

# 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

Veritá 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

Veritá 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, Moretti, 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

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

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

## ZUPPE

**Classic Onion Soup**  
12

**Tortelini in Brodo**  
10

**Mama Maria's Pasta Fagioli**  
12

## LE PASTE

**Trofie Genovese\***  
Short, thin, twisted pasta tossed with basil pesto and parmesan Reggiano.

24

28

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

24

26

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

25

29

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

24

38

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

24

28

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

29

29

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

29

32

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

26

M/P

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

24

28

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

24

38

**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.

25

28

**Fettuccine Alfredo**  
"The Classic". Egg noodles folded with parmesan Reggiano cream sauce.

25

M/P

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

24

M/P

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 parmesan 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 lamb 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

## DOLCE

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

## 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

## 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
Bulliet	12
Bulliet 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
Saporì 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

## **RUM**

Castillo	12
Mount Gay Barbados	12
Ron Zacapa Gran Riserva	15
Pyrat XO Reserve	15
Malibu	12
Captain Morgan	12
Barcardi	12
Myers	12

## **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

## **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