

# POLPETTE 71

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

## TRY OUR WORLD FAMOUS MEATBALLS FOUR DIFFERENT WAYS:

SAUCED – THREE BEEF & PORK BLEND MEATBALLS IN HOMEMADE MARINARA.....	\$12
SLIDERS – NICKY’S FAMOUS SAUCED MEATBALLS ON BRIOCHE ROLLS.....	\$12
SANDWICH – MEATBALL PARMIGIANA HERO.....	\$14
CLASSIC – SPAGHETTI AND MEATBALLS IN POMODORO SAUCE.....	\$19

## HOMEMADE SLIDERS – THREE SLIDERS ON BRIOCHE ROLLS, WITH MIXED GREENS

EGGPLANT – BREADED EGGPLANT AND POMODORO SAUCE.....	\$12
SAUSAGE AND BROCCOLI RABE – SAUTÉED WITH GARLIC AND OLIVE OIL.....	\$12

## ANTIPASTI

CALDO VERDURE GRIGLIA – SEASONAL GRILLED VEGETABLES .....	\$10
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
EGGPLANT ROLLATINE – STUFFED WITH RICOTTA, PORCINI MUSHROOMS AND PEAS.....	\$13
GAMBERI E FUNGO – SHRIMP & MUSHROOMS SAUTÉED IN A ROSEMARY HERB SAUCE.....	\$13
COLD ANTIPASTO – MEATS, CHEESES, RED PEPPERS, ARTICHOKE HEARTS, OLIVES.....	\$14

## ZUPPI

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

## INSALATA

ADD GOAT CHEESE OR SHAVE PARM \$2, SHRIMP \$3 PER PIECE GRILLED CHICKEN \$7

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

## PESCE

SHRIMP PARMIGIANA.....	\$18
SHRIMP SCAMPI – SERVED OVER RISOTTO.....	\$18
ZUPPA DI PESCE – MIXED SEAFOOD IN TOMATO BROTH.....	\$18
SALMON PICCATA – SERVED IN WHITE WINE LEMON SAUCE.....	\$21
SOLE FRANCESE – LIGHTLY BATTERED, SERVED IN WHITE WINE LEMON SAUCE.....	\$22
RED SNAPPER LIVORNESE – WITH BLACK OLIVES AND CAPERS IN POMODORO SAUCE...	\$22
RED SNAPPER PROVENCALE – WHITE WINE, FRESHLY CHOPPED TOMATOES, SHRIMP.....	\$24
SOLE ROMANA –BREADED, LEMON WHITE WINE, ARTICHOKE HEART & MUSHROOMS.....	\$24

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

- ALL ENTREES SERVED WITH A SIDE OF RIGATONI POMODORO -

## PASTA

LINGUINI PRIMAVERA – WITH MIXED VEGETABLES, SAUTÉED IN GARLIC AND OLIVE OIL.....	\$19
PENNE WITH SAUSAGE AND BROCCOLI RABE IN GARLIC AND OLIVE OIL.....	\$19
RIGATONI WITH ESCAROLE AND WHITE BEANS IN GARLIC AND OLIVE OIL.....	\$19
LINGUINI VONGOLE – NEW ZEALAND COCKLES IN THE SHELL – RED OR WHITE .....	\$20
LINGUINI FRUTTI DI MARE – SHRIMP, MUSSELS, CLAMS AND CALAMARI, RED OR WHITE.....	\$20
PENNE NONA – CHICKEN, SUNDRIED TOMATOES, MUSHROOMS, VODKA SAUCE.....	\$20

### HOUSE SPECIALTY HOMEMADE PASTAS

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
FETTUCCINE CARBONARA – WITH BACON IN A CREAMY ALFREDO SAUCE.....	\$19
PAPPARDELLE – WITH PORCINI MUSHROOM CREAM SAUCE.....	\$20
LOBSTER RAVIOLI – WITH ASPARAGUS, RADICCHIO AND SUCCULENT GULF SHRIMP.....	\$20
BLACK LINGUINI – WITH CALAMARI IN A SPICY ARRABIATA SAUCE.....	\$20
BLACK LINGUINI - SALMON, MUSSELS, SHRIMP, LEEKS, TOMATOES, GARLIC & OLIVE OIL.....	\$20
PAGLIA FIENO –MIX MUSHROOMS, PROSCIUTTO, ASPARAGUS IN A LIGHT PINK SAUCE....	\$20
PAGLIA FIENO LA COZZE –MUSSELS, ARTICHOKE HEARTS, IN A MARINARA SAUCE.....	\$20

PICK YOUR OWN .....	<u>PASTA</u>	<u>SAUCE</u>
FULL PORTION – \$18.00	• CAPELLINI	• ARRABIATA
HALF PORTION – \$12.00	• FUSSILLI	• BOLOGNESE
<b>GLUTEN-FREE PASTA AVAILABLE</b>	• PENNE	• PUTTANESCA
	• LINGUINI	• POMODORO
	• SPAGHETTI	• VODKA
	• RIGATONI	• PESTO

## 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 ROSMARINO—GRILLED CHICKEN BREAST MARINATED IN ROSEMARY HERB SAUCE.....	\$21
POLLO SORRENTINO – TOPPED WITH BREADED EGGPLANT AND MOZZARELLA.....	\$21
POLLO “NICOLA” – WITH FONTINA AND MUSHROOMS IN A MARSALA TOMATO SAUCE.....	\$21

## VEAL

VEAL PARMIGIANA.....	\$22
VEAL MILANESE.....	\$22
VEAL PICATTA.....	\$24
VEAL MARSALA.....	\$24
VEAL NICOLA.....	\$25
VEAL SCALAPINI.....	\$25

## CONTORNI (SAUTEED OR STEAMED)

GARLIC BREAD.....	\$6	PANCETTA, ONIONS AND PEAS.....	\$9
MIXED MUSHROOMS.....	\$8	ROASTED RED PEPPERS, RAISINS AND PINE NUTS.....	\$9
MIXED VEGETABLES.....	\$8	SWEET SAUSAGE & LENTILS IN HONEY ROSEMARY SAUCE.....	\$9
BROCCOLI.....	\$8	ESCAROLE.....	\$9
SPINACH.....	\$9	BROCCOLI RABE.....	\$10

*- AN 18% GRATUITY WILL BE ADDED TO PARTIES OF SEVEN OR MORE -*