



SOUPS

Italian Wedding
Cup \$3.95 Bowl \$4.95

Pasta e Fagioli
Cup \$3.95 Bowl \$4.95

Soup of the Day
Market Price

SALADS

Chopped Antipasto

Del Rose Café's famous salad, with a Polidoro twist! Chopped to blend the flavors of three Italian meats, provolone cheese, tomatoes, iceberg lettuce and sweet peppers, topped with Polidoro's homemade Italian dressing. \$9.95

Caesar Salad

Fresh romaine lightly tossed with creamy Caesar dressing, topped with diced roma tomatoes, croutons and parmesan cheese. \$6.95 With chicken, \$9.95 With filet \$12.95

Barbecued Mandarin Chicken Salad

Chicken breasts marinated in a savory barbecue sauce atop a bed of romaine lettuce, mandarin oranges, fresh strawberries, dice roma tomatoes, mozzarella cheese and tossed in our homemade Italian dressing. \$9.95

Appetizers

Pasta Doro

A Polidoro specialty! Two loaves of egg noodles in a seasoned cream sauce, rolled in delicate bread crumbs and golden fried. \$4.95 Add provolone cheese and marinara sauce for \$1.00.

Italian Fried Cheese

Parmesan-crusted mozzarella, golden fried and served with marinara sauce. \$6.95

Padova-Style Bruschetta

Lightly toasted ciabatta bread seasoned in extra virgin olive oil and garlic, topped with a blend of crisp roma tomatoes, fresh basil, Italian seasonings and finished with melted provolone. \$6.95

Five-Spice Calamari

Hand breaded and seasoned, flash fried and served with a spicy Diavolo sauce. \$8.25

Italian-Style Chicken Tenders

Five golden fried chicken breast tenders with marinara sauce. Fresh parmesan sprinkled over the top. \$7.95

Portobello & Crab Parmesan

Marinated and grilled Portobello mushrooms topped with lump crabmeat, melted provolone and parmesan cheeses on a dollop of Asiago cream sauce. \$9.50

Drunken Little Neck Clams

Steamed in white wine and fresh garlic. \$8.95

Drunken Mussels

Plump North Atlantic mussels steamed in white wine and garlic. \$8.95

Mussels Marinara

Our drunken mussels smothered in Marinara sauce. \$8.95

Polidoro Caprice

We do it old world style with roasted red peppers, sliced Roma tomatoes and fresh mozzarella cheese. Served with a balsamic vinegar dipping sauce. \$9.25

12" Specialty Pizzas

Four Cheese Pizza

Especially for the cheese lover! Marinara sauce smothered in mozzarella, provolone, Asiago and parmesan cheeses. \$10.25

Margherita Pizza

Our homemade marinara sauce topped with fresh mozzarella, roma tomatoes and fresh basil placed on a seasoned pizza crust. \$10.95

BBQ Chicken Pizza

Grilled chicken marinated in our savory barbecue sauce, sprinkled with Bruschetta toppings, red onions and topped with mozzarella, Asiago and parmesan blend. \$11.95

Asiago chicken pizza

A special basil-Asiago-pesto sauce topped with chicken, mozzarella, sun-dried tomatoes and parmesan cheese. \$11.95

Add pepperoni or Italian sausage for \$1.95. Add grilled chicken or shrimp for \$2.95.

Pasta

Served with Family-Style Salad and helping of warm bread.

Lasagna Bolognese al Forno 11.95

Homemade lasagna layered with ricotta cheese, seasoned ground beef and Italian sausage, covered in meat sauce and melted mozzarella

Fettuccine Alfredo 11.95

Fettuccine noodles tossed in a creamy homemade Alfredo sauce with fresh steamed broccoli.

With chicken add \$2.95.

Pasta Polidoro

Rigatoni sautéed with grilled chicken, wild mushrooms, diced pancetta and peas, then tossed in Asiago cream sauce. \$13.95

Ravioli Combo

A combination of chicken and grilled vegetable ravioli sautéed in our delicious Asiago cream sauce and sprinkled with sun-dried tomatoes. \$12.95

Tour of Italy

Lightly breaded chicken parmigiana, homemade lasagna and creamy fettuccine alfredo. \$15.95

Tortellini Classico

Cheese tortellini and your choice of chicken or Italian sausage, tossed with a blush sauce and a blend of Italian cheeses, then baked to perfection. \$13.95

Substitute shrimp for \$15.95

Pasta Marinara Pomodoro

Your choice of pasta tossed with our homemade marinara sauce. \$9.95

Add \$2.00 for meat sauce.

Tortellini Prosciutto

Cheese tortellini tossed with Italian ham, sweet peas, romano cheese in a rich cream sauce. \$14.95

Mussels Marinara

Plump North Atlantic mussels steamed open with white wine, garlic and tossed with fettuccini and marinara sauce. \$13.95

Capellini de Classico

Ripe Roma tomatoes, fresh garlic, basil leaves and extra virgin olive oil tossed with angel hair pasta. \$10.95

House Specialties

Served with Family-Style Salad and helping of warm bread.

Chicken Parmigiano

Boneless breast of chicken in a crispy romano cheese breading, sautéed and topped with marinara sauce, melted Italian cheeses, served over a bed of pasta marinara. \$12.95

Chicken MarsalaToscano

Boneless breast of chicken sautéed with creamy Marsala sauce and topped with fresh mushrooms. Served with mixed vegetables and a selected side. \$13.95

Roma's Eggplant Sicilian

Freshly cut eggplant, lightly dusted in a lemon zest and parmesan cheese breading, golden-fried and topped with roma tomato, marinara sauce, melted Italian cheeses and baked, served with a side of pasta marinara. \$11.95

Veal Parmigiano

Lightly breaded and pan sautéed, topped with marinara sauce and melted provolone cheese, served over a bed of pasta marinara. \$15.95

Chicken & Eggplant Parmigiano combination

Especially made for those who can't decide. Two of our house favorites side by side, served with pasta marinara. \$13.25

Veal Polidoro

Tender veal sautéed in butter, olive oil and port wine cream sauce, topped with prosciutto and melted provolone cheese. Served with mixed vegetables and roasted red potatoes. \$16.95

Pasta "Diavolo"

Sauteed chicken and Gulf shrimp on a bed of pasta and spicy Diavolo sauce, with shredded mozzarella. \$16.95

Polidoro Seafood Pasta

Lobster meat, Gulf scallops and shrimp, sun-dried tomatoes and fresh spinach tossed with your choice of pasta with either Marinara or Asiago cream sauce. \$19.95

Veal Marsala

Tender veal sautéed in a creamy Marsala sauce with Gulf shrimp, mushrooms and sun-dried tomatoes. Served over a bed of rainbow fettuccini. \$16.95

Veal Gran Marnier

Tender veal sautéed in a Gran Marnier cream sauce, topped with lump crabmeat and served over a bed of rainbow fettuccini. \$19.95

Grilled Classics

Served with Family-Style Salad and helping of warm bread.

Crab Imperial Salmon

Fresh farm raised salmon grilled to perfection with a topping of our crab imperial. Served with mixed vegetables and a selected side. \$17.95

Grilled Mango Mahi

A flavorful Mahi fillet chargrilled and topped with a mango butter sauce. Served with mixed vegetables and a selected side. \$16.95

Chilean Sea Bass

Fresh sea bass seared on our broiler, then pan sautéed with black and green olives, fresh basil and roma tomatoes. Served with mixed vegetables and a selected side. \$19.95

NY Strip Steak

A 12 oz. center cut Ny Strip dusted with our special seasonings and grilled to perfection in our 1000 degree broiler. Served with mixed vegetables and a selected side. \$19.95

Angelo's Tuscan Ribeye

Our Specialty – a 16oz freshly cut ribeye lightly coated in our special seasonings and grilled on our 1000 degree broiler, topped with gorgonzola cheese and sautéed mushrooms, then lightly baked until golden brown. Served with mixed vegetables and a selected side \$20.95

Filet, Shrimp and Scallops

An 8oz filet sprinkled with our house seasonings and grilled to order on our 1000 degree broiler. Served with Gulf shrimp and scallops sautéed in a white wine butter sauce and mixed vegetables. \$24.95

Filet Mignon

Our most tender 8oz center cut filet, cooked to order and drizzled with a port wine cream sauce and served with seasonal vegetables and seasoned roasted red potatoes. \$20.95

What's going on at Polidoro?

Sunday Nights are Family Night – Kids 12 and under eat for free!

Tini Tuesday's – Every Tuesday – All martini's on our list half price!

No Whining Wednesday's – All bottles of wine are half price with dinner for 2!

Thursday's – Family night again! Kids under 12 eat for free from 5 to 9pm. And don't forget Kareoke from 9pm to 1am every Thursday night with Ace Haney!

Every Friday and Saturday – Dinner and Dancing!
Live music in our new lounge area from 8:30 to ??? (Leave the kids at home!)

Jazz Brunch Every Sunday!