



ANTIPASTI

Crab and Mozzarella Arancini **NEW**

Our crab and Mozzarella Arancini are handcrafted with an irresistible blend of premium crab meat, white rice, Mozzarella cheese and onion. Each rice ball is delicately flavored with aromatic herbs including garlic, coriander and basil, then dipped in a crunchy breaded coating. Topped with a spicy remoulade sauce. 14

Boneless Chicken Tenders

Handed breaded chicken tenders fried to a golden brown. Served with your choice of Buffalo style sauce, BBQ sauce or plain. 17

Italian Meatballs

Three meatballs with Marinara sauce and garlic bread. 12.50 Add Mozzarella 2.25

Toasted Ravioli

Plump cheese ravioli battered in seasoned breadcrumbs and fried to a golden brown. 12

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. 13

Tuscan Garlic Bread

An Italian baguette baked in our brick pizza oven topped with our blend of fresh garlic and herbs. Served with marinara sauce. 5 Add Mozzarella cheese 2.25

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. 13

Mozzarella Triangles

(our pesto sauce contains nuts)

Pesto marinated Mozzarella served with Marinara sauce for dipping. 10.50

Calamari Siciliani

Tender white calamari rings and tentacles lightly 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. 17

Neopolitan Fries **NEW**

Seasoned with flavorful Italian herbs, spices and Parmesan cheese. 8



SIGNATURE DISHES

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 Penne Rigate pasta. 20

Capelli Caprese

A lighter dish of angel hair pasta tossed with extra virgin olive oil, generous amounts of garlic and fresh spinach and tomatoes. 20

Broccoli & 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. 20

Fettuccine Alfredo

The classic cream garlic sauce seasoned with imported Pecorino Romano cheese and parsley. Tossed with fettuccine pasta. 20

*Add chicken to any above pastas 8
Add (6) shrimp to any above pastas 12*

Creamy Garlic Chicken **NEW**

Chicken cutlets egg dipped and pan fried to perfection, topped with a creamy garlic sauce. Served over Parmesan, basil and spinach orzo. 27

Sausage, Peppers & Onions

Italian sausages (Sweet and Hot) served over seasoned onions, peppers and roasted potatoes. 24

Sweet Sausage Cavatappi

Sweet sausage removed from the casing and hot sausage links sautéed with caramelized onions in a light cream Marinara sauce and tossed with cavatappi pasta. 24

Chicken Florentine

Battered chicken cutlets braised in a lemon garlic sauce and topped with fresh sautéed spinach and Mozzarella cheese served over linguine. 25

Grilled Chicken

Boneless, skinless marinated chicken breast, roasted potatoes and seasonal vegetables. 22

Rigatoni Bolognese

Jumbo rigatoni tossed in our house made Bolognese sauce. 22

Baked Lasagna

Baked cheese lasagna and Marinara sauce. 19

Cacio e Pepe Ravioli **NEW**

Jumbo stuffed Ricotta cheese ravioli. Tossed in a buttery fresh black pepper and Pecorino Romano cheese sauce. 21

CHICKEN OR VEAL

Chicken Contadina **NEW**

Pan seared chicken cutlets finished in garlic, white wine and lemon butter sauce accented with oregano. Tossed with pan roasted cherry tomatoes. Served over sautéed julienned carrots, celery, red and white onions 26 • Veal 33

Chicken Marsala

Sautéed fresh chicken breasts tossed with our own blend of Marsala wine sauce and plump white mushrooms sautéed to perfection and accented with prosciuttini ham, served over linguine. 26 • Veal 33

Chicken Piccata

Tender breasts of chicken sautéed in lemon garlic sauce, accented with capers and served over linguine. 26 • Veal 33

PARMESAN CLASSICS

Chicken Parmesan

The biggest, most tender, most flavorful Parmesan you will ever eat. Served over linguine. 24

Eggplant Parmesan

Breaded eggplant, Marinara sauce, Pecorino Romano and Mozzarella cheese. Baked and served over linguine Marinara 23

Veal Parmesan

Tender veal cutlets breaded in Polcari's own Parmesan breading and cooked until crispy. Topped with Marinara sauce and Mozzarella cheese served over linguine. 26

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."

SEAFOOD • LOCAL WATERS

Tuscan Swordfish **NEW**

Flavorful and meaty swordfish steak grilled to perfection and seasoned with fresh oregano and lemon. Accompanied with sautéed fresh broccolini, red onion and cherry tomatoes. 30

Mediterranean Salmon **NEW**

Pan seared filet of salmon sautéed with country olives, caramelized onions, roasted red peppers. Accented with crushed red pepper and oregano. Served over roasted red bliss potatoes topped with sprinkled feta cheese. 30

Shrimp Scampi

Tender white shrimp tossed in our light garlic cream and basil sauce. Served over linguine. 30

ZUPPA & INSALATA

Italian Wedding Soup

Classic Wedding Soup with flavorful mini meatballs, fresh spinach, mini pasta and eggs in a light chicken broth. Cup 5 Bowl 7

Minestrone Soup

Vegetables blended in a light tomato broth with ditalini pasta and cannellini beans. Cup 5 Bowl 7

Antipasto

Sliced aged Provolone, Mozzarella cheese, imported mortadella, sliced pepperoni, thinly sliced prosciutto, Genoa salami, pepperoncini peppers, country style olives and an assortment of homemade marinated vegetables served with our own balsamic dressing. (Serves 1-2) (add Anchovies upon request) 17

Classic Caesar Salad

Crisp romaine lettuce tossed to order with croutons and our house made Caesar dressing accented with Pecorino Romano cheese. (Anchovies upon request) Side 7.50 Entrée 12.75

Garden Salad

Iceberg lettuce, carrots, red onions and sliced Roma tomatoes served with your choice of dressing. Side 7 Entrée 11.50

Italian Salad

Mixed greens topped with cherry tomatoes, carrot slivers, red onion rings, pepperoncini peppers, black olives, marinated chick peas, baby spinach and croutons. Served with your choice of dressing Side 7.50 Entrée 12.75

Greek Mediterranean

Garden salad mix, Feta cheese, black and green olives, marinated fire roasted red peppers and crisp red onions, served with Greek dressing. Side 7.50 Entrée 12.75

*Add grilled chicken to any above salad 8
Add (6) Grilled Shrimp 12*

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

BRICK OVEN BAKED CALZONES

Chicken Parmesan **NEW**

Sliced hand breaded chicken cutlets, Pecorino Romano, Provolone, Mozzarella cheese and Marinara sauce. 17

Traditional

Sliced pepperoni with fresh Ricotta mix, Mozzarella, Parmesan cheese and Regina garlic sauce. 17

Italian Sausage Bianco

Regina sausage and sausage links, roasted vegetables, Provolone cheese, Mozzarella cheese and Regina garlic sauce. 17

Meatball Parmesan

Regina meatballs, Pecorino Romano, Provolone and Mozzarella cheese and Marinara sauce. 17

Eggplant Parmesan

Hand breaded eggplant, Pecorino Romano, Provolone, Ricotta, Mozzarella cheese and Marinara sauce. 17

Served with our freshly prepared Marinara sauce

Create Your Own

The Sauces: Original Regina Pizza Sauce, marinara sauce, garlic sauce

Original 10" 12.50 16" 17.50

Extra Additional Toppings 10" 3.25 16" 4.50

Our marinated tomato mix contains red onions

Traditional Toppings

Pepperoni, Regina's Sausage, Fresh Mushrooms, Fresh Onions, Salami, Fresh Peppers, Anchovies, Roasted Red Peppers, Jalapeno Peppers, Sliced Black Olives, Red Onions, Fresh Basil, Prosciutto, Fresh Spinach, Cherry Tomatoes, Marinated Artichoke Hearts, Hot Cherry Peppers, Marinated Tomatoes, Green Olives, Roasted Pineapple, Roasted Vegetables, Link Sausages, Broccoli Florets, House Made Eggplant Slices, Ricotta Cheese, Extra Cheese, Feta, Basil Pesto, Crushed Garlic, Regina's Meatball, Capers

Gourmet Toppings

Grilled Chicken, Buffalo Chicken, Breaded Chicken
Canadian Bacon, Bacon, Rosemary Ham, Caramelized Onions
10" 4 16" 5

Regina Favorites

CHEESE PIZZA

Our Regina dough aged and proofed to perfection. Topped with our spicy-sweet Original Regina Pizza sauce and Mozzarella 10" 12.50 16" 17.50

PEPPERONI PIZZA

Our Regina dough, Original Regina Pizza sauce and Mozzarella. Finished with sliced Pepperoni full of flavor with a balance of sweet, savory and spice 10" 15.75 16" 22

THE GIAMBOTTA (Anchovies upon request)

Our finest creation - Pepperoni, Regina sausage, salami, mushrooms, peppers, onions, fresh basil and Mozzarella 10" 17.50 16" 27

BUFFALO CHICKEN

Our Regina dough with our own specially breaded buffalo chicken in a spicy sauce with red onions and a Pepper Jack cheese blend. Garnished with a drizzle of Blue Cheese dressing 10" 17.50 16" 27

CHICKEN PARMESAN ^{NEW}

Our Regina dough topped with house made marinara sauce, sliced hand breaded chicken cutlets, Mozzarella cheese, parmesan cheese and fresh basil. 10" 18 16" 28

Old Time Favorites

10" 17 16" 27

MARGHERITA (Fresh Basil)

Something simple - Original Regina Pizza Sauce, fresh chopped basil with Mozzarella and Pecorino Romano

VEGETARIAN PRIMAVERA (White Pizza)

Mozzarella, mushrooms, peppers, onions, black olives, fresh basil, marinated tomatoes and artichoke hearts with our garlic sauce

ST. ANTHONY'S (White Pizza)

Regina's Sausage, roasted onions and peppers, sausage links, Parmesan and Mozzarella cheese, fresh basil and garlic sauce

POLLO REGINA

Grilled chicken breast, Ricotta, Parmesan, Pecorino Romano, Mozzarella, Original Regina Pizza Sauce, fresh basil and roasted onions & peppers

MELANZANE

Made with our house made Ricotta and Marinara sauces, spiced with oregano, topped with house made eggplant slices, red onions, basil, Pecorino Romano and Mozzarella

Vegetarian

10" 16.75 16" 26

FARMERS MARKET ^{NEW}

Garden fresh spinach, Feta cheese, marinated artichokes and tomato, on top of our aged Regina dough with our original pizza sauce and Mozzarella

MEDITERRANEAN

Marinara sauce, caramelized onions, roasted red peppers, sliced black and green olives, red pepper flakes, fresh parsley, capers, Mozzarella and Feta

QUATTRO FORMAGGIO (White Pizza)

Your favorite cheeses: Mozzarella, Ricotta, Pecorino Romano & Parmesan sprinkled with fresh basil and Regina's garlic sauce

SPINACI, BROCCOLI E POMODORO

Original Regina Pizza Sauce topped with fresh spinach, broccoli florets, cherry tomatoes, Pecorino Romano, Mozzarella, fresh basil

Meats

10" 16.75 16" 26

ITALIANO

Original Regina Pizza Sauce, pepperoni, artichoke hearts, fresh mushrooms, Mozzarella and Parmesan

CAPRICCIOSA

Sliced prosciutto, fresh mushrooms, Ricotta, Parmesan and Mozzarella with Original Regina Pizza Sauce

SAUSAGE CACCIATORE

Sliced sausage links, mushrooms, roasted onions and peppers and fresh parsley over our own Marinara sauce with Pecorino Romano and Mozzarella

MEATBALL POMODORO FRESCO

Marinated tomatoes, Regina's meatballs, Mozzarella, Pecorino Romano, and Parmesan, Regina's garlic sauce and fresh basil

POLLO PESTO *Contains Nuts

Pesto sauce, grilled chicken breast, marinated tomatoes, Ricotta, Mozzarella, garlic sauce and fresh basil

PROSCIUTTO CON SPINACI

A classic combination of Original Regina Pizza Sauce and Ricotta, fresh spinach, prosciutto, cherry tomatoes and Mozzarella. Accented with Pecorino Romano and fresh basil

MEATLOVERS

A hearty pizza made with pepperoni, ground sausage and Canadian bacon with our Original Regina Pizza Sauce and aged Mozzarella

ROSEMARY HAM BIANCO (White Pizza)

Roasted pineapple, fresh spinach, Rosemary ham, fresh basil, Parmesan & Mozzarella and Regina's garlic sauce

The North End Tradition- Since 1926, we have always had a passion for what we do, it matters to us. We put a slice of passion and soul in every pizza.

The Crust- Our secret, approaching 100 year old recipe, uses a special natural yeast, and is aged and proofed to perfection.

The Sauce- Our sauce is light, yet spicy-sweet with just the right herbs and spices.

The Toppings- Every day we start with the freshest and finest local vegetables, meats, and fresh herbs, no additives, just fresh natural foods bursting with flavor.

JOIN OUR LOYALTY PROGRAM



Polcaris.com

