fresh pasta served daily

OTTO BY POLPO RISTORANTE

FINE ITALIAN CUISINE

ANTIPASTI

MEAT & CHEESE

CHEFS SELECTION OF CHEESES, MEATS AND TRADITIONAL ACCOUTREMENTS

FONDI DI CARCIOFI

ROMAN ARTICHOKES WRAPPED WITH SPECK SERVED WITH A SIDE OF HORSERADISH DIPPING SAUCE

POLENTA

HOMEMADE POLENTA TOPPED WITH CREAMY MUSHROOM SAUCE

INSALATA

RUCOLA

BABY ARUGULA, CHERRY TOMATOES, SHAVED GRANA PADANO

CESARE

BABY ROMAINE LETTUCE, CROUTONS, CAESAR DRESSING

PRIMI

GNOCCHI

HOUSE-MADE GNOCCHI IN A CHOICE OF GORGONZOLA CREAMY OR ROSE SAUCE

RAVIOLI SALVIA

PANCETTA, CHERRY TOMATOES, SAGE, PINOT GRIGIO SAUCE

LINGUINI PESCATORE

SHRIMP, CLAMS, MUSSELS, CALAMARI

RISOTTO SCAMPI

SHRIMP, ASPARAGUS, ROSE SAUCE

POLLO MARSALA

CHICKEN BREAST, CRIMINI MUSHROOM, MARSALA DEMI-GLAZE

POLLO PICATTA

CHICKEN BREAST SAUTÉED WITH MUSHROOMS, CAPERS IN LEMON WHITE WINE

VITELLO FONTANA

VEAL MEDALLIONS WITH PORCINI MUSHROOMS & PROSCIUTTO, MOZZARELLA IN A COGNAC DEMI-GLAZE

BRANZINO

FILLET BRAZINO, ARTICHOKES, CAPERS, LEMON SAUCE WITH A SIDE OF BROCCOLI RABE