

Polcari's Flatbreads

Made with World Famous Regina Pizza Dough 15

Margherita Style

San Marzano Tomatoes, fresh Mozzarella, Romano and fresh basil.

Prosciutto and Figs

San Marzano tomatoes, Prosciutto, Figs in Port wine, Ricotta Salata and Balsamic glaze.

*All flatbreads are cooked thin and crispy
(Great for Sharing)*

Calzones

Made with Regina's World Famous Dough. Served with a side of Marinara sauce. 14

Traditional

Sliced pepperoni, with fresh Ricotta mix, Mozzarella, Parmesan cheese and Regina garlic sauce.

Italian Sausage Bianco

Regina sausage and Sausage links, with roasted vegetables, Provolone, Mozzarella cheese and Regina Garlic sauce.

Meatball Parmesan

Regina meatballs and Marinara, Pecorino Romano, Provolone and Mozzarella.

Eggplant Parmesan

Eggplant slices and Marinara, Ricotta, Pecorino Romano, Provolone and Mozzarella.

Chicken Parmesan

Breaded chicken breast, Marinara, Pecorino Romano, Provolone and Mozzarella.

Specialty Drinks

John's Sangria

Chilled, premium Cabernet Sauvignon and San Pellegrino Aranciata; accented with Brandy, Peach Schnapps, Triple Sec and Fruit Juices.

Polcari's Punch

New Amsterdam Citron Vodka, pineapple juice, cranberry juice, orange juice, and ginger ale.

Classic Italian Spritzer

Campari enhanced with citrus and hints of peach topped with Prosecco

Italian Scowdriver

A refreshing combination of Grey Goose L'Orange and San Pellegrino Aranciata.

Polcari's Italian Lemonade

Grey Goose Citron, Limoncello, San Pellegrino Limonata and sugar in the raw.

Manhattan

Our version of a classic cocktail. Bourbon, Vermouth and Bitters.

Raspberry Cosmo

Stoli Razberi Vodka, Cointreau and a splash of cranberry juice.

Limoncello Martini

New Amsterdam Citron Vodka, Limoncello, with a hint of fresh citrus.

Pomegranate Martini

New Amsterdam Vodka and Pama Liqueur.

Espresso Martini

Stoli Vanil, Kahlua, chilled espresso and a splash of Bailey's.

Draft Beer

	16oz	23oz
Bud Light	5.00	6.50
Peroni	6.00	8.00
Stella Artois	6.00	8.00
Harpoon	6.00	8.00
Sam Adams Seasonal	6.00	8.00
Featured Seasonal Brew	6.00	8.00

*Ask about our Bottled Beer
and Seasonal Beer Selection*

Desserts (For Sharing)

Mississippi Mud Pie

Layers of rich chocolate and coffee ice cream pie. Served with Hershey's Chocolate Syrup 6

Italian Spumoni

The Italian classic. Layers of creamy Italian ice cream, cherry, and pistachio. Glazed with claret sauce 6

Tiramisu

Mascarpone cheese, sweet cream and Italian lady fingers soaked in fresh brewed espresso and Italian brandy 7

Cannoli

A pastry shell filled with Ricotta, fresh lemon and orange zest, pistachio nuts and chocolate sauce 6

Chocolate Torrone Cake

A warm fudge chocolate dessert blended with imported hazelnuts and Nonna's secrets. Warmed and served A la Mode 7

Fudge Brownie with Ice Cream

House Made double rich fudge brownie warmed and topped with Haagen Dazs vanilla ice cream, chocolate sauce, nuts, whipped cream and a cherry 7

Seasonal Desserts - Please ask your Server

Non Alcoholic Beverages

Polcari Bottled Beverages 3.75

Root Beer or Classic Orange

Bottled Waters & Iced Teas

Honest Honey Green Tea 3.75

Fresh Brewed Iced Tea 3.50

Add a Monin Syrup Flavor, Peach or Raspberry 4

San Pellegrino Mineral Water or Panna Natural Spring water

Small 4.50 Large 5.50

Dasani Bottled Water 3

San Pellegrino Aranciata or Limonata 3

Fountain Beverages

Coke, Diet Coke, Sprite, Seagrams Gingerale

Glass 3.50 Pitcher 8.50

Hot Beverages

Espresso- Lavazza, Super Crema

Regular or Decaf 3.50

American Coffee- Lavazza

Regular or Decaf 3

Cappuccino 4.50 Add a Monin Syrup Flavor 2

Assorted Teas 2

Ask your server about our other specialty coffee drinks

**Before placing your order, please inform your server if a person in your party has a food allergy*

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and Holiday Parties with Polcari's Today!**

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