

Polcini's

APPETIZERS

- Sauteed mussels in a pommery mustard cream sauce with shallots, garlic, fresh rosemary and cracked black pepper \$7.95
- Mediterranean antipasto platter of sliced prosciutto, soppressata, aged provolone, marinated olives, hummus, roasted eggplant, fennel salad and roasted red peppers \$8.95
- Grilled stuffed calamari with spicy tunisian red pepper dipping sauce and cumin aioli \$7.95
- Grilled country bread with lots of garlic, fresh herbs, parmesan and mozzarella cheese, and extra virgin olive oil \$4.95
- Lobster and ricotta ravioli with roasted red pepper sauce, fresh chive and shaved parmesan cheese \$9.95
- A small open-faced sandwich with prosciutto di parma, fresh mozzarella, extra virgin olive oil and basil \$6.95
- Warm goat cheese and fresh oregano wrapped in grape leaves with a grilled olive bread crouton \$6.95
- Fresh Maine crab cakes with spicy red pepper aioli and cumin mayonnaise \$8.95

SALADS

- Mixed wild greens with choice of balsamic vinaigrette or fat-free tomato citrus vinaigrette \$4.95
- Romaine leaves with our own caesar dressing, garlic croutons, anchovy and shaved parmesan \$5.95
with grilled shrimp \$10.95
- Sliced tomatoes topped with whole basil leaves, vermont goat cheese, slivered red onion, extra virgin olive oil and red wine vinegar \$7.95
- Arugula tossed with grilled shrimp, black olives, feta cheese, peperoncini, radicchio and greek-oregano vinaigrette \$8.95

Chef Andrew Levy

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N.A. - A.C.

Bistro • Tavern Menus

P A S T A S

Potato and parmesan gnocchi in a light cream sauce with porcini mushrooms, chopped spinach, garlic, chopped tomatoes, shaved parmesan cheese	\$12.95
Angel Hair pasta with diced tomato, fresh basil, scallions, garlic and olive oil	\$9.95
with grilled chicken / with grilled shrimp	\$11.95 / \$15.95
Baked penne with meat sauce of ground beef, pork, veal, fennel and crushed tomatoes	\$11.95
Grilled chicken and broccoli with roasted garlic, cream & fresh thyme over gemelli pasta	\$11.95
Grilled greek sausage and eggplant with chopped tomato, and sauteed red onion in chicken broth over pommery mustard fettucini	\$10.95
Lemon pepper linguine with wood-grilled shrimp, basil pesto, lemon, white wine, yellow tomatoes, garlic and olive oil	\$15.95
Penne with asparagus, red peppers, eggplant, zucchini, olive oil, garlic and fresh herbs	\$11.95
Crispy roast duck with prosciutto, radicchio and shittake mushrooms over wide egg noodles in a rich chicken and duck broth	\$13.95
Smoked chicken ravioli with caramelized onions, butternut squash and sauteed apples	\$12.95
Baked risotto of the day	priced daily

E N T R E E S

Wood-grilled salmon with ginger shallot butter, served with roasted tomato stuffed with couscous and pine nuts	\$14.95
Grilled sea scallops with orange basil vinaigrette served over fresh tomato linguine with steamed broccoli	\$15.95
Grilled chicken breast in algerian spices served with lemon couscous & grilled asparagus	\$12.95
Roasted pesto half chicken with parmesan mashed potatoes and sauteed spinach	\$13.95
Braised lamb stew with rosemary, tomato and onion, accompanied by saffron risotto and baby carrots	\$13.95
Grilled veal chop with tomato-infused veal sauce over creamy fontina polenta with grilled fennel and roma tomato	\$19.95
Grilled sirloin steak with a wild mushroom veal sauce, served with pommery mustard fettucini and flash-sauteed garlicky greens	\$17.95
Mediterranean mixed vegetable grill with olive oil, fresh herbs and yogurt-cucumber sauce	\$12.95
Baked three layer torte of polenta, roasted vegetable and spinach served on a red pepper puree with crispy fried leeks	\$13.95