Garlic Bread $10
Extra Basket of Bread $5
Cheese, Salami & Hot Peppers & Olives for Two $30

Colossal Shrimp GF 8 Each

Little Neck Clams GF 1.50 Each

Lobster Cocktail GF 36

Colossal Crab & Avocado GF 34

New England Oysters GF 3.50 Each

Appetizers

Fried Zucchini 16

Homemade Mozzarella with * Roasted Peppers and Anchovies GF 19
Garlic, Extra Virgin Olive Oil & Pine Nuts

Prosciutto & Fruit GF 25
Imported Dried Cured Ham with local seasonal fruit

Steak Tartare 28
Hand-Chopped Filet Mignon, Classic Sauce

Beef Carpaccio * GF 25
Thinly Sliced Filet Mignon, Arugula & Shaved Parmesan

Tuna Tartare GF 26
Chopped Yellowfin Tuna, Wasabi Aioli

Seafood Salad GF 29
Lobster, Squid, Shrimp & Octopus,

Burrata Caprese GF 25
Prosciutto, Cherry Tomato Salad

Irish Smoked Salmon GF 25
Capers, Red Onion & Crème Fraiche

Shrimp Francese 22
Egg-Battered Butterfly Shrimp

Escargot Piedmontese GF 18
Pernod Garlic Butter

Stuffed Long Hot Pepper GF 19
Sausage & Provolone

Grilled Polpo GF 25
Octopus, Cannellini, Beans & Arugula

Crispy Fried Calamari 22
Cherry Peppers & Spicy Tomato Dipping Sauce

Baked Clams Oreganata 19
Little Necks, Topped with our House Flavored Bread Crumbs

Eggplant Rollatini 19
Filled with Ricotta, Mozzarella, Marinara Sauce

Meatballs alla Nonna 20
Slow Cooked in Marinara Sauce

Polenta Toscano GF 19
Homemade Sausage, Wild Mushrooms Hot Peppers

Salads

Caesar Salad 19
Romaine Hearts with Classic Caesar Dressing & Anchovies

Famous Chopped Salad GF 19
Topped with Ricotta Salata

Roasted Beet Salad GF 19
Watercress, Endive, Goat Cheese, Red Onions & Orange Vinaigrette

Spinach Salad 19
Baby Spinach, Boiled Eggs, Bacon & Mushroom

Composta Salad GF 19
Iceberg, with Cucumber, Cherry Tomatoes, Red Onions & Avocado

English Iceberg Wedge * 19
Stilton, Caramelized Walnuts & Bacon

Arugula Endive Salad * GF 19
Radicchio, Pear, Walnuts & Parmesan Cheese

Soups

Minestrone GF 14 • **Pasta Fagioli** 14 • **Lobster Bisque** 16 • **Lentil** GF 14

** Contains Nuts* ** GF = Gluten Free* ***WE DELIVER***

Pasta

Please let us know if you have food allergies • Polpo uses the best quality products • Thoroughly cooked meats, poultry, seafood, shellfish or eggs reduce the risk of food borne illness

Penne Arrabiata 36
Spicy Marinara, Mushroom ,Sausage & Fresh Ricotta

Penne alla Vodka Della Casa 36
Vodka Sauce, Spinach & Sausage

Orecchiette alla Barese 36
Ear Shaped Pasta, Broccoli Rabe, Sausage, Garlic, & Oil

Tagliolini Bolognese 38
Topped with Fresh Ricotta Cheese

Spaghetti al Sugo di Pomodoro 34
Filet of San Marzano Plum Tomatoes, Basil & Garlic

Fusilli Calabrese Amatriciana 34
Tomato, Guanciale, Onions, Pecorino

Gnocchi Genovese * 36
Shrimp, With Pesto Sauce

Cappellini Scoglio 41
Lobster, Crabmeat, Shrimp in Fish Broth

Linguine con Vongole 36
White or Red Clam Sauce

Ravioli Tartufati 36
Homemade Cheese Ravioli, Truffle Cream Sauce

Paglia e Fieno 34
Prosciutto, Peas, Cream Sauce

Spaghetti alla Carbonara 34
Guanciale, Onion & Pecorino Cheese

Tagliolini Cacio - e -Pepe 34
Black Pepper, Pecorino

Sunday Sauce * 39
Rigatoni, Sausage, Braciole, Pork Rib & Meatballs, in a Ragu tomato sauce

Main

Chicken Martini 36
Egg Batter, Parmesan, White Wine Sauce

Organic Roast Chicken GF 38
Murray's Kosher Chicken, Roasted with Garlic & Rosemary

Chicken Campagnola GF 42
Our Country Style Bone-In Chicken, Roasted With Homemade Sausage & Onions

Chicken Milanese 38
Choice of **CAPRICCIOSA** 38 or **PARMIGIANA** 38 or **TARTUFATI** 38

Veal Saltimbocca 39
Topped with Prosciutto & Sage, Over Spinach

Veal Carciofi 39
Veal Medallions with Baby Artichokes Au Gratin

Pork Chop Italiano GF 42
Rosemary, Garlic and Cherry Peppers

Veal Chop Milanese 50
Choice of **CAPRICCIOSA** 58 or **PARMIGIANA** 56 or **TARTUFATI** 56

Grill

Chicken Paillard GF 38
Murray's Kosher Chicken Breast, Pounded & Grilled, & topped with a **Capricciosa Salad**

Veal Chop Salvia or Italiano GF 53
15oz Rib Chop, with Sage & Butter
or
Rosemary, Garlic and Cherry Peppers

Colorado Lamb Chops GF 49
Three Lamb Chops, Rosemary & Garlic

Filet Mignon GF 59
Prime Aged Center Cut, 10oz

New York Steak GF 61
Prime Aged 28 days, 16oz, sizzled with Shallots & Butter

Green Peppercorn or Béarnaise Sauce 4

Side Dishes

Asparagus GF 14 • Broccoli Rabe GF 14 • Spinach GF 14 • Creamed Spinach GF 14
French Fries 10 • Broccoli GF 14 • Roasted Potatoes GF 14 • Potato & Onions GF 14
Sautéed Onions GF 8 • Sautéed Mushrooms GF 14 • Cauliflower Gratin GF 12

* **Contains Nuts** * ***GF = Gluten Free***

WE DELIVER

A suggested gratuity of 20% has been added to your party of 5 or more. If you do not find this convenient, please inform a manager for assistance adjusting the amount