

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	
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!	

MOCKTAILS

10

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

ANTIPASTI

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