

# Good Fellos

Brick Oven Pizza & Wine Bar

## Antipasti & Insalate

### Calamari Fritti

Baby squid and cherry peppers lightly battered with our housemade tomato sauce. 15

### Four Cheese Garlic Bread

Toasted ciabatta bread smothered with mozzarella, cheddar, Asiago and Parmigiano. Served with our housemade tomato sauce. 12

### Caprese Bruschetta

Toasted ciabatta topped with fresh mozzarella, balsamic-marinated heirloom tomatoes and basil. 14

### Polpette

Stuffed meatballs, fresh mozzarella, red wine tomato sauce topped with shaved Grana Padano. 13

### Steak Flatbread

Thin sliced steak, roasted garlic base, Gorgonzola, sun-dried tomato, balsamic glaze and crushed red pepper flakes. 14

### Good Fellos Shrimp Cocktail

Four extra colossal shrimp served with Cajun-spiced remoulade. 14

### Crab Cakes

Jumbo lump and claw crabmeat, arugula, spring greens, caramelized onion remoulade. 16

### Smoked Duck Wontons

Wontons filled with smoked duck, bacon, cream cheese and sweet corn. Served over spring greens with Thai chili sauce. 14

### Good Fellos Classic for Two

Mixed greens piled high with artichoke hearts, olives, prosciutto, peppers and Asiago. Dressed with a pesto oil and balsamic vinaigrette. Whole 16 | Half 9

### House Salad

A simple mix of the season's offerings with choice of dressing. 7

### The Greek

Baby spinach, feta, artichokes, roasted red peppers, red onion, Kalamata olives and cherry tomatoes tossed in lemon crema dressing. 14

### Caprese

Seasonal tomatoes, marinated fresh mozzarella, fresh basil, garlic oil, fresh cracked pepper and balsamic glaze. 14

### Caesar

Crisp romaine leaves, croutons and Asiago cheese tossed in Caesar dressing. Whole 13 | With Chicken 17 Half 9 | Half with Chicken 13

### Pear and Rocket Salad

Tender butter lettuce, rocket and pear salad tossed with balsamic vinaigrette, topped with crumbled honey goat cheese and walnuts. 14

### Steak and Portobello Salad

Seared NYS loin, shaved baby portobello, caramelized onions and roasted red peppers tossed in a balsamic reduction and served over a bed of organic field greens. Topped with Gorgonzola and toasted walnuts. 17

## Primi

### Ravioli

Herbed ricotta filled ravioli served with garlic toasted spinach and fresh shaved Pecorino sardo tossed in guest's choice of housemade sauce. 19

### Ravioli di Funghi

Mushroom and ricotta ravioli, wild mushroom and herb ragout, brown butter reduction and Pecorino Romano topped with crisp sage. 21

### Ziti al Forno

Tomato and ricotta ragout, housemade meatballs and ziti smothered with mozzarella cheese and baked golden brown. 21

### Fettuccine Bolognese

Classic bolognese made with braised veal, beef, Italian sausage and prosciutto tossed with fresh fettuccine and finished with Asiago. 23

### Lasagna de Ricardo

Italian Classic! We use veal, beef and pork, seasoned ricotta and house-made marinara sauce. 21

### Prosciutto e Piselli

Prosciutto ham and peas with sautéed shallots in a sauce of lemoncello, lemon zest and a touch of cream tossed with tagliatelle and feta cheese. 21

### Formaggio Cotto

Sun-dried tomatoes, baby spinach, Mediterranean olives, Parmigiano-Reggiano, light spiced cream sauce and crushed red pepper tossed with rigatoni and oven baked. Topped with toasted pine nuts and white truffle oil. 21 | With Shrimp 25

### Penne Gorgonzola e Pollo

Sautéed chicken, fire roasted red peppers, prosciutto and basil tossed with penne in a creamy Gorgonzola sauce. Topped with walnuts and crushed red pepper flakes. 21

### Chicken Riggies

Sautéed chicken, onion, cherry and bell peppers, black olives, basil with rigatoni in a spicy tomato vodka cream sauce. Topped with Asiago. 22

### Pollo alla Parmigiana

Pan sautéed and panko-crusted chicken smothered with our housemade sauce and baked with mozzarella. Served over pasta. 24

### Pollo alla Francese

Fresh chicken breast medallions floured and egged, pan-seared with fresh lemon, wine butter and imported capers. Served over pasta. 25

### Chicken Marsala

Fresh chicken medallions floured and pan-seared with a mushroom and garlic Marsala sauce. Served with capellini and sautéed spinach. 25

### Scampi Frito Pico

Jumbo shrimp and calamari sautéed in a spicy tomato oil over fettuccine pasta. Finished with Pecorino Romano and Calabrian chili. 24

### Crostacei alla Good Fellos

Sautéed jumbo shrimp, sea scallops, artichoke hearts, fresh garlic, shallots, sun-dried tomatoes and fresh lemon in a white wine demi-glace. Served over cappellini pasta. 26

### Linguine alla Vongole

Hard-shell clam and baby clam meat sautéed in a light garlic wine butter sauce, served over linguine. Topped with Asiago, Parmesan and fresh basil. 25

### Pork Milanese

A 12 oz. frenched center-cut chop pounded thin, Asiago crusted, over Parmesan mashed potatoes and topped with an arugula, tomato and onion salad. 25

### Filetto

A choice tenderloin filet over Parmesan mashed potatoes and baby spinach, topped with smoked bleu cheese compound butter and crispy speck. 35

### Steak Pizziola

A tender hand-cut bistro steak seared to your choice and topped with a fresh tomato and garlic ragout. Served with a caprese salad. 25

### Bistecca

A 14 oz. choice center-cut strip seasoned and pan-seared, finished with garlic and herb butter. Topped with sherry-flamed portobello and cremini mushrooms. Served with pasta and our housemade red sauce. 35

### Veal Saltimbocca

Tender veal cutlets breaded and fried, stuffed with fresh sage, imported prosciutto and aged provolone cheese, topped with a creamy Marsala wine sauce and Asiago. Served over capellini and seasonal vegetable offerings. 27

Ask your server about today's specials!

## Contorni

All sides 6.00 each | Seasonal Vegetables • Potato (Chef's Choice) • Sautéed Spinach & Garlic • Meatballs

# Good Fellos

Brick Oven Pizza & Wine Bar

## Pizza

### Margherita

Housemade tomato sauce, tomatoes, mozzarella and fresh basil. 13

### Classica

Tomato sauce, mozzarella, sausage, red onion, green peppers, prosciutto and basil. 15

### Formaggio

Tomato sauce, mozzarella, cheddar, Asiago and Parmigiano. 15

### Bolognese

Tomato sauce, mozzarella, prosciutto, sausage, crumbled bacon and pepperoni. 18

### Favorite

Garlic base, mozzarella, caramelized onions, crumbled bacon, Gorgonzola and walnuts. 16

### Bianco, Bianco, Bianco

Garlic base, mozzarella, caramelized onions, chicken, ricotta and Asiago. 16

### Rustica

Tomato sauce, mozzarella, ricotta, caramelized onions, sausage, spinach and mushrooms. 16

### Carceofi

Garlic base, mozzarella, artichoke hearts, feta, sun-dried tomatoes, spinach and mushrooms. 15

### Jeremiah

Garlic base, mozzarella, provolone, oven-roasted chicken, caramelized onions, caramelized cranberries, walnuts, bacon and feta topped with paprika aioli. 17

### Prosciutto y Fico

Garlic and olive oil base with a fig puree, prosciutto, ricotta and Gruyère cheeses topped with fresh spring mix, Bartlett pears and drizzled with balsamic. 16

### Barbecue Chicken

Barbecue sauce, mozzarella, cheddar, red onions, fresh tomatoes, spinach, chicken and banana peppers. 16

### Supreme

Tomato sauce, prosciutto, bacon, pepperoni, sausage, mushrooms, olives, green peppers, red onions, mozzarella and Asiago. 18

### Calzone alla Sackets

Ricotta, mozzarella, spinach, sausage, mushrooms and roasted red peppers. Served with a side of pesto. 16

### Capone

Garlic base, mozzarella, Gorgonzola, roasted red peppers, chicken and portobello mushrooms. Finished with a balsamic glaze. 16

### After Burner

After burner base, sausage, salami, cherry peppers, red onions, shaved jalapeños, mozzarella, Asiago and paprika aioli. 16

### Mussolini

Garlic and herb cream cheese base, mozzarella, provolone, spinach, bacon, sun-dried tomatoes, fresh jalapeños, cracked black pepper and Parmigiano. 16

### Old School

Tomato sauce, whole milk mozzarella, provolone, spicy Italian sausage, green peppers, roasted red peppers, caramelized onions and red onions. 16

### Buffalo Chicken Supreme

Spicy buffalo sauce topped with mozzarella, Gorgonzola, chicken, bacon and red onions. Served with a side of bleu cheese. 16

### Shrimp and Garlic

Garlic base, mozzarella, provolone, large shrimp and a hint of heat. 18

### Ragin' Cajun

Spicy tomato sauce, mozzarella, cheddar, andouille sausage, shrimp, green pepper and scallions. 18

### Big Philly

Alfredo base, grilled steak, roasted mushrooms, green pepper, caramelized onion, mozzarella, Parmigiana and cheddar cheese. 17

### The Italian Job

Housemade tomato sauce, mozzarella, Asiago, salami, sausage, prosciutto, red onion and banana peppers topped with our balsamic drizzle. 18

.....  
*Gluten-Free Crust Available +3.50*

## Create Your Own Pizza

**Start with our traditional crust (8.50) and then pile on our delicious toppings (2.50 each).**

Housemade Tomato Sauce

Garlic Base

Barbecue Sauce

Hot Sauce

Pesto

Mozzarella

Asiago

Gruyère

Cheddar

Ricotta

Gorgonzola

Goat Cheese

Feta

Caramelized Onions

Red Onions

Banana Peppers

Jalapeños

Roasted Red Peppers

Green Peppers

Tomatoes

Sun-Dried Tomatoes

Artichoke Hearts

Mushrooms

Spinach

Olives

Fresh Basil

Pepperoni

Salami

Sausage

Chicken

Prosciutto

Bacon

- Ask your server about dessert. All are made in house! -

*No separate checks for parties of 6 or more and a 20% gratuity will be added.  
Extra \$2 charge per card for the use of more than 2 cards per check.*

**Good Fellos**  
Brick Oven Pizza & Wine Bar

**GoodFellos.com | 315.646.3463**  
202 West Main Street  
Sackets Harbor, NY 13685

# Good Fellows

- Children's Menu -

AGES 12 AND UNDER ONLY

***Brycen's Favorite!* Chicken Tenders with Fries 8**

.....

**Cheeseburger with Fries 8**

.....

**Cheese Ravioli 7**

.....

**Cheese or Pepperoni Pizza 7/8**

.....

**Pasta with Red Sauce or Butter 7**

*Add a meatball 8.50*

