



Lunch Menu

APPETIZERS

Italian Meatballs or Italian Sweet Sausage

Three brick oven meatballs with our house made Marinara sauce or two brick oven sweet sausages with peppers and onions. Served with garlic bread. 11.75
Add Aged Mozzarella 2.25

Boneless Chicken Fingers

Hand breaded chicken tenders fried to a golden brown. Served with your choice of Buffalo style sauce, BBQ sauce or plain. 15

Heirloom Tomato Bruschetta

Fior Di Latte Mozzarella, local Heirloom tomatoes and garden fresh basil tossed in our house balsamic dressing. Served over crispy garlic toast. 12

ARTISAN SOUPS & SALADS

Soup and Salad

A bowl of soup and a side Garden, side Caesar, or a side Polcari's salad. 11.50

Italian Wedding Soup

Classic soup with mini meatballs, spinach, pasta and egg
Cup 5 Bowl 7

Minestrone Soup

Fresh vegetables, pasta and cannellini beans.
Cup 5 Bowl 7

ENTRÉE SALADS

Classic Caesar Salad or Chicken Caesar Salad

Romaine tossed with croutons, Polcari's Caesar dressing and Romano cheese. (Anchovies upon request) 12.50

Polcari's Salad

Romaine, baby spinach, watercress and radicchio tossed with mushrooms, carrots and leeks with a rich balsamic citrus olive oil dressing. 12.50

Add grilled chicken to any above salad 7

Add (6) Grilled Shrimp 12

Dressings: Balsamic Vinaigrette, Blue Cheese, Caesar, Greek, Lite Italian, Peppercorn Ranch

SANDWICHES

Served with either French Fries, a Side Garden or Side Caesar

Chicken Parmesan

Polcari's chicken cutlet, Mozzarella, Marinara, toasted on a Spuki roll. 12.50 Substitute Veal Add 6.50

Meatball Parmesan

Polcari's meatballs, Marinara, Mozzarella and Romano on a oven toasted Spuki roll. 12.50

Eggplant Parmesan

Regina eggplant slices, Parmesan, Mozzarella and Marinara on a toasted Spuki roll. 12.50

Sausage, Peppers and Onion

Grilled Italian sausages, peppers and onions on a toasted Spuki roll. 12.50

Polcari's Italian North Ender Sandwich

Prosciutto, salami, Rosemary ham and Provolone on a garlic butter Spuki roll toasted with lettuce, tomato and spicy cherry pepper relish. 12.50

BRICK OVEN BAKED CALZONES

Traditional

Sliced pepperoni with fresh Ricotta mix, Mozzarella, Parmesan cheese and Regina garlic sauce. 16.50

Italian Sausage Bianco

Regina sausage and sausage links, roasted vegetables, Provolone cheese, Mozzarella cheese and Regina garlic sauce. 16.50

Meatball Parmesan

Regina meatballs, Pecorino Romano, Provolone and Mozzarella cheese and Marinara sauce. 16.50

Eggplant Parmesan

Hand breaded eggplant, Pecorino Romano, Provolone, Ricotta, Mozzarella cheese and Marinara sauce. 16.50

Chicken Parmesan

Sliced, grilled chicken, Pecorino Romano, Provolone, Mozzarella cheese and Marinara sauce. 16.50

Roasted Vegetarian

Roasted seasonal vegetables, baby spinach, fresh Ricotta mix, Mozzarella, Parmesan cheese and Regina Garlic Sauce. 16.50

Served with our freshly prepared Marinara sauce

LUNCH ENTRÉES

Chicken Parmesan, Chicken Marsala or Chicken Piccata

Polcari's Famous Chicken dishes served with Linguine. 15.50

Pasta Marinara

Your choice of Pasta tossed with our fresh house made Marinara. 10
With Meatballs (2) or Sausages (2) add 6.50
Penne, Spaghetti, Cavatappi

Cheese Ravioli

Plump ravioli tossed in our house made Marinara with Romano cheese. 10.50

Broccoli and Penne

Crispy broccoli in a light garlic sauce seasoned with imported Pecorino Romano cheese and parsley. 10.75

Add chicken 7 Add (6) shrimp 12

Capelli Caprese

Angel hair pasta, garlic & olive oil, tomatoes, spinach, imported Pecorino Romano and basil. 10.75

Add chicken 7 Add (6) shrimp 12.

Grilled Chicken

Polcari's marinated grilled chicken served with fresh vegetable of the day. 14.50

Sweet Sausage Cavatappi

Sweet sausage meat and sliced hot sausage links, caramelized onions and a cream Marinara sauce. Tossed with Cavatappi pasta. 15.25

Lunch Served Monday - Saturday

11am - 4pm

Before placing your order, please inform your server if a person in your party has a food allergy. "Consuming raw or uncooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions."

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MARTINI'S & SPECIALTY DRINKS

MARTINIS

Pomegranate Martini

New Amsterdam Vodka, Pama Liqueur and a splash of cranberry juice.

Apple Martini

New Amsterdam Vodka and Sour Apple Pucker.

Chocolate Martini

Stoli Vanil and Godiva Chocolate.

Espresso Martini

Stoli Vanil, Kahlua, chilled Lavazza - Super Crema Espresso and a splash of Bailey's.

Blueberry Martini

Stoli Blueberi Vodka, house made blueberry mixer and blueberries.

Hot & Dirty Martini

New Amsterdam Vodka, olive brine and a splash of heat.

Raspberry Cosmo

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

Limoncello Martini

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

Manhattan

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

Sidecar (A Polcari Classic)

Cognac, Grand Marnier and lemon.

SPECIALTY DRINKS

John's Sangria

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

Pomegranate Margarita

Tequila, Pama Liqueur, Sour Mix and a splash of lime juice.

Raspberry Margarita

Tequila, Chambord, Sour Mix and a splash of lime juice.

Peach Bellini

Peach Liqueur topped with Prosecco.

Raspberry Bellini

Chambord topped with Prosecco.

Classic Italian Spritzer

Campari enhanced with citrus and hints of peach topped with Prosecco.

Mudslide

Kahlua, Bailey's, New Amsterdam Vodka and Ice Cream. Garnished with whipped cream

Italian Screwdriver

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.

Negroni

Campari, Gin and Sweet Vermouth.

Polcari's Punch

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

Godfather

Dewars and DiSaronno