

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 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.	14
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.	14
Eggplant Tower Crispy eggplant layered with mozzarella and tomato, drizzled with extra virgin olive oil and balsamic.	14
Tuscan Pork Belly Caramelized pork belly with cannellini beans and gremolata.	15
Mozzarella in Carrozza Gently fried breaded mozzarella topped with your choice of “Mutti” San Marzano pomodoro sauce or garlic anchovies, pignoli nuts and extra virgin olive oil.	14
Octopus Salad Sliced, grilled octopus with cherry tomato, olives, garlic, fresh herbs, lemon and extra virgin olive oil.	16
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.	15
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 with house-made pecorino and black pepper creamy dressing, silvered Toscano 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.

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