



ANTIPASTI

Heirloom Tomato Bruschetta

Fior Di Latte Mozzarella, local Heirloom tomatoes and garden fresh basil tossed in our house balsamic dressing. Served over crispy garlic toast. 12

Eggplant Rollatini

Three house made breaded eggplant lightly fried and rolled with a filling of Ricotta cheese and spices. Baked under a layer of Marinara and Mozzarella cheese. 13.25

Mozzarella Triangles (our pesto sauce contains nuts)

Pesto marinated Mozzarella served with Marinara sauce for dipping. 10.50

Calamari Siciliani

Tender white calamari rings 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. 16

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. 11.75

Steamed Mussels

Our famous jumbo bowl of fresh PEI tender Mussels steamed in a garlic beer broth. Served with a hunk of our Tuscan bread. (ask your server if you want it spicy Marinara) 15

Toasted Ravioli

Plump cheese ravioli battered in seasoned breadcrumbs and fried to a golden brown. 11

Antipasto Platter

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 2-3) 22.50 (add Anchovies upon request)

INSALATA & ZUPPA

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

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) Small 7 Entrée 12.50

Garden Salad

Iceberg lettuce, carrots, purple cabbage, red onions and sliced Roma tomatoes served with your choice of dressing. Small 6.50 Entrée 11

Polcari's Salad

Romaine, baby spinach, watercress and radicchio tossed with mushrooms, carrots and leeks with a rich balsamic citrus olive oil dressing. Small 7 Entrée 12.50

Add grilled chicken to any above salad 7

Add (6) Grilled Shrimp 12

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

PARMESAN CLASSICS

*Chicken Parmesan

The biggest, most tender, most flavorful Parmesan you will ever eat. Served with a side of linguine. 22

Eggplant Parmesan

Breaded eggplant, Marinara sauce, Romano and Mozzarella cheese. Baked and served with a side of linguine Marinara 21.25

*Veal Parmesan

Tender veal cutlet breaded in Polcari's own Parmesan breading and cooked until crispy. Topped with Marinara sauce and Mozzarella cheese served with a side of linguine. 25

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."

CHICKEN

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 with a side of linguine. 24 • Veal 32

Chicken Piccata

Tender breast of chicken sautéed in lemon garlic sauce, accented with capers and served with a side of linguine. 24 • Veal 32

Chicken Saltimbocca

Tender chicken breasts in a Sherry mushroom sauce topped with fresh spinach, prosciutto and Mozzarella cheese. Served with a side of linguine. 24 • Veal 32



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. 18

Schiaffettoni (ski-uf-fet-tony)

Jumbo rigatoni tossed in a rich sauce of sweet caramelized onions, toasted walnuts, fresh spinach and a garlic cream sauce 18

Capelli Caprese

A lighter dish of angel hair pasta tossed with extra virgin olive oil, generous amounts of garlic and fresh spinach and tomatoes. 18

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. 18.50

Fettuccine Alfredo

The classic cream garlic sauce seasoned with imported Pecorino Romano cheese and parsley. Tossed with fettuccine pasta. 18

Add chicken to any above pastas 7

Add (6) shrimp to any above pastas 12

Chicken Fra Diavolo

Pan seared white chicken meat, simmered in our own fresh spicy marinara sauce with sautéed sweet red and white onions. Tossed with penne rigate pasta. (* Ask your server if you would like it extra spicy.) 22

Sausage, Peppers & Onions

Italian sausages (Sweet and Hot) served over seasoned onions, peppers and roasted potatoes. 22

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. 22

Chicken Florentine

Battered chicken cutlets braised in a lemon garlic sauce and topped with fresh sautéed spinach and Mozzarella cheese served with a side of linguine. 24

Grilled Chicken

Boneless, skinless marinated chicken breast, roasted potatoes and seasonal vegetables. 21

Rigatoni Bolognese

Jumbo rigatoni tossed in our house made Bolognese sauce. 19

Baked Four Cheese Penne

Romano, Parmesan, Ricotta and Mozzarella cheese tossed with penne pasta and Marinara sauce. 19

Baked Lasagna

Baked cheese lasagna and Marinara sauce. 19

Cheese Ravioli

Tossed in our Marinara sauce. 19

GREAT ADDITIONS

Meatballs (2) or Italian Sausages (2) 6.50

Polcari's Garlic Bread 5 Add Aged Mozzarella 2.25

SEAFOOD • LOCAL WATERS

Seafood Fra Diavolo

South American white shrimp, rope grown P.E.I. Mussels, large fresh sea scallops and fresh chopped sea clams simmered in a spicy Fra Diavolo sauce served over linguine. 30 (*Ask your server if you prefer the mild sauce)

Shrimp Scampi (Polcari's Style)

Tender white shrimp tossed in our light garlic cream and basil sauce. Served with a side of linguine tossed with garlic sauce. 29.75

Baked Salmon Primavera

Grilled filet of salmon based in lemon and butter. Served over steamed spinach with charred cherry tomatoes and "Spaghetti Vegetable" Topped with herbed extra virgin olive oil. 29

BRICK OVEN BAKED CALZONES

Traditional

Sliced pepperoni with fresh Ricotta mix, Mozzarella, Parmesan cheese and Regina garlic sauce. 16.50

Italian Sausage Bianco

Regina sausage and sausage links, roasted vegetables, Provolone cheese, Mozzarella cheese and Regina garlic sauce. 16.50

Meatball Parmesan

Regina meatballs, Pecorino Romano, Provolone and Mozzarella cheese and Marinara sauce. 16.50

Eggplant Parmesan

Hand breaded eggplant, Pecorino Romano, Provolone, Ricotta, Mozzarella cheese and Marinara sauce. 16.50

Chicken Parmesan

Sliced, grilled chicken, Pecorino Romano, Provolone, Mozzarella cheese and Marinara sauce. 16.50

Roasted Vegetarian

Roasted seasonal vegetables, baby spinach, fresh Ricotta mix, Mozzarella, Parmesan cheese and Regina Garlic Sauce. 16.50

Served with our freshly prepared Marinara sauce

NON ALCOHOLIC BEVERAGES

Polcari's Bottled Orange 4

Polcari's Bottled Rootbeer 4

Polcari's Bottled Diet Rootbeer 4

Juice and Milk 3

Fountain Beverages

*Coke, *Coke Zero Sugar, *Diet Coke,

*Sprite, *Fanta Ginger Ale,

*Minute Maid Lemonade

*Glass 3.50 Pitcher 8.50

Bottled Water and Iced Teas

Dasani Water 3.25

San Pellegrino Mineral Water

Small 4.50 Large 5.50

Panna Natural Spring Water

Small 4.50 Large 5.50

San Pellegrino Aranciata 3

San Pellegrino Limonata 3

Fresh Brewed Iced Tea 3.50

Flavored Iced Tea 4.50

Peach and Raspberry



SPECIALTY COFFEE & HOT TEAS

Espresso

Lavazza, Super Crema

Regular or Decaf. 4

Cappuccino 5

Café Mocha 6

Café Latte 5

Coffee Regular or Decaf 4

Assorted Herbal and Flavored Teas 3

Ask server for selection



Add a burst of flavor to your Soft Drinks, Coffee or Iced Tea 3
Vanilla, Cherry, Raspberry, Strawberry, Peach





Regina's Specialty Pizza

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, 96 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.

Create Your Own

The Sauces: Original Tomato Sauce, Homemade Marinara Sauce, Garlic Sauce
Original 16" 16.99

Extra Additional Toppings 16" 4.50

Our marinated tomato mix contains red onions

Traditional Toppings

Pepperoni - Regina's Sausage - Fresh Mushrooms - Fresh Onions
Salami - Fresh Peppers - Anchovies

Gourmet Toppings

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

Featured Toppings

Grilled Chicken - Canadian Bacon - Bacon - Fior Di Latte Mozzarella
Goat Cheese - Caramelized Onions - Rosemary Ham
Each additional Specialty Topping 10" 4 16" 4.90

Old Time Favorites

Cheese Pizza

Our Regina dough aged and proofed to perfection. Topped with our spicy-sweet sauce and Mozzarella cheese 10" 11.99 16" 16.99

Margherita (Fresh Basil)

Something simple - Tomato sauce, fresh chopped basil with Mozzarella and Pecorino Romano 10" 16.49 16" 25.89

The Giambotta (Anchovies upon request)

Our finest creation - Pepperoni, Regina sausage, salami, mushrooms, peppers, onions, fresh basil and Mozzarella cheese 10" 16.99 16" 25.99

Vegetarian Primavera (White Pizza)

Mozzarella, mushrooms, peppers, onions, black olives, fresh basil, marinated tomatoes and artichoke hearts with our garlic sauce 10" 16.99 16" 25.99

Shrimp Scampi & Spinach

Plump shrimp blended with a scampi style garlic sauce, fresh spinach and parsley, topped with assorted cheeses 10" 18.29 16" 28.29

St. Anthony's (White Pizza)

Regina's Sausage, roasted onions and peppers, sausage links, Parmesan and Mozzarella cheese, fresh basil and garlic sauce 10" 16.49 16" 25.89

Pollo Regina

Grilled chicken breast, Ricotta, Parmesan, Romano, Mozzarella Cheese, tomato sauce, fresh basil and roasted onions & peppers 10" 16.49 16" 25.89

Mediterranean Pizza

Marinara sauce, caramelized onions, roasted red peppers, sliced black and green olives, red pepper flakes, capers and Feta cheese 10" 16.29 16"25.59

Napoletana Pizza (Old World Style)

A classic recipe of Marinara sauce complimented by anchovy fillets and capers, Pecorino Romano cheese, fresh garlic spiced with oregano, and spicy oil. Sprinkled with fresh Italian parsley. Cooked to perfection. 10" 16.19 16" 25.59

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 10" 16.49 16" 25.89

Vegetarian

Puttanesca

Marinated artichoke hearts and sliced black olives on top of Regina's famous red sauce pizza and dressed with Pecorino Romano and Mozzarella, sprinkled with fresh basil 10" 15.29 16" 24.59

Pomodoro Formaggio

Fresh chopped marinated tomatoes along with four cheeses - Mozzarella, Ricotta, Pecorino Romano, and Parmesan. Sprinkled with fresh basil and Regina's garlic sauce 10" 15.99 16" 25.29

Formaggio Bianco (White Pizza)

Your favorite cheeses, Mozzarella, Ricotta, Pecorino Romano & Parmesan sprinkled with fresh basil and Regina's garlic sauce 10" 16.49 16" 25.89

Fior Di Latte Pomodoro

Regina's red sauce pizza with fresh basil and sliced tomatoes, topped with Fior Di Latte Mozzarella and garnished with extra virgin olive oil 10" 15.99 16" 25.29

Spinaci E Pomodoro

Regina's recipe pizza topped with fresh spinach leaves, cherry tomatoes, Pecorino Romano, Mozzarella, fresh basil and Regina's garlic and oil sauce 10" 16.19 16" 25.29

Broccoli Pomodoro

Fresh broccoli florets, cherry tomatoes, Pecorino Romano and Mozzarella cheese on top of Regina's traditional sauce with fresh basil and Regina's garlic and oil sauce 10" 16.19 16" 25.29

Spinaci E Broccoli (White Pizza)

Regina's recipe pizza topped with fresh spinach, broccoli florets, Pecorino Romano, Mozzarella cheese, fresh basil and Regina's garlic sauce 10" 15.99 16" 25.29

Spinaci, Broccoli E Pomodoro

Regina's red sauce pizza topped with fresh spinach, leaves, broccoli florets, cherry tomatoes, Pecorino Romano, Mozzarella cheese, fresh basil 10" 15.99 16" 25.29

Broccoli Aglio E Olio (White Pizza)

Garlic lovers delight! Fresh chopped garlic, broccoli florets, Pecorino Romano, Mozzarella cheese, fresh basil and Regina's garlic sauce 10" 15.99 16" 25.29

Feta, Spinach and Roasted Red Peppers

Fresh spinach leaves on top of Regina's famous red sauce with Mozzarella cheese, roasted red peppers and Feta cheese 10" 15.99 16" 25.29

Meats

Classico

Tomato sauce, pepperoni, artichoke hearts, fresh mushrooms, Mozzarella and Parmesan cheese 10" 15.99 16" 25.29

Capricciosa

Sliced prosciutto, fresh mushrooms, Ricotta, Parmesan and Mozzarella cheese with tomato sauce 10" 15.49 16" 25.59

Sausage Cacciatore Pizza

Sliced sausage links, mushrooms, roasted onions and peppers and fresh parsley over our own Marinara sauce with Pecorino Romano and Mozzarella 10" 16.19 16" 25.59

Meatball Pomodoro Fresco

Marinated tomatoes, Regina's meatballs, Mozzarella, Romano, and Parmesan cheese. Regina's garlic sauce and fresh basil 10" 16.19 16" 25.29

Pollo Pesto *Contains Nuts

Pesto sauce, grilled chicken breast, marinated tomatoes, Ricotta, Mozzarella cheese, garlic sauce and fresh basil 10" 16.49 16" 25.59

Prosciutto Con Spinaci

A classic combination of Regina sauce and Ricotta cheese, fresh spinach, prosciutto, cherry tomatoes and Mozzarella cheese. Accented with Romano cheese and fresh basil 10" 16.49 16" 25.59

Meatlovers

A hearty pizza made with pepperoni, ground sausage and Canadian bacon with our classic sauce and aged Mozzarella 10" 16.29 16" 25.59

Buffalo Chicken

Our famous Regina crust 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" 15.79 16" 24.99



Lunch Menu



APPETIZERS

Italian Meatballs or Italian Sweet Sausage

Three brick oven meatballs with our house made Marinara sauce or two brick oven sweet sausages with peppers and onions. Served with garlic bread. 11.75
Add Aged Mozzarella 2.25

Boneless Chicken Fingers

Hand breaded chicken tenders fried to a golden brown. Served with your choice of Buffalo style sauce, BBQ sauce or plain. 15

Heirloom Tomato Bruschetta

Fior Di Latte Mozzarella, local Heirloom tomatoes and garden fresh basil tossed in our house balsamic dressing. Served over crispy garlic toast. 12

ARTISAN SOUPS & SALADS

Soup and Salad

A bowl of soup and a side Garden, side Caesar, or a side Polcari's salad. 11.50

Italian Wedding Soup

Classic soup with mini meatballs, spinach, pasta and egg
Cup 5 Bowl 7

Minestrone Soup

Fresh vegetables, pasta and cannellini beans.
Cup 5 Bowl 7

ENTRÉE SALADS

Classic Caesar Salad or Chicken Caesar Salad

Romaine tossed with croutons, Polcari's Caesar dressing and Romano cheese. (Anchovies upon request) 12.50

Polcari's Salad

Romaine, baby spinach, watercress and radicchio tossed with mushrooms, carrots and leeks with a rich balsamic citrus olive oil dressing. 12.50

Add grilled chicken to any above salad 7

Add (6) Grilled Shrimp 12

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

SANDWICHES

Served with either French Fries, a Side Garden or Side Caesar

Chicken Parmesan

Polcari's chicken cutlet, Mozzarella, Marinara, toasted on a Spuki roll. 12.50 Substitute Veal Add 6.50

Meatball Parmesan

Polcari's meatballs, Marinara, Mozzarella and Romano on a oven toasted Spuki roll. 12.50

Eggplant Parmesan

Regina eggplant slices, Parmesan, Mozzarella and Marinara on a toasted Spuki roll. 12.50

Sausage, Peppers and Onion

Grilled Italian sausages, peppers and onions on a toasted Spuki roll. 12.50

Polcari's Italian North Ender Sandwich

Prosciutto, salami, Rosemary ham and Provolone on a garlic butter Spuki roll toasted with lettuce, tomato and spicy cherry pepper relish. 12.50

BRICK OVEN BAKED CALZONES

Traditional

Sliced pepperoni with fresh Ricotta mix, Mozzarella, Parmesan cheese and Regina garlic sauce. 16.50

Italian Sausage Bianco

Regina sausage and sausage links, roasted vegetables, Provolone cheese, Mozzarella cheese and Regina garlic sauce. 16.50

Meatball Parmesan

Regina meatballs, Pecorino Romano, Provolone and Mozzarella cheese and Marinara sauce. 16.50

Eggplant Parmesan

Hand breaded eggplant, Pecorino Romano, Provolone, Ricotta, Mozzarella cheese and Marinara sauce. 16.50

Chicken Parmesan

Sliced, grilled chicken, Pecorino Romano, Provolone, Mozzarella cheese and Marinara sauce. 16.50

Roasted Vegetarian

Roasted seasonal vegetables, baby spinach, fresh Ricotta mix, Mozzarella, Parmesan cheese and Regina Garlic Sauce. 16.50

Served with our freshly prepared Marinara sauce

LUNCH ENTRÉES

Chicken Parmesan, Chicken Marsala or Chicken Piccata

Polcari's Famous Chicken dishes served with Linguine. 15.50

Pasta Marinara

Your choice of Pasta tossed with our fresh house made Marinara. 10

With Meatballs (2) or Sausages (2) add 6.50

Penne, Spaghetti, Cavatappi

Cheese Ravioli

Plump ravioli tossed in our house made Marinara with Romano cheese. 10.50

Broccoli and Penne

Crispy broccoli in a light garlic sauce seasoned with imported Pecorino Romano cheese and parsley. 10.75

Add chicken 7 Add (6) shrimp 12

Capelli Caprese

Angel hair pasta, garlic & olive oil, tomatoes, spinach, imported Pecorino Romano and basil. 10.75

Add chicken 7 Add (6) shrimp 12.

Grilled Chicken

Polcari's marinated grilled chicken served with fresh vegetable of the day. 14.50

Sweet Sausage Cavatappi

Sweet sausage meat and sliced hot sausage links, caramelized onions and a cream Marinara sauce. Tossed with Cavatappi pasta. 15.25

Lunch Served Monday - Saturday
11am - 4pm

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."

polc lunch menu 5 22



MARTINI'S & SPECIALTY DRINKS

MARTINIS

Pomegranate Martini

New Amsterdam Vodka, Pama Liqueur and a splash of cranberry juice.

Apple Martini

New Amsterdam Vodka and Sour Apple Pucker.

Chocolate Martini

Stoli Vanil and Godiva Chocolate.

Espresso Martini

Stoli Vanil, Kahlua, chilled Lavazza - Super Crema Espresso and a splash of Bailey's.

Blueberry Martini

Stoli Blueberi Vodka, house made blueberry mixer and blueberries.

Hot & Dirty Martini

New Amsterdam Vodka, olive brine and a splash of heat.

Raspberry Cosmo

Stoli Razberi Vodka, Cointreau and a splash of cranberry juice.

Limoncello Martini

New Amsterdam Citron Vodka, and limoncello with a hint of fresh citrus.

Manhattan

Our version of a classic cocktail. Bourbon, Vermouth and Bitters.

Sidecar (A Polcari Classic)

Cognac, Grand Marnier and lemon.

SPECIALTY DRINKS

John's Sangria

Chilled, premium Cabernet Sauvignon and San Pellegrino Aranciata accented with Brandy, Peach Schnapps, Triple Sec and Fruit Juices.

Pomegranate Margarita

Tequila, Pama Liqueur, Sour Mix and a splash of lime juice.

Raspberry Margarita

Tequila, Chambord, Sour Mix and a splash of lime juice.

Peach Bellini

Peach Liqueur topped with Prosecco.

Raspberry Bellini

Chambord topped with Prosecco.

Classic Italian Spritzer

Campari enhanced with citrus and hints of peach topped with Prosecco.

Mudslide

Kahlua, Bailey's, New Amsterdam Vodka and Ice Cream. Garnished with whipped cream

Italian Screwdriver

A refreshing combination of Grey Goose L'Orange and San Pellegrino Aranciata.

Polcari's Italian Lemonade

Grey Goose Citron. Limoncello, San Pellegrino Limonata, and sugar in the raw.

Negroni

Campari, Gin and Sweet Vermouth.

Polcari's Punch

New Amsterdam Citron Vodka, pineapple juice, cranberry juice, orange juice and ginger ale.

Godfather

Dewars and DiSaronno



DESSERTS

Tiramisu

Mascarpone cheese, sweet cream and Italian lady fingers soaked in fresh brewed espresso and Italian brandy 8

Cannoli

A pastry shell filled with Ricotta, fresh lemon and orange zest, pistachio nuts and chocolate sauce 8

Chocolate Torrone Cake

A warm fudge chocolate dessert blended with imported hazelnuts and Nonna's secrets. Warmed and served A la Mode 8

Fudge Brownie with Ice Cream

House Made double rich fudge brownie warmed and topped with Haagen Dazs vanilla ice cream, chocolate sauce, nuts, whipped cream and a cherry 8

Torta Limone (Lemon Cream Cake)

Two layers of delicious white cake with a lemon cream middle 8

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Specialty Premium Coffees & Teas

Espresso

Lavazza - Super Crema

Regular or Decaf. 4

Cappuccino 5

* Add a Flavor 3

Café Mocha 6

Café Latte 5

American Coffee - Lavazza 4

Assorted Hot Teas 3

Please ask your server for our selection.

After Dinner Drinks

Biscotti Coffee

Faretti Biscotti liquor and coffee

Italian Coffee

Amaretto and Coffee

Frangelico Coffee

Frangelico and coffee

Pa's Espresso Coffee

Classic combination of Espresso coffee, and a shot of Sambuca Romano with Espresso Beans

Cordials

Limoncello, Regular or Cream

Sambuca *Regular or Black*

Amaretto DiSaronno

Averna Amaro

Faretti Biscotti