

# Polcini's

Thursday, July 29, 2010

## SOUP OF THE DAY (HOUSE-MADE)

Beef, Mushroom & Vegetable Soup...6

## APPETIZER SPECIAL

Steamed little neck Clams with tomatoes & olives in a white wine garlic sauce with grilled focaccia ...10

## RISOTTO OF THE DAY

Sautéed Shrimp & grilled Chicken with artichokes, broccoli & roasted red pepper in a gorgonzola cheese herb sauce tossed with risotto...23

## SPECIAL ENTREES OF THE DAY

Pan seared Corvina filet topped with basil, pesto & tomato sauce served with Jasmine rice & roasted cauliflower...24

Grilled Ribeye steak topped with mushroom demi-glaze, served with truffle oil mashed potatoes & sautéed spinach...25

Pumpkin Tortelloni sautéed with asparagus, tomatoes & roasted butternut squash in a roasted garlic basil cream sauce...20

Grilled Filet Mignon topped with blue cheese compound butter and demi-glaze, served with goat cheese mashed potatoes & sautéed baby corn...28

Seafood Cioppino: Sautéed Shrimp, Clams, Mussels, Scallops, Calamari, onions, tomatoes, & peppers in a light saffron garlic broth and served over linguini...26

## **Special DRINK FEATURE:**

Stoli blueberry vodka with blueberry soda and some freshly squeezed lemon...8

### WHITE WINE FEATURE:

#### NEW GEWURZ

2008 MENDOCINO COUNTY (California)  
\$8 Glass / \$32 Bottle

Bursting with exotic flavors of pear and spices, delicious as in an aperitif OR partnered with seafood.

### RED WINE FEATURE:

#### TAMAS

Double Decker red wine( Central Coast)  
\$8 Glass / \$32 Bottle

This wine is a blend of Cabernet Sauvignon, Petit Sirah and Barbera to create an adventurously robust yet smooth red wine.

