake Amaretto infused NY style cheesecake with graham cracker crust topped with a layer of chocolate ganache.	12
Red Velvet Cheesecake New York style red velvet cheesecake topped with buttercream and white chocolate curls.	12
Goodfellas "Cupcake" Chocolate & vanilla cake with a layer of cannoli cream and a drizzle of raspberry sauce. Finished with rich chocolate ganache. Served with vanilla gelato.	12
Cannoli Siciliana Chocolate and vanilla shells with a sweet ricotta filling.	10
Nona's Chocolate Layer Cake Moist chocolate layer cake with a creamy fudge center.	12
Apple Crisp Warm, juicy cinnamon apples with brown sugar oat topping. Served with vanilla gelato.	12
Tres Leches Moist sponge cake soaked in three types of milk topped with caramelized bananas & caramel drizzle.	12
Gelato & Sorbet Daily flavors available.	10
Carrot Cake Moist, light & fluffy with a rich cream cheese frosting.	12
Mississippi Mudd Pie Chocolate mousse topped with chocolate cake & fudge with an Oreo cookie crust.	12
Ralph's Affogato Fresh brewed espresso, chocolate gelato, House made biscotti, finished with Borsci San Marzano Amaro.	12
Grand Marnier Crème Brule French custard with caramelized sugar	12

SPIKED COFFEE DRINKS

10

Drea's Cappucino

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

SCOTCH

Glenlivet 12 year 16

Chivas 12 year 15

Monkey Shoulder 14

Johnny Walker Black 15

Johnny Walker Blue 60

Macallan 12 year 22

Macallan 18 year 85

TEQUILA

Casamigos Bianco 14

Casamigos Reposado 16

Casa Dragones 20

Clase Azul Plata 34

Don Julio 1942 35

Ghost Spicy 12

Patron Silver 16

Sauza Tres Generaciones Anejo 14

Casamigos Mezcal 16

Del Maguey Vida Mezcal 13

WHISKEY / RYE

Angel's Envy	16
Angel's Envy Rye	20
Basil Hayden	17
Blanton's	18
Buffalo Trace	16
Bulldog	12
Bulldog Rye	14
Eagle Rare 10 yr	16
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

CORDIALS / AMARO

Amaretto Disaronno	12
Annisette Marie Brizard	12
Bailey's Irish Cream	12
Campari	12
Frangelico	12
Grand Marnier	14
Kahula	12
Nocello	12
Sambuca Romano	12
Sambuca Romano Black	12
Tia Maria	12
Strega	14
B & B	14
Yellow or Green Chartreuse	16
Lillet Blanc	13
Fernet-Branca, Milano	12
Quintessentia Nonino, Friuli	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
Remy Martin, Louis XIII (1 oz.)	295

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

Castillo	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