

POLPETTE

by Nicky Meatballs

• VOTED BEST MEATBALLS IN THE FIVE BOROUGHES •

Featured on CBS Morning Show, Fox Good Day New York, NBC NEW YORK LIVE, and Z100 Radio Show

POLPETTE

TRY OUR WORLD FAMOUS MEATBALLS FIVE DIFFERENT WAYS:

STOLEN — THREE MEATBALLS SNATCHED FRESH FROM THE FRYING PAN CRISPY OUTSIDE AND DELICIOUSLY MOIST INSIDE.....	\$11
SLIDERS — NICKY'S FAMOUS SAUCED MEATBALLS ON BRIOCHE ROLLS.....	\$11
SAUCED — THREE BEEF & PORK BLEND MEATBALLS IN HOMEMADE MARINARA.....	\$12
SANDWICH — MEATBALL PARMIGIANA HERO.....	\$14
CLASSIC — SPAGHETTI AND MEATBALLS IN POMODORO SAUCE.....	\$19

HOMEMADE SLIDERS — THREE SLIDERS ON BRIOCHE ROLLS, WITH MIXED GREENS

POLPETTE — MEATBALLS AND POMODORO SAUCE.....	\$11
EGGPLANT — BREADED EGGPLANT AND POMODORO SAUCE.....	\$11
SAUSAGE AND BROCCOLI RABE — SAUTÉED WITH GARLIC AND OLIVE OIL.....	\$11

BROOKLYN HEROES — SERVED WITH MIXED GREENS IN A HOUSE VINAIGRETTE

POLPETTE PARMIGIANA	\$14
EGGPLANT PARMIGIANA	\$14
CHICKEN PARMIGIANA	\$14
SAUSAGE, PEPPERS AND ONIONS	\$14

ANTIPASTI

TRUFFLE PARMESAN FRENCH FRIES	\$8
MOZZARELLA FRITTI — BREADED AND FLASH FRIED, WITH POMODORO SAUCE.....	\$10
ZUCCHINI FRITTI — BREADED AND FLASH FRIED, WITH POMODORO SAUCE.....	\$10
CAPRESE — BUFFALO MOZZARELLA WITH TOMATO AND BASIL.....	\$10
COZZE A LA MARINARA — STEAMED MUSSELS IN OUR RED OR WHITE SAUCE.....	\$12
CALAMARI FRITTI — BATTER DIPPED AND FLASH FRIED, WITH POMODORO SAUCE.....	\$13
EGGPLANT ROLLATINE — STUFFED WITH RICOTTA, PORCINI MUSHROOMS AND PEAS.....	\$13
GAMBERI E FUNGO — SHRIMP & MUSHROOMS SAUTÉED IN A ROSEMARY HERB SAUCE.....	\$13
SICILIAN PLATTER — CURED MEATS AND CHEESES.....	\$14

ZUPPI

PASTA FAGIOLI — TRADITIONAL WHITE BEAN SOUP.....	\$8
STRACCIATELLA — SPINACH AND EGG DROP SOUP.....	\$8

INSALATA

INSALATA MISTA — MIXED GREENS WITH TOMATOES IN A HOUSE VINAIGRETTE.....	\$8
INSALATA DI CAESAR — CLASSIC CAESAR.....	\$8
INSALATA TRE COLORI — ARUGULA, RADICCHIO AND ENDIVE IN A HOUSE VINAIGRETTE.....	\$8
INSALATA ARUGULA — WITH TOMATOES IN A HOUSE VINAIGRETTE.....	\$8
PORTOBELLO GRIGLIA — GRILLED PORTOBELLO & ARUGULA WITH AGED BALSAMIC VINAIGRETTE..	\$9

HOUSE SPECIALTY PASTAS * DENOTES OUR HOMEMADE PASTA

- LINGUINI PRIMAVERA – WITH MIXED VEGETABLES, SAUTÉED IN GARLIC AND OLIVE OIL.....\$18
- PENNE WITH SAUSAGE AND BROCCOLI RABE IN GARLIC AND OLIVE OIL.....\$19
- RIGATONI WITH ESCAROLE AND WHITE BEANS IN GARLIC AND OLIVE OIL.....\$19
- RIGATONI FILETTO DI POMODORO – WITH PROSCIUTTO AND ONIONS.....\$19
- * GNOCCHI MARINARA – HAND ROLLED RICOTTA GNOCCHI IN MARINARA SAUCE.....\$19
- * RAVIOLI A LA VODKA – STUFFED WITH SPINACH AND RICOTTA CHEESE.....\$19
- * TORTELLINI WITH PROSCIUTTO AND PEAS IN A CREAMY ALFREDO SAUCE.....\$19
- * FETTUCCHINE CARBONARA – WITH BACON IN A CREAMY ALFREDO SAUCE.....\$19
- * LOBSTER RAVIOLI – WITH ASPARAGUS, RADICCHIO AND SUCCULENT GULF SHRIMP.....\$20
- * PAPARDELLE BOLOGNESE – TENDER RIBBON PASTA IN A CLASSIC BEEF RAGU.....\$20
- * BLACK LINGUINI – WITH CALAMARI IN A SPICY ARRABIATA SAUCE.....\$20
- * BLACK LINGUINI - SALMON, MUSSELS, SHRIMP, LEEKS, TOMATOES, GARLIC & OLIVE OIL....\$20
- LINGUINI VONGOLE – SMALL FRESH CLAMS IN THE SHELL – RED OR WHITE SAUCE.....\$20
- LINGUINI FRUTTI DI MARE – SHRIMP, MUSSELS, CLAMS AND CALAMARI
SERVED IN OUR RED OR WHITE SAUCE.....\$20

PICK YOUR OWN	<u>PASTA</u>	<u>SAUCE</u>
FULL PORTION – \$17.00	• CAPELLINI	• ALFREDO
HALF PORTION – \$11.00	• FARFALLE	• MARINARA
	• PENNE	• PUTTANESCA
	• LINGUINI	• POMODORO
GLUTEN-FREE PASTA AVAILABLE	• SPAGHETTI	• VODKA
	• RIGATONI	• PESTO

EGGPLANT - CLASSIC EGGPLANT PARMIGIANA - OR - EGGPLANT ROLLATINE....\$18

POLLO

- POLLO PARMIGIANA.....\$20
- POLLO MILANESE – POUNDED, BREADED, TOPPED WITH FRESH TOMATO AND BASIL.....\$20
- POLLO SCARPIELLO – SERVED ON THE BONE WITH SWEET ITALIAN SAUSAGE.....\$20
- POLLO MARSALA – SERVED WITH MUSHROOMS IN MARSALA WINE SAUCE.....\$20
- POLLO PICCATA – SERVED IN WHITE WINE LEMON SAUCE.....\$20
- POLLO FRANCESE – LIGHTLY BATTERED, SERVED IN WHITE WINE LEMON SAUCE.....\$20
- POLLO SORRENTINO – TOPPED WITH BREADED EGGPLANT AND MOZZARELLA.....\$20
- POLLO “NICOLA” – WITH FONTINA AND MUSHROOMS IN A MARSALA TOMATO SAUCE.....\$20

PESCE

- SHRIMP PARMIGIANA.....\$18
- SHRIMP SCAMPI.....\$18
- ZUPPA DI PESCE – MIXED SEAFOOD IN TOMATO BROTH.....\$18
- SALMON PICCATA – SERVED IN WHITE WINE LEMON SAUCE.....\$20
- SOLE FRANCESE – LIGHTLY BATTERED, SERVED IN WHITE WINE LEMON SAUCE.....\$22
- RED SNAPPER LIVORNESE – WITH BLACK OLIVES AND CAPERS IN POMODORO SAUCE...\$22

CONTORNI (SAUTEED OR STEAMED)

- MIXED MUSHROOMS..... \$8
- MIXED VEGETABLES..... \$8
- SPINACH..... \$8
- BROCCOLI..... \$8
- BROCCOLI RABE.....\$9
- PANCETTA, ONIONS AND PEAS.....\$9
- ROASTED RED PEPPERS, RAISINS AND PINE NUTS.....\$9
- SWEET SAUSAGE & LENTILS IN HONEY ROSEMARY SAUCE.....\$9