

## Great Beginnings

### **POLCARI'S SIGNATURE ANTIPASTO PLATTER**

Sliced aged Provolone, Mozzarella cheese, imported mortadella, sliced pepperoni, thinly sliced prosciutto, Genoa salami, pepperoncini peppers, black olives and an assortment of homemade marinated vegetables which include fire roasted red peppers, tender quartered artichoke hearts, button mushrooms and ripe plum tomatoes, served with our own balsamic dressing. (Serves 2-3) 12.59

### **SHRIMP SCAMPI APPETIZER**

Succulent tender white shrimp tossed in our delicate, light garlic cream and basil sauce.  
Served with fresh herbed flatbread points. 9.99

### **STEAMED MUSSELS**

Our famous jumbo bowl of tender Maine steamed mussels in a garlic butter broth.  
Served with a hunk of our great bread. 8.99

### **EGGPLANT ROLLATINI**

Breaded eggplant lightly fried and rolled with a filling of Ricotta cheese and spices.  
Baked under a layer of marinara and Mozzarella cheese. 6.99

### **BRUSCHETTA**

Garlic rubbed grilled Tuscan bread topped with plum tomatoes, red onions, basil and fresh Mozzarella balls. 6.99

### **MOZZARELLA TRIANGLES**

Pesto marinated Mozzarella served with marinara sauce for dipping. 6.29

### **ARTICHOKE MARGHERITA**

Tender artichoke hearts quartered and battered in our own Margherita batter.  
Tossed with a lemon garlic sauce and served over fresh sautéed spinach. 7.79

### **STUFFED MUSHROOMS**

Ritz cracker crumbs, garlic, breadcrumbs and Romano cheese. 7.29

### **FRIED CALAMARI**

Tender white calamari rings and tentacles fried in a semolina and flour breading, with pepperoncini peppers and served with a spicy pepper sauce or a side of marinara sauce for dipping. 8.29

## Soups and Salads

All of our Soups and Salads are created in house from authentic old family recipes using only the freshest of ingredients. All our dressings are made by Polcari's Chefs.

### **ITALIAN WEDDING SOUP**

Classic Wedding Soup with flavorful mini meatballs, fresh spinach, mini pasta and eggs in a light chicken broth. "Alla salute delle belle memorie!" 3.99

### **MINISTRONE SOUP**

Just like Ma made at home. Vegetables from Ma's garden blended in a light tomato broth with ditalini pasta. 3.79

### **CAPRESE SALAD**

Fresh ripe tomatoes layered with fresh fior di latte Mozzarella, basil and extra virgin olive oil. Garnished with roasted red pepper salad and flatbread points. 8.99

### **BACKYARD SALAD**

Baby spinach and mixed greens with a generous portion of red onions, mushrooms, black olives, tomatoes, roasted red peppers, carrots and our own Polcari's dressing. 8.99

### **CHICKEN CAESAR SALAD** 10.99

### **SIDE GARDEN SALAD**

Iceberg and romaine lettuce topped with sliced tomato, carrot slivers and red onion rings.  
Served with choice of dressing. 4.39

### **POLCARI'S SALAD**

Romaine, baby spinach, watercress and radicchio tossed with assorted crisp veggies and a rich balsamic citrus olive oil dressing. 4.99

(Entrée Polcari's Salad 7.99)

### **CLASSIC CAESAR SALAD**

Crisp romaine lettuce tossed to order with our own homemade croutons and creamy Caesar dressing accented with Pecorino Romano cheese and garnished with fresh tomatoes. (anchovies upon request) 4.99  
(Entrée Caesar Salad 7.99)

## Great Additions

### **POLCARI'S GARLIC BREAD**

Fresh French bread baked in our brick pizza oven topped with garlic butter and herbs. 3.75  
With cheese add 1.00

### **ITALIAN SAUSAGE (2)** 3.25

### **MEATBALLS (2)** 3.25

An 18% gratuity will be added automatically to parties of 8 or more.

We only use pasteurized eggs in our Caesar Dressing. Menu descriptions do not necessarily include every ingredient. Our pesto recipe includes walnuts.

## **Parmesan Classics**

### **CHICKEN AND VEAL PLATTER**

A classic combination of Polcari's famous chicken and veal parmesan topped with marinara sauce and Mozzarella cheese. Served over freshly cooked linguine. 17.79

### **VEAL PARMESAN**

Tender veal cutlet breaded in Polcari's own Parmesan breading and cooked until crispy. Topped with marinara sauce and Mozzarella cheese served over freshly cooked linguine. Polcari's has been famous for this dish since 1954. 16.99

### **CHICKEN PARMESAN**

The biggest, most tender, most flavorful Parmesan you will ever eat. Served over freshly cooked linguine. 15.99

### **EGGPLANT PARMESAN**

Breaded eggplant, marinara sauce, Romano and Mozzarella cheese. Baked and served with a side of linguine marinara. 13.99

### **VEAL AND EGGPLANT PLATTER**

Veal and Eggplant Parmesan topped with marinara sauce and Mozzarella cheese, served over linguine. 17.79

### **CHICKEN AND EGGPLANT PLATTER**

Chicken and Eggplant Parmesan topped with marinara sauce and Mozzarella cheese, served over linguine. 17.49

## **Pasta Specialties**

### **FETTUCCHINE ALFREDO**

The classic cream garlic sauce seasoned with imported Pecorino Romano cheese and parsley. Tossed with fettuccine pasta. 13.59

**Want to add chicken to this add 4.39**

### **BROCCOLI AND PENNE**

A perennial favorite...Crisp garden fresh broccoli and our homemade garlic sauce accented with imported Pecorino Romano cheese and tossed with penne rigate pasta. 12.99

**Want to add chicken to this add 4.39**

### **AMATRACIANA**

Diced crispy Pancetta bacon, oven roasted tomatoes, and caramelized onions. Tossed with fettuccine pasta 13.59

### **CAVATAPPI**

White meat chicken, sun dried tomatoes, smoked Mozzarella and a Chianti wine sauce. With basil and cavatappi pasta. 15.99

### **CAPELLI CAPRESE**

A lighter dish of angel hair pasta tossed with extra virgin olive oil, generous amounts of garlic and fresh spinach and tomatoes. 12.99

**Want to add chicken to this add 4.39**

### **SCHIAFFETTONI (SKI-UF-FET-TONY)**

I remember when Pa used to give me these! Jumbo rigatoni tossed in a rich sauce of sweet caramelized onions, toasted walnuts, fresh spinach and a garlic cream sauce. Bellissimo! 13.59

**Want to add chicken to this add 4.39**

### **VODKA PENNE**

A Polcari classic. Sautéed red and white onions are tossed in a spicy made to order sauce of vodka, red pepper flakes and Polcari's homemade marinara sauce blended with rich cream. All tossed together with tender penne rigate pasta. 13.59

**Want to add chicken to this add 4.39**

### **SWEET SAUSAGE CAVATAPPI**

Sweet sausage removed from the casing and hot sausage links are sautéed with caramelized onions in a light cream marinara sauce and tossed with cavatappi pasta. 15.99

### **SHRIMP TRIPOLINI AL PESTO**

Sautéed shrimp tossed with toasted pignoli nuts and Tripolini pasta in a basil cream sauce. 16.99

### **CHICKEN FRA DIAVOLO**

Pan seared white chicken meat, simmered in our own fresh spicy marinara sauce with sautéed sweet red and white onions. Tossed with penne rigate pasta. (\* Ask your server if you would like it extra spicy.) 15.99

\* Cook to order. "Consuming raw or under cooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions."

## Seafood

### **SEAFOOD FRA DIAVOLO**

South American white shrimp, rope grown P.E.I. mussels, large fresh sea scallops and chopped sea clams simmered in a spicy Fra Diavolo sauce served over linguine. 18.99 (\* Ask your server if you prefer the mild sauce)

### **SHRIMP SCAMPI**

Tender white shrimp tossed in our light garlic cream and basil sauce. Served with a side of linguine tossed with garlic sauce. 17.99

### **LINGUINE WITH CLAM SAUCE**

Chopped New England clams tossed with either white or red sauce. Topped with clams in the shell. 16.99

### **BAKED SCROD**

Fresh scrod baked with breadcrumbs, lemon and spices. Served with potatoes and vegetable. 17.99

### **BAKED SALMON AND PENNE CALABRESE**

Fresh fillet of salmon is pan seared to lock in the juices and baked in our brick oven over penne rigate pasta which has been tossed in a garlic cream sauce with fresh spinach and accented with fresh basil. 17.99

### **MUSSELS LINGUINE**

Maine mussels tossed with your choice of a spicy white wine garlic or marinara sauce. Served over a bed of linguine. 16.99

## Chicken & More

### **CHICKEN PICATTA**

Tender breast of chicken sautéed in lemon garlic sauce, accented with capers and served over linguine. 15.99

### **CHICKEN MARSALA**

Sautéed fresh chicken breasts tossed with our own blend of marsala wine sauce, plump white mushrooms sautéed to perfection and accented with prosciuttini ham, served over linguine. 16.99

### **CHICKEN CACCIATORE**

White meat chicken sautéed with peppers, mushrooms, onions and tossed with a Chianti marinara sauce over linguine. 15.99

### **CHICKEN SALTINBOCCA**

This is Pa's version of a classic dish. Tender chicken breast in a Sherry mushroom sauce. Topped with fresh spinach, prosciutto and Mozzarella cheese. Served over linguine. 16.99

### **SAUSAGE AND PEPPERS**

Italian sausages (sweet and hot) served over seasoned onions, peppers and roasted potatoes. 14.99

### **GRILLED CHICKEN**

Boneless, skinless marinated chicken breast, roasted potatoes and vegetables. 14.59

### **FILET MIGNON**

A grilled 10oz. filet served with a baked potato and seasonal vegetables. 20.99

### **NEW YORK SIRLOIN STRIP**

A grilled 14oz. strip sirloin served with a baked potato and seasonal vegetables. 19.99

### **VEAL MARSALA**

Sautéed the very best veal scallopini tossed with our own blend of Marsala wine sauce, plump white mushrooms sautéed to perfection and accented with prosciuttini ham, served over linguine. 17.99

### **CHICKEN FLORENTINE**

Battered chicken cutlets braised in a lemon garlic sauce and topped with fresh sautéed spinach and Mozzarella cheese served over linguine. 16.99

## Traditional Pastas

### **BAKED FOUR CHEESE PENNE**

Romano, Parmesan, Ricotta and Mozzarella cheese tossed with penne pasta and marinara sauce. 13.29

### **MA'S GIAMBOTTA PLATTER**

A little taste of Ma's specialties. The lunch version of our lasagna, Pa's stuffed Ricotta shells complimented by a meatball and Italian sausage. 14.99

### **RAVIOLI**

- **CHEESE-** in our marinara sauce. 11.99
- **TUSCAN-** Half moon ravioli filled with Ricotta, prosciutto, caramelized onions and tossed in an Alfredo sauce. 16.59
- **GARLIC AND SPINACH-** Tender ravioli tossed in a Spicy Sicilian sauce with black olives, topped with Mozzarella and brick oven baked. 15.59

### **POTATO GNOCCHI**

Cooked in marinara sauce and blended with Romano cheese. 12.59

### **SPAGHETTI AND MEATBALLS OR SAUSAGE** 11.99

- **SPAGHETTI BOLOGNESE** 10.99
- **SPAGHETTI MARINARA** 8.99

### **LASAGNA**

Baked cheese lasagna and marinara sauce. 13.59

# Pizzeria Regina<sup>®</sup>

BOSTON'S BRICKOVEN PIZZA

## THE REGINA OVEN

Pizzeria Regina's brick oven in Boston's North End has been in operation at 11 1/2 Thacher Street since 1926. This oven has been in continuous operation since 1881. It produces an old world style thin crust pizza, with an original tomato sauce, crispy and delicious. To capture this special cooking technique, we have built exact replicas of this oven to use at Polcari's. Please take a moment to watch our pizza maker prepare your pizza and cook it in this very special oven.

- Side Salad Add-Ons 3.39
- Cup of Soup Add-Ons 2.39

## Specialty Pizzas

### MARGHERITA

Tomato sauce, fresh chopped basil, Mozzarella and Romano cheese. 10" 9.69

### CLASSICO

Tomato sauce, pepperoni, artichoke hearts, fresh mushrooms, Mozzarella and Parmesan cheese. 10" 9.99

### QUATTRO FORMAGGIO CON POMODORI

Marinated tomatoes, Mozzarella, Parmesan, Romano, Ricotta, fresh basil and garlic and oil sauce. 10" 9.99

### CAPRICCIOSA

Sliced prosciutto, fresh mushrooms, Ricotta, Parmesan and Mozzarella cheese with tomato sauce. 10" 9.99

### GIAMBOTTA

Pepperoni, Regina Sausage, salami, mushrooms, peppers, onions and Mozzarella cheese. 10" 10.99  
(anchovies upon request)

### VEGETARIAN PRIMAVERA

Mozzarella, mushrooms, peppers, onions, black olives, fresh basil, marinated tomatoes and artichoke hearts with our garlic and oil sauce. 10" 10.99

### POLLO POLCARI

Marinated chicken breast, roasted red peppers, Ricotta and Mozzarella cheese with tomato sauce. 10" 9.99

### ST. ANTHONY'S (White Pizza)

Regina's Sausage, roasted peppers and onions, spicy sausage links, Parmesan and Mozzarella cheese, fresh basil and garlic oil sauce. 10" 9.99

## Create Your Own

### THE SAUCES:

Original Tomato Sauce, Marinara Sauce, Garlic Sauce

	<u>10"</u>	<u>16"</u>
ORIGINAL	7.48	11.99
EXTRA CHEESE	8.98	14.49
Extra Additional Toppings	1.50	2.50

## Choose Your Toppings

Pepperoni	Mushrooms	Extra Cheese	Broccoli
Regina Sausage	White Onions	Fresh Mozzarella	Eggplant
Link Sausage	Black Olives	Ricotta Cheese	Spinach
Marinated Chicken Breast	Fresh Garlic	Pecorino Romano	Roasted Vegetables
Meatballs	Marinated Tomatoes	Parmesan Cheese	Peppers
Prosciutto	Roasted Red Peppers	Anchovies	Marinated Artichoke Hearts
Genoa Salami			

Specify light cooked or well done if desired