

**Note:** Please indicate if you have food allergies.

## Starters: Indulgences

<p><b>Crab Cakes Appetizer</b> AP01 (Dinner only) \$11.00</p> <p>Lump blue crab meat from Maine hand blended with fresh herbs, spices, and house breadcrumbs. Hand formed and rolled in seasoned panko breading. Garnished with roasted pineapple salsa. Served with a unique spicy &amp; sweet remoulade dipping sauce.</p>	<p><b>Artichoke Margherita</b> AP02 (Dinner only) \$8.00</p> <p>Tender artichoke hearts quartered and battered in our own Margherita batter. Tossed with a lemon garlic sauce and served over fresh sauteed spinach.</p>
<p><b>Eggplant Rollatini</b> AP03 (Dinner only) \$8.00</p> <p>Breaded eggplant lightly fried and rolled with a filling of ricotta cheese and spices. Baked under a layer of marinara and mozzarella cheese.</p>	<p><b>Calamari Siciliani</b> AP04 (Dinner only) \$11.00</p> <p>Tender white calamari rings and tentacles fried in a semolina and flour breading with pepperoncini peppers. Served with a spicy pepper sauce or a side of marinara sauce for dipping.</p>
<p><b>Mozzarella Triangles</b> AP06 (Dinner only) \$8.00</p> <p>Pesto marinated mozzarella served with marinara sauce for dipping.</p>	<p><b>Steamed Mussels</b> AP07 (Dinner only) \$10.00</p> <p>Our famous jumbo bowl of tender Maine steamed mussels in a garlic butter broth. Served with a hunk of our great bread.</p>
<p><b>Toasted Ravioli</b> AP11 (Dinner only) \$8.00</p> <p>Plump cheese ravioli battered in seasoned breadcrumbs and fried to a golden brown. Served with a side of marinara.</p>	

## Appetizers

<p><b>Crab Cakes Appetizer (lunch)</b> LAP03 (Lunch only) \$11.00</p> <p>Lump blue crab meat from Maine hand blended with fresh herbs, spices, and house breadcrumbs. Hand formed and rolled in seasoned Panko breading. Garnished with roasted pineapple salsa. Served with a unique spicy/sweet remoulade dipping sauce.</p>	<p><b>Lunch Steamed Mussels</b> LAP05 (Lunch only) \$8.00</p> <p>The lunch version of our famous bowl of tender Maine steamed mussels in a garlic butter broth. Served with a hunk of our great bread.</p>
<p><b>Bruschetta (lunch)</b> LAP07 (Lunch only) \$8.25</p> <p>Garlic rubbed grilled Tuscan bread topped with plum tomatoes, red onions, basil, and fresh mozzarella balls.</p>	<p><b>Boneless Chicken Fingers (lunch)</b> LAP10 (Lunch only) \$9.50</p> <p>Han breaded chicken tenders fried to a golden brown. Served with your choice of buffalo style sauce, BBQ sauce, or plain.</p>
<p><b>Meatballs Appetizer (lunch)</b> LAP11 (Lunch only) \$8.25</p> <p>Three brick oven baked meatballs with our homemade marinara sauce served with Polcari's garlic bread.</p>	<p><b>Toasted Ravioli (lunch)</b> LAP12 (Lunch only) \$8.00</p> <p>Plump cheese ravioli battered in seasoned breadcrumbs and fried to a golden brown. Served with a side of marinara.</p>

## Small Bites: For Sharing

<p><b>Roasted Beet Salad (Gluten free)</b> AP13 (Dinner only) \$6.00</p> <p>Fresh house roasted beets on a bed of mixed greens and arugula, accented with seasonal crisp apple slices, local Goat cheese and candied pecans drizzled with a citrus balsamic glaze.</p>	<p><b>Olive Plate</b> AP14 (Dinner only) \$5.00</p> <p>Assorted Tuscan imported olives served with Polcari's flatbread points and spicy olive oil dipping sauce.</p>
<p><b>Oven Roasted Little Necks</b> AP15 (Dinner only) \$7.00</p> <p>Fresh Local Little Neck Clams tossed with crushed tomatoes, sliced garlic, Fennel and a pinch of red pepper flakes.</p>	<p><b>Cheesy Polenta with Bolognese</b> AP16 (Dinner only) \$7.00</p> <p>Slow simmered polenta toasted crispy and served with our house made Bolognese sauce, Mozzarella cheese and a hunk of bread for dipping.</p>
<p><b>Crispy Chicken Tender Bites</b> AP17 (Dinner only) \$7.00</p> <p>Our house breaded chicken tenders served bite sized and tossed in a spicy sweet house sauce spiked with Fabrizio Lemoncello, Pepperdew Peppers and scallions.</p>	

## Soups: Hot & House Made

**Note:** Please indicate if you have food allergies.

## Soups: Hot & House Made

(Continued)

<p><b>Italian Wedding Soup</b> SP01 (Dinner only) \$5.00 Classic Wedding Soup with flavorful mini meatballs, fresh spinach, mini pasta and eggs in a light chicken broth. "Alla salute delle belle memorie!"</p>	<p><b>Minestrone Soup</b> SP02 (Dinner only) \$5.00 Vegetables from Ma's garden blended in a light tomato broth with ditalini pasta.</p>
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## Artisan Soups & Great Additions

<p><b>Polcari's Garlic Bread (lunch)</b> LAP06 (Lunch only) \$3.79 Fresh French bread baked in our brick pizza oven and topped with garlic butter and herbs. Add mozzarella cheese for an additional price.</p>	<p><b>Soup &amp; Salad (lunch)</b> LCM01 (Lunch only) \$8.25 A bowl of soup and a side garden salad, side Caesar salad, or a side house salad.</p>
<p><b>Side Classic Caesar Salad (lunch)</b> LSL01 (Lunch only) \$5.75 Crisp romaine lettuce tossed to order with our own homemade croutons and creamy Caesar dressing accented with Pecorino Romano cheese. Anchovies available upon request.</p>	<p><b>Side Garden Salad (lunch)</b> LSL03 (Lunch only) \$4.75 Iceberg and romaine lettuce topped with sliced tomato, carrot slivers and red onion rings. Served with your choice of dressing.</p>
<p><b>Side Polcari's Salad</b> LSL09 (Lunch only) \$5.75 Mixed greens topped with cherry tomatoes, carrot slivers, red onion rings, pepperoncini peppers, black olives, marinated chick peas, baby spinach, and croutons. Served with our rice wine vinaigrette.</p>	<p><b>Italian Wedding Soup (lunch)</b> LSP01 (Lunch only) \$5.00 Classic Wedding Soup with flavorful mini meatballs, fresh spinach, mini pasta and eggs in a light chicken broth. "Alla salute delle belle memorie!"</p>
<p><b>Minestrone Soup (lunch)</b> LSP02 (Lunch only) \$5.00 Vegetables blended in a light tomato broth with ditalini pasta and cannellini beans.</p>	<p><b>Soup of the Day (bowl)</b> LSP06 (Lunch only) \$5.50 Chef inspired and created in house from scratch.</p>

## Salads: Cool & Crisp

<p><b>Classic Caesar Salad</b> SL01 (Dinner only) \$10.00 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.</p>	<p><b>Caprese Salad</b> SL02 (Dinner only) \$10.00 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.</p>
<p><b>Chicken Caesar Salad</b> SL03 (Dinner only) \$13.25 Our Classic Caesar salad topped with grilled chicken breast.</p>	<p><b>Polcari's Salad</b> SL05 (Dinner only) \$10.00 Romaine, baby spinach, watercress, and radicchio tossed with assorted crisp veggies and a rich balsamic citrus olive oil dressing. Your choice of size. Grilled chicken may be added for an additional charge.</p>
<p><b>Polcari's Signature Antipasto Platter (Serves 2-3)</b> SL09 (Dinner only) \$15.00 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 (includes fire roasted red peppers, tender quartered artichoke hearts, button mushrooms and ripe plum tomatoes). Served with our own balsamic dressing.</p>	<p><b>Side Caesar Salad</b> SL10 (Dinner only) \$5.75</p>
<p><b>Side Polcari's Salad</b> SL11 (Dinner only) \$5.75</p>	

## Entrée Salads

**Note:** Please indicate if you have food allergies.

## Entrée Salads

(Continued)

<p><b>Chopped Salad (lunch)</b> LSL05 <b>(Lunch only)</b> \$12.00</p> <p>Polcari's version of this classic. Spit roasted chicken, applewood smoked bacon, hardboiled egg, Bleu cheese crumbles, marinated chick peas, sunflower seeds, raisins, carrot slivers, and leeks. Served with your choice of dressing. Served with baked flatbreads points.</p>	<p><b>Classic Caesar Salad or Chicken Caesar Salad (lunch)</b> LSL07 <b>(Lunch only)</b> \$10.00</p> <p>Crisp romaine lettuce tossed to order with croutons and our homemade Caesar dressing accented with Pecorino Romano cheese. Anchovies added upon request. Available with grilled chicken breast for an additional charge. Served with baked flatbreads points.</p>
<p><b>Greek Mediterranean Salad (lunch)</b> LSL11 <b>(Lunch only)</b> \$10.00</p> <p>Baby spinach, mixed greens, sliced red onions, mushrooms, sliced black olives, chopped green olives, cherry tomatoes, roasted red peppers and Feta cheese. Served with Greek dressing. Served with baked flatbreads points.</p>	<p><b>The Bostonian "Wedgie" Salad (lunch)</b> LSL12 <b>(Lunch only)</b> \$10.00</p> <p>A half head of Boston lettuce topped with blue cheese crumbles, applewood smoked bacon, local carrots, red onions, raisins, marinated chick peas, sunflower seeds and cherry tomatoes. Served with Bleu cheese dressing. Served with baked flatbreads points.</p>
<p><b>Roasted Beet Salad (Gluten-Free) (lunch)</b> LSL13 <b>(Lunch only)</b> \$10.00</p> <p>fresh house roasted beets on a bed of mixed greens and arugula, accented with seasonal crisp apples slices, local Goat cheese, and candied pecans drizzled with a citrus balsamic glaze. Served with baked flatbreads points.</p>	<p><b>Roasted Chicken Salad (lunch)</b> LSL15 <b>(Lunch only)</b> \$13.25</p> <p>Polcari's featured salad. Hand pulled rotisserie chicken served warm over a bed of mixed greens and arugula, orange segments, raisins, sunflower seeds, diced celery, and our Artisan croutons tossed with citrus orange dressing. Served with baked flatbread points.</p>

## Polcari's Featured Salads

<p><b>Roasted Chicken Salad</b> LSL17 <b>(Lunch only)</b> \$13.25</p> <p>Hand pulled rotisserie chicken served warm over a bed of mixed greens and arugula, orange segments, raisins, sunflower seeds, diced celery and our Artisan croutons tossed with a citrus orange dressing. Served with flatbread points.</p>
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## Parmesan Classics

<p><b>Veal Parmesan</b> BF01 <b>(Dinner only)</b> \$18.75</p> <p>Tender veal cutlet breaded in Polcari's own Parmesan breading and cooked until crispy. Topped with marinara sauce and mozzarella cheese served with a side of linguine. Polcari's has been famous for this dish since 1954.</p>	<p><b>Chicken Parmesan</b> PL01 <b>(Dinner only)</b> \$16.75</p> <p>The biggest, most tender, most flavorful Parmesan you will ever eat. Served with a side of linguine.</p>
<p><b>Eggplant Parmesan</b> VG01 <b>(Dinner only)</b> \$16.00</p> <p>Breaded eggplant, marinara sauce, Romano and mozzarella cheese. Baked and served with a side of linguine marinara.</p>	

## Sandwiches & More!

<p><b>JP's Stuffed Big Burger (lunch)</b> LHB01 <b>(Lunch only)</b> \$9.75</p> <p>Fresh premium 8 oz. angus beef stuffed to order with your choice of Bleu cheese, Cheddar cheese, Mozzarella cheese, or Pepper Jack cheese. Served on a toasted brioche roll with leaf lettuce, hot house tomatoes, and grilled red onions. Served with sweet potato fries, side garden, or side Caesar.</p>	<p><b>JP's Turkey Burger (lunch)</b> LHB02 <b>(Lunch only)</b> \$9.50</p> <p>Fresh premium ground turkey seasoned with fresh local vegetables and cooked to perfection! Served on a toasted brioche roll with leaf lettuce, hot house tomatoes, and dressed with a cranberry mayo. Served with sweet potato fries, side garden, or side Caesar.</p>
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## Sandwiches & More!

(Continued)

<p><b>Crab Cake Burger (lunch)</b> LHB03 <b>(Lunch only)</b> \$11.00</p> <p>Our house made lump blue crab cake hand formed and dusted with panko crumbs and toasted crispy. Served on a toasted brioche roll with lettuce leaf and hot house tomatoes. Garnished with roasted pineapple salsa. Dressed with sweet/spicy remoulade sauce. Served with sweet potato fries, side garden, or side Caesar.</p>	<p><b>Baja Fish Tacos (soft corn) (Gluten-Free) (lunch)</b> LSF01 <b>(Lunch only)</b> \$10.00</p> <p>Grilled to order tilapia filets served wrapped in three warm corn tortillas with shredded lettuce sliced cherry tomatoes dressed with a spicy lime sauce. Served with a side of guacamole, sour cream, and roasted pineapple salsa.</p>
<p><b>Chicken Parmesan Sandwich (lunch)</b> LSW04 <b>(Lunch only)</b> \$9.50</p> <p>Hand breaded chicken cutlet topped with Mozzarella cheese and our house made marinara toasted on a spuki roll. Served with sweet potato fries, side garden, or side Caesar.</p>	<p><b>Meatball Parmesan Sandwich (lunch)</b> LSW05 <b>(Lunch only)</b> \$9.50</p> <p>House made meatballs topped with Mozzarella cheese and our house made marinara toasted on a spuki roll. Served with sweet potato fries, side garden, or side Caesar.</p>
<p><b>Eggplant Parmesan Sandwich (lunch)</b> LSW06 <b>(Lunch only)</b> \$9.50</p> <p>Traditional eggplant Parmesan topped with Mozzarella cheese and our house made marinara toasted on a spuki roll. Served with sweet potato fries, side garden, or side Caesar.</p>	<p><b>Hand Breaded Buffalo Chicken Tender Sandwich (Served Open Faced) (lunch)</b> LSW08 <b>(Lunch only)</b> \$9.50</p> <p>Spicy buffalo chicken, natural blue cheese dressing, leaf lettuce, sliced tomato and grilled red onion served on a fresh toasted Bulky roll. Served with sweet potato fries, side garden, or side Caesar.</p>
<p><b>California Chicken Sandwich (lunch)</b> LSW09 <b>(Lunch only)</b> \$9.50</p> <p>Grilled chicken, applewood smoked bacon, housemade avocado spread, Alfalfa sprouts, leaf lettuce and sliced tomato, served on a fresh Bulky roll. Served with sweet potato fries, side garden, or side Caesar.</p>	<p><b>Spit Roasted Chicken Sandwich (lunch)</b> LSW11 <b>(Lunch only)</b> \$9.50</p> <p>Hand pulled rotisserie chicken is served with melted dill Havarti and sliced hot house tomatoes on a house baked fresh sage and black pepper biscuit, with leaf lettuce and dressed with a cranberry mayo. Served with sweet potato fries, side garden, or side Caesar.</p>

## Polcari's Signature Dishes

<p><b>Sausage, Peppers &amp; Onions</b> CM04 <b>(Dinner only)</b> \$16.75</p> <p>Italian Sausages (Sweet and Hot) served over seasoned onions, peppers and roasted potatoes.</p>	<p><b>Broccoli &amp; Penne</b> PA01 <b>(Dinner only)</b> \$14.00</p> <p>A perennial favorite...Crisp garden fresh broccoli and our homemade garlic sauce accented with imported Pecorino Romano cheese and tossed with penne rigate pasta. Add chicken or shrimp for an additional charge.</p>
<p><b>Capelli Caprese</b> PA02 <b>(Dinner only)</b> \$14.00</p> <p>A lighter dish of angel hair pasta tossed with extra virgin olive oil, generous amounts of garlic and fresh spinach and tomatoes. Add chicken or shrimp for an additional charge.</p>	<p><b>Fettucine Alfredo</b> PA04 <b>(Dinner only)</b> \$14.75</p> <p>The classic cream garlic sauce seasoned with imported Pecorino Romano cheese and parsley. Tossed with fettucine pasta. Add chicken or shrimp for an additional charge.</p>
<p><b>Schiaffettoni</b> PA05 <b>(Dinner only)</b> \$14.75</p> <p>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! Add chicken for an additional charge.</p>	<p><b>Sweet Sausage Cavatappi</b> PA06 <b>(Dinner only)</b> \$16.75</p> <p>Sweet sausage removed from the casing and hot sausage links sauteed with caramelized onions in a light cream marinara sauce and tossed with cavatappi pasta.</p>
<p><b>Chicken Cavatappi</b> PL02 <b>(Dinner only)</b> \$16.75</p> <p>Fresh boneless chicken sautéed in a red wine garlic sauce with sundried tomatoes. Tossed with Smoked Mozzarella, fresh basil and Cavatappi pasta.</p>	

## Traditional Pastas

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## Traditional Pastas

(Continued)

<p><b>Baked Four Cheese Penne</b> PA08 (Dinner only) \$14.25 Romano, Parmesan, ricotta, and mozzarella cheese tossed with penne pasta and marinara sauce. Meatballs or sausage may be added for an additional charge.</p>	<p><b>Cheese Ravioli</b> PA09 (Dinner only) \$13.25 In our own housemade marinara sauce.</p>
<p><b>Baked Lasagna</b> PA11 (Dinner only) \$15.25 Baked cheese lasagna and marinara sauce.</p>	<p><b>Pasta Bolognese</b> PA14 (Dinner only) \$12.50</p>
<p><b>Pasta Marinara</b> PA15 (Dinner only) \$9.25</p>	

## Great Additions

<p><b>Italian Sausages (2)</b> SD01 (Dinner only) \$4.50</p>	<p><b>Meatballs (2)</b> SD02 (Dinner only) \$4.50</p>
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## Chicken & More

<p><b>Veal Marsala</b> BF03 (Dinner only) \$21.75 Sauteed, the very best veal scallopini tossed with our own blend of Marsala wine sauce and plump white mushrooms sauteed to perfection and accented with prosciuttini ham, served with a side of linguine.</p>	<p><b>Chicken Marsala</b> PL03 (Dinner only) \$18.25 Sauteed fresh chicken breasts tossed with our own blend of Marsala wine sauce and plump white mushrooms sauteed to perfection and accented with prosciuttini ham, served with a side of linguine.</p>
<p><b>Chicken or Veal Picatta</b> PL04 (Dinner only) <b>Starting at \$18.00</b> Tender breast of chicken sauteed in lemon garlic sauce, accented with capers and served with a side of linguine.</p>	<p><b>Chicken or Veal Saltimbocca</b> PL05 (Dinner only) <b>Starting at \$18.25</b> This is Pa's version of the classic dish. Tender chicken breast in a Sherry mushroom sauce. Topped with fresh spinach, prosciutto, and mozzarella cheese. Served with a side of linguine.</p>
<p><b>Grilled Chicken</b> PL06 (Dinner only) \$16.25 Boneless, skinless marinated chicken breast, roasted potatoes and vegetables.</p>	<p><b>Chicken Florentine</b> PL07 (Dinner only) \$18.25 Battered chicken cutlets braised in a lemon garlic sauce and topped with fresh sauteed spinach and mozzarella cheese served over linguine.</p>

## Seafood

<p><b>Seafood Fra Diavolo</b> SF03 (Dinner only) \$20.50 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.</p>	<p><b>Shrimp Scampi</b> SF04 (Dinner only) \$20.25 Tender white shrimp tossed in our light garlic cream and basil sauce. Served with a side of linguine tossed with garlic sauce.</p>
<p><b>Linguine with Fresh Clam Sauce (Red or White)</b> SF05 (Dinner only) \$20.00 Fresh local little neck and chopped clams tossed with linguine in a white wine garlic sauce or in a garlic Marinara sauce.</p>	

## Chef Inspired: Fresh and Local

<p><b>Artisan Pasta Selection</b> PA20 (Dinner only) \$19.54 Featuring specialty cuts of pasta or stuffed pasta from our Avancini pasta machine imported from Italy.</p>
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## Lunch Entrees

**Note:** Please indicate if you have food allergies.

## Lunch Entrees

(Continued)

<p><b>Broccoli &amp; Penne (lunch)</b> LPA01 (Lunch only) \$8.00</p> <p>Crispy broccoli in a light garlic sauce seasoned with imported Romano cheese and parsley. Add chicken or shrimp for an additional charge. Multigrain penne pasta may be substituted upon request.</p>	<p><b>Capelli Caprese (lunch)</b> LPA02 (Lunch only) \$8.00</p> <p>(This is a light dish prepared by Ma). Angel hair pasta tossed with extra virgin olive oil, generous amounts of garlic, tomato, and fresh spinach. Chicken or shrimp may be added for an additional charge. Multigrain penne pasta may be substituted upon request.</p>
<p><b>Spaghetti with Marinara (lunch)</b> LPA06 (Lunch only) \$6.50</p> <p>Spaghetti pasta tossed with our fresh homemade marinara sauce. Add meatball or sausage for an additional charge. Multigrain penne pasta may be substituted upon request.</p>	<p><b>Sweet Sausage Cavatappi (lunch)</b> LPA07 (Lunch only) \$10.00</p> <p>Sweet sausage (removed from the casing) and hot sausage links sauteed with caramelized onions in a light cream marinara sauce and tossed with cavatappi pasta. Multigrain penne pasta may be substituted upon request.</p>
<p><b>Penne with Marinara (lunch)</b> LPA11 (Lunch only) \$6.50</p> <p>Penne pasta tossed with our fresh homemade marinara sauce. Add meatball or sausage for an additional charge. Multigrain penne pasta may be substituted upon request.</p>	<p><b>Cavatappi with Marinara (lunch)</b> LPA12 (Lunch only) \$6.50</p> <p>Cavatappi pasta tossed with our fresh homemade marinara sauce. Add meatball or sausage for an additional charge. Multigrain penne pasta may be substituted upon request.</p>
<p><b>Multigrain Penne with Marinara (lunch)</b> LPA13 (Lunch only) \$6.50</p> <p>Multigrain Penne pasta tossed with our fresh homemade marinara sauce. Add meatball or sausage for an additional charge. Multigrain penne pasta may be substituted upon request.</p>	<p><b>Vegetarian Lasagna (lunch)</b> LPA14 (Lunch only) \$9.75</p> <p>Thin layers of egg pasta alternated with local seasonal vegetables, mushrooms, fresh basil, Mozzarella, Romano, Parmesan cheese and bechamel sauce. Baked on a bed of our house made marinara and topped with Mozzarella cheese and a light cream sauce.</p>
<p><b>Spit Roasted Chicken (lunch)</b> LPL05 (Lunch only) \$11.00</p> <p>A half local New England farm raised chicken marinated in lemon and fresh rosemary; spit roasted to perfection. Served with a side of sauteed local seasonal vegetables and spinach Orzo.</p>	<p><b>Shrimp &amp; Vegetable Steamer (lunch)</b> LSF02 (Lunch only) \$12.00</p> <p>Shrimp butterflied and served with assorted seasonal vegetables and nestled with roasted tomatoes, snow peas, red bliss potatoes, mushrooms, and fresh ginger. Served steamed in a bamboo steamer seasoned with an herb citrus garlic butter. Served with a side of spinach Orzo.</p>
<p><b>Turkey &amp; White Bean Chili (lunch)</b> LSP03 (Lunch only) \$9.00</p> <p>Fresh ground turkey breast slow simmered with onions, grilled green chilis, our house blend of chili spices, and a mixture of great Northern &amp; Cannelli beans. Served with a house baked fresh sage and black pepper biscuit.</p>	<p><b>Spinach &amp; Mushroom Quiche (lunch)</b> LVG01 (Lunch only) \$9.00</p> <p>A warm slice of quiche featuring a mixture of wild and domestic mushrooms sauteed with baby spinach and onions then blended with farm fresh eggs, Fontina cheese and fresh dill. Served with a fresh salad of arugula and watercress dressed with our house made rice wine vinaigrette.</p>

## Calzones

<p><b>Traditional Calzone (lunch)</b> LPZ01 (Lunch only) \$12.75</p> <p>Sliced pepperoni with fresh ricotta mix, mozzarella, Parmesan cheese and Regina garlic sauce. Served with a side of marinara sauce. **24 Hour Notice Required**</p>	<p><b>Italian Sausage Bianco Calzone (lunch)</b> LPZ02 (Lunch only) \$12.75</p> <p>Regina sausage and sausage links, roasted vegetables, provolone and mozzarella cheese. Regina garlic sauce. Served with a side of marinara sauce. **24 Hour Notice Required**</p>
<p><b>Meatball Parmesan Calzone (lunch)</b> LPZ03 (Lunch only) \$12.75</p> <p>Regina meatballs and marinara, Pecorino Romano, provolone and mozzarella cheese. Served with a side of marinara sauce. **24 Hour Notice Required**</p>	<p><b>Eggplant Parmesan Calzone (lunch)</b> LPZ04 (Lunch only) \$12.75</p> <p>Eggplant and marinara, Pecorino Romano, provolone, and mozzarella cheese. Served with a side of marinara sauce. **24 Hour Notice Required**</p>

**Note:** Please indicate if you have food allergies.

## Calzones

(Continued)

**Chicken Parmesan Calzone (lunch only)** LPZ05 (Lunch only) **Starting at \$12.75**  
Breaded chicken breast, marinara, Pecorino Romano, provolone, and mozzarella cheese. Served with a side of marinara sauce.  
\*\*24 Hour Notice Required\*\*

## Regina's Pizzeria - Old Time Favorites

**Classico Pizza** PZ05 **Starting at \$12.75**  
Tomato sauce, pepperoni, artichoke hearts, fresh mushrooms, Parmesan & Mozzarella cheese, and fresh basil.

**Capricciosa Pizza** PZ07 **Starting at \$12.75**  
Sliced prosciutto, fresh mushrooms, ricotta, Parmesan and mozzarella cheese with tomato sauce.

**Mediterranean Pizza** PZ09 **Starting at \$12.75**  
Marinara sauce, caramelized onions, roasted red peppers, sliced black and green olives, red pepper flakes, capers and Feta cheese. Garnished with extra virgin olive oil and fresh basil.

**St. Anthony's Pizza (White Pizza)** PZ06 **Starting at \$12.75**  
Regina's sausage, roasted peppers and onions, sausage links, Parmesan and mozzarella cheese, fresh basil and garlic sauce.

**Sausage Cacciatore Pizza** PZ08 **Starting at \$12.75**  
Sliced sausage links, mushrooms, roasted onions and peppers and fresh parsley over our own marinara sauce with Pecorino Romano and mozzarella.

**Napoletana Pizza (Old World Style Anchovy)** PZ10 **Starting at \$12.50**  
A classic recipe of marinara sauce complimented by anchovy fillets and capers, Pecorino Romano cheese, fresh garlic spiced with oregano, fresh cracked pepper and spicy oil. Sprinkled with fresh Italian parsley. (Recommendation: this pizza should be cooked well done for added flavor.)

## Regina's Pizzeria - Classics

**Margherita (Fresh Basil) Pizza** PZ01 **Starting at \$12.50**  
Tomato sauce, fresh chopped basil, mozzarella and Pecorino Romano cheese.

**Vegetarian Primavera Pizza (White)** PZ03 **Starting at \$12.75**  
Mozzarella, mushrooms, peppers, onions, black olives, fresh basil, marinated tomatoes and artichoke hearts with our garlic sauce.

**Giambotta Pizza** PZ02 **Starting at \$12.75**  
Pepperoni, Regina sausage, salami, mushrooms, peppers, onions, and mozzarella cheese. Anchovies available upon request.

**Shrimp Scampi & Spinach Pizza** PZ04 **Starting at \$14.99**  
Plump shrimp blended with a scampi style garlic sauce, fresh spinach and parsley topped with assorted cheeses.

## Regina's Pizzeria - Create Your Own

**Create Your Own Pizza** PZ22 **Starting at \$9.50**  
Choice of: Size, Cook Style, and Sauce. Add extra toppings for an additional charge.

## Regina's Pizzeria - Vegetarian

**Puttanesca Pizza** PZ11 **Starting at \$12.75**  
Plump artichoke hearts and sliced black olives on top of Regina's famous red sauce pizza and dressed with Pecorino Romano, mozzarella and sprinkled with fresh basil.

**Formaggio Bianco (White Pizza)** PZ13 **Starting at \$12.75**  
Your favorite cheeses - mozzarella, ricotta, Pecorino Romano, and Parmesan. Sprinkled with fresh basil and Regina's garlic sauce.

**Fior Di Latte Pomodoro Pizza** PZ15 **Starting at \$12.75**  
Regina's red sauce pizza with fresh basil and sliced tomatoes, topped with Fior Di Latte mozzarella and garnished with fresh cracked black pepper and extra virgin olive oil.

**Pomodoro Formaggio Pizza** PZ12 **Starting at \$12.75**  
Fresh chopped marinated tomatoes along with the four cheeses mozzarella, ricotta, Pecorino Romano and Parmesan. Sprinkled with fresh basil and Regina's garlic sauce.

**Spinaci, Broccoli, E Pomodoro Pizza** PZ14 **Starting at \$12.75**  
Regina's red sauce pizza topped with fresh spinach leaves, broccoli florets, cherry tomatoes, Pecorino Romano, mozzarella and fresh basil.

**Melanzane Pizza** PZ16 **Starting at \$12.75**  
Made with our homemade ricotta and marinara sauces, spiced with oregano, topped with eggplant, red onions, basil, Pecorino Romano and mozzarella.

**Note:** Please indicate if you have food allergies.

## Regina's Pizzeria - Meats

**Meatball Pomodoro Fresco Pizza** PZ17 **Starting at \$12.75**  
Marinated tomatoes, Regina meatballs, mozzarella, Romano and Parmesan cheese. Regina's garlic sauce and fresh basil.

**Prosciutto con Spinaci Pizza** PZ19 **Starting at \$12.75**  
A classic combination of Regina sauce and ricotta cheese, fresh spinach, prosciutto, cherry tomatoes and mozzarella cheese. Accented with Romano cheese and fresh basil.

**Pollo Polcari Pizza** PZ21 **Starting at \$12.75**  
Grilled chicken breast, ricotta, Parmesan, Romano, mozzarella cheese, tomato sauce and roasted red peppers.

**Pollo Pesto Pizza** PZ18 **Starting at \$12.75**  
Pesto sauce, grilled chicken breast, marinated tomatoes, ricotta, mozzarella cheese, garlic sauce and fresh basil. Our pesto recipe includes walnuts.

**Rosemary Ham Bianco Pizza (White Pizza)** PZ20 **Starting at \$12.75**  
Roasted pineapple, fresh spinach, Rosemary ham, fresh basil, Parmesan, mozzarella cheese, and Regina's garlic sauce.

## Desserts

**Assunta's Home Made Cannoli** DC01 **\$4.95**  
A pastry shell filled with ricotta, fresh lemon, and orange zest, pistachio nuts, and chocolate sauce.

**Italian Spumoni** DC03 **\$4.95**  
The Italian classic. Layers of creamy Italian ice cream, cherry, and pistachio. Glazed with claret sauce.

**Tiramisu** DC05 **\$5.95**  
Imported marscapone cheese, sweet cream, and Italian lady fingers soaked in fresh brewed espresso and Italian brandy.

**New York Cheesecake** DC07 **\$5.25**  
A traditional New York cheesecake served with a cool strawberry sauce.

**Gelato Crema Limoncello** DC09 **\$4.50**  
Tommasino's creamy limoncello gelato imported from Italy.

**Carrot Cake** DC02 **\$4.95**  
Traditional carrot cake.

**Mississippi Mud Pie** DC04 **\$4.95**  
Layers of rich chocolate and coffee ice cream pie served with Hershey's chocolate syrup.

**Chocolate Torrone Cake** DC06 **\$5.25**  
A warm fudge chocolate dessert, blended with imported hazelnuts, and Nonna's secrets. Warmed and served a la mode.

**Fudge Brownie With Ice Cream** DC08 **\$5.25**  
Double rich fudge brownie warmed and topped with vanilla ice cream, chocolate sauce, nuts, whipped cream, and a cherry.

**Special Sorbetto** DC10 **\$4.50**  
Bindi's imported sorbetto.

## Options

**\*\*\*Please Make and Deliver As Soon As Possible!!!** **\$0.00**  
\*\*\* ASAP

**Please Label Individual Items by Names Provided!!!** LABEL **\$0.00**

**Restaurant Please Provide Paper Plates** PP **\$0.00**

**\*\*\*Gift Order No CC Imprint Required\*\*\*** GIFT **\$0.00**

**Please Label Individual Items by Food Name!!!** LABELF **\$0.00**

**Restaurant Please Provide Utensils** U **\$0.00**