

# POLPETTE

## *Wines and Spirits*

**POLPETTE** – (*POHL/PET/TEH*): A MEATBALL MADE FROM AN AMOUNT OF GROUND MEAT AND OTHER INGREDIENTS ROLLED INTO A SMALL BALL. IN THE EARLY 1900'S, ITALIAN IMMIGRANTS BROUGHT THEIR OWN MEATBALL RECIPES TO NYC, MANY OF WHICH HAD EVOLVED ACCORDING TO FAMILY TRADITION. POLPETTE WERE NOT INITIALLY SERVED WITH SPAGHETTI, BUT ALONE, AS TRADITIONALLY PREPARED IN ITALY.

**POLPETTE RESTAURANT** IS FOUNDED BY NYC'S POPULAR MEATBALL SPECIALIST, **NICKY "MEATBALLS" MORMANDO**. ORIGINATING FROM HIS NEARBY WESTSIDE NEIGHBORHOOD-FAVORITE RESTAURANT **BELLO GIARDINO**, NICKY'S EVER-POPULAR POLPETTE HAVE BEEN VOTED "**BEST OF THE BOROUGHS**," AND ARE HERE FOR YOU TO TASTE FIRST-HAND.

EVERYTHING ON THE MENU AND IN THE RESTAURANT HAS BEEN CHOSEN TO EXCITE YOUR SENSES. ALONG WITH OUR **HOUSE-CRAFTED COCKTAILS**, THE CAREFULLY SELECTED BEER AND WINES WILL COMPLEMENT THE CUISINE TO MATCH FLAVORS TO PERFECTION. OUR EXPERT STAFF WILL BE HAPPY TO ASSIST YOU IN SELECTING A BEVERAGE... PLEASE ENJOY THEM IN GOOD HEALTH AND SPIRIT.

**CIN CIN! (CHEERS!)**

## POLPETTE SPECIALTY COCKTAILS

~\$13~

### POLPETTE NEGRONI ROSSO

GRAPPA RUTA CANDOLINI, CARPANO ANTICA, CAMPARI AND BLACK WALNUT BITTERS. STIRRED AND SERVED ON THE ROCKS.

### THE ROMAN-HATTAN

BULLEIT RYE, MAPLE SYRUP, BLACK PEPPER LIQUID SMOKE.  
SHAKEN & SERVED UP.

### PELMOJITO

RUM, GRAPEFRUIT JUICE, MUDDLED LIME & MINT, TOPPED WITH CLUB SODA  
SERVED ON THE ROCKS

### ELDER-BERRY SMASH

VODKA, ST.GERMAIN, FRESH LEMON JUICE, MUDDLED BLUEBERRIES & MINT  
SERVED UP

### THE PEGASUS

GIN, APEROL, FRESH LIME JUICE AND RHUBARB BITTERS.  
SERVED ON THE ROCKS

### THE GIN NICKY

GIN, ST.GERMAIN, FRESH LIME JUICE, TOPPED WITH CLUB SODA  
SERVED ON THE ROCKS

### BLOOD-ORANGE MARGARITA

TEQUILA, TRIPLE SEC, BLOOD ORANGE NECTAR, HAND PRESSED LIME JUICE  
SHAKEN & SERVED ON THE ROCKS

\* **ASK ABOUT OUR SPECIAL COCKTAIL OF THE WEEK** \*

# WHISKEYS

## BOURBON

MAKER'S MARK	\$12
KNOB CREEK	\$14
WIDOW JANE	\$15

## RYE

TEMPLETON	\$13
BULLEIT	\$14
MICHTER'S	\$14

## SINGLE MALT - OR - BLENDED SCOTCH

DEWAR'S	\$11
JOHNNIE WALKER RED	\$12
JOHNNIE WALKER BLACK	\$14
MACALLAN 12YR	\$14
GLENLIVET 12YR	\$14
CHIVAS REGAL	\$14
BALVENIE 15YR	\$18

## IRISH, CANADIAN AND AMERICAN WHISKEYS

CANADIAN CLUB	\$11
SEAGRAM'S SEVEN	\$11
JAMESON	\$12
JACK DANIEL'S	\$12
CROWN ROYAL	\$12

## BEERS

“BEER. IT’S THE BEST DAMN DRINK IN THE WORLD.”

*- Jack Nicholson*

WITH A NOD TO BOTH THE OLD COUNTRY AND TO OUR GREAT CITY,  
POLPETTE OFFERS FOUR PREMIUM BEERS ON TAP.

ENJOY A FRESHLY Poured TASTE OF  
ITALY, BROOKLYN AND THE BRONX.

### DRAFT

PERONI	\$8
MORETTI LA ROSSA	\$8
BRONX BREWERY	\$8
SIX POINT	\$8

### BOTTLE

BROOKLYN	\$7
HEINEKEN	\$7
HEINEKEN LIGHT	\$7

ENHANCE YOUR DINING EXPERIENCE BY SHARING A BOTTLE OF:

**CHIMAY GRANDE RESERVE BLUE** 750ML \$24

THIS LARGE FORMAT TRAPPIST BEER IS MADE FULLER AND SMOOTHER BY A  
SECOND FERMENTATION IN-BOTTLE — MAKING IT A TRULY  
ELEGANT CHOICE TO ENJOY WITH A MEAL.

## WINES BY THE GLASS

### RED

CHIANTI – <i>PICCINI</i> – ITALY	\$10
PINOT NOIR – <i>FOREST GLEN</i> – CALIFORNIA	\$10
CABERNET SAUVIGNON – <i>ESTRELLA</i> – CALIFORNIA	\$10
CABERNET SAUVIGNON – <i>14 HANDS</i> – WASHINGTON STATE	\$12
SANGIOVESE – <i>COL DI SASSO</i> – TUSCANY, ITALY	\$12
MONTEPULCIANO – <i>STELLA</i> – ITALY	\$12
VALPOLICELLA – <i>MONTE ZOVO</i> – ITALY	\$12
PINOT NOIR – <i>OLD PARCELL</i> – OREGON	\$14
SUPER TUSCAN – <i>FRESCOBALDI</i> – TUSCANY, ITALY	\$14

### WHITE & ROSE

PINOT GRIGIO – <i>ALVERDI</i> – ITALY	\$10
CHARDONNAY – <i>ESTRELLA</i> – CALIFORNIA	\$10
CHARDONNAY – <i>ZEE</i> – SOUTH AFRICA	\$12
SAUVIGNON BLANC – <i>MATUA</i> – NEW ZEALAND	\$12
GAVI – <i>VILLA ROSA</i> – ITALY	\$12
RIESLING – <i>CLEAN SLATE</i> – GERMANY	\$12
VERMENTINO – <i>BANFI</i> – TUSCANY, ITALY	\$14
ROSE – <i>MAISON BELLE CLAIRE</i> – FRANCE	\$12

### SPARKLING

BRUT SPARKLING WINE – <i>WYCLIFF</i> – CALIFORNIA	\$10
PROSECCO – <i>ZARDETTO</i> – ITALY	\$12

## WINE SELECTIONS

### RED

CABERNET SAUVIGNON – <i>ESTRELLA</i> – CALIFORNIA	\$34
CHIANTI – <i>PICCINI</i> – ITALY	\$34
PINOT NOIR – <i>FOREST GLEN</i> – CALIFORNIA	\$35
BARBERA D’ASTI – <i>MICHELE CHIARLO</i> – ITALY	\$37
NERO D’AVOLA – <i>TASCA REGALEAI ROSSO</i> – SICILY	\$37
SANGIOVESE – <i>COL DI SASSO</i> – TUSCANY, ITALY	\$40
MONTEPULCIANO D’ABRUZZO – <i>STELLA</i> – ITALY	\$42
VALPOLICELLA – <i>MONTEZOVO</i> – ITALY	\$42
CABERNET SAUVIGNON – <i>14 HANDS</i> – WASHINGTON STATE	\$44
PINOT NOIR – <i>OLD PARCELL</i> – OREGON	\$48
CHIANTI CLASSICO RISERVA – <i>BANFI</i> – ITALY	\$48
SUPER TUSCAN – <i>FRESCOBALDI</i> – TUSCANY, ITALY	\$52
CHIANTI CLASSICO RISERVA DUCALE – <i>RUFFINO “TAN”</i> – ITALY	\$59
DELL’ORNELLAIA – <i>LE VOLTE</i> – ITALY	\$59
CABERNET SAUVIGNON – <i>HESS PURPLE LABEL</i> – NAPA	\$70
SUPER TUSCAN – <i>TENUTA SAN GUIDO</i> – BOLGHERI, ITALY	\$80

## WINE SELECTIONS

### WHITE & ROSE

CHARDONNAY – <i>ESTRELLA</i> – CALIFORNIA	\$34
PINOT GRIGIO – <i>ALVERDI</i> – ITALY	\$36
RIESLING – <i>CLEAN SLATE</i> – GERMANY	\$38
CHARDONNAY – <i>ZEE</i> – SOUTH AFRICA	\$40
GAVI – <i>VILLA ROSA</i> – ITALY	\$42
SAUVIGNON BLANC – <i>MATUA</i> – NEW ZEALAND	\$42
VERMENTINO – <i>BANFI</i> – TUSCANY, ITALY	\$48
CHABLIS – <i>DOMAINE CHRISTIAN MOREAU</i> – FRANCE	\$54
PINOT GRIGIO – <i>SANTA MARGHERITA</i> – ITALY	\$56
CHARDONNAY – <i>CAKEBREAD CELLARS</i> – NAPA	\$70
ROSE – <i>MAISON BELLE CLAIRE</i> – COTES DE PROVENCE	\$48

### SPARKLING

BRUT SPARKLING WINE – <i>WYCLIFF</i> – CALIFORNIA	\$32
PROSECCO – <i>ZARDETTO</i> – ITALY	\$40
BRUT CHAMPAGNE – PIPE HEIDSIECK – FRANCE	\$75

## APERITIFS, DIGESTIFS AND DESSERT WINES

### COGNACS & RUMS

B & B	\$11
HENNESSY VS	\$12
COURVOSIER	\$13
REMY MARTIN	\$14
COURVOSIER XO	\$18
RON ZACAPA XO	\$18

### CORDIALS, LIQUEURS, AND BRANDIES

OSBORNE RUBY	\$12	BAILEYS	\$12
FONSECA 10 YR TAWNY	\$12	SAMBUCA ROMANO	\$12
LIMONCELLO	\$12	FRANGELICO	\$12
FERNET BRANCA	\$12	DRAMBUIE	\$12
CYNAR	\$12	RAMAZZOTTI	\$12
CAMPARI	\$12	MONTENEGRO	\$12
APEROL	\$12	GRAND MARNIER	\$13