

Greenbush Bar

Antipasto, Salads & Soup

Antipasto Siciliano: Rotating selection of meats, cheeses, roast vegetables and salads

Classic Caesar Salad: romaine, shaved parmigiano, imported anchovy

Garbage Salad: salami, jumbo shrimp, provolone, the works!

Garlic Bread: Stalzy's sesame baguette, garlic confit and Sartori Parm

Baked Clams Oreganata: Baked Littleneck clams, garlic breadcrumbs

Manhattan Clam Chowder

CLASSIC TAVERN STYLE PIES

Large Party Cut Pie 16" w/ Basil

TOPPINGS

Hand Cut Pepperoni

Fabiola's Sliced Meatballs

Roasted Garlic

Red Onion

Roasted Wild Mushrooms

Nueske Applewood Bacon

Ortiz Anchovies

Sicilian Olives

Fraboni's Hot Italian Sausage

Caramelized Shallot

Slow Roasted Sweet Peppers

House Sweet Pickled Jalapenos

Imported Gorgonzola

Semi Sundried Cherry Tomatoes

Artichoke Hearts, lightly marinated

J.P. Graziano Giardiniera

HOUSE SPECIALITY PIES

The Alberici: Greenbush's signature pizza for 30 years. Mozzarella, Gorgonzola, Roasted Tomatoes, Nueske bacon and fresh peppery Arugula.

The New Haven: fresh shucked Little Necks, Garlic, pecorino Romano, EVOO

Stromboli: imported pepperoni, mozzarella, calabrian oregano

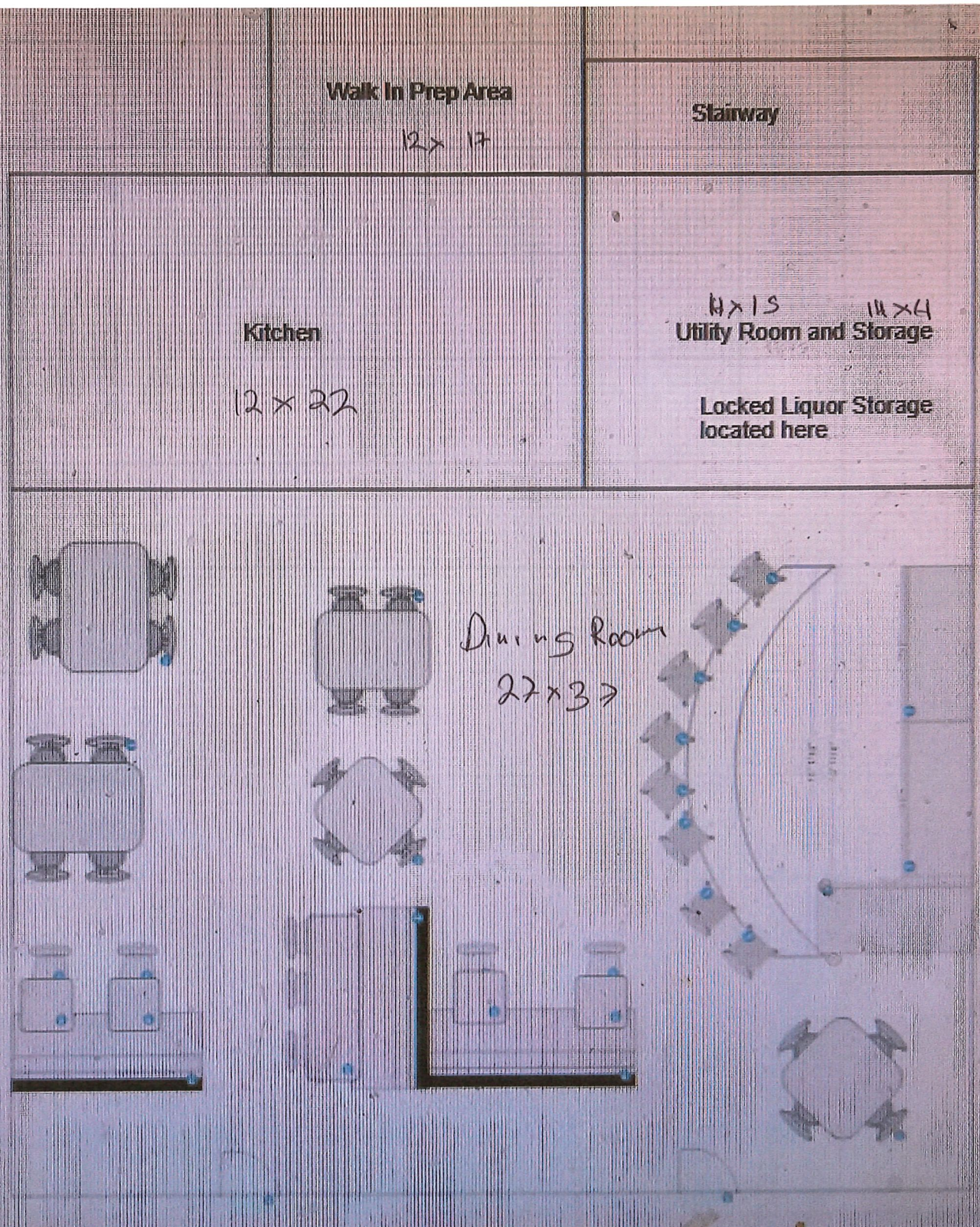
SIDES

Calabrian Hot Pepper Sauce

Side of Sauce

DESSERT

Tiramisu: House made with Wisconsin mascarpone cheese



No non cosmetic work
 slated to be done to
 existing restaurant