



## *Beginnings*

**\$12.95**

### **Eggplant Tower**

Eggplant with homemade ricotta, melted mozzarella and plum tomato basil sauce.

### **Scallops Rockefeller**

Bay scallops baked to a golden brown with spinach and a Pernot cheese sauce.

### **Calamari**

Fresh golden calamari with our homemade tomato sauce served with lemon wedges and bang-bang dipping sauce.

### **Drunken Clams**

Tender young clams in a garlic wine sauce with spicy fresh herbs and lager beer.

### **Mussels Sambuca**

Cold water mussels served with spinach, shallots in a Sambuca cream sauce.

### **Brazilian Chicken Wings**

With garlic and butter.  
Lightly spicy with distilled vinegar sauce.

**\$15.95**

### **Burrata Black Truffles**

Homemade mozzarella Burrata with diced garden tomatoes, fruit, and seasonings served with toast points, topped with dark chocolate.

### **Tuna Tartare**

100% Sushi grade tuna with black pepper, fruit and extra virgin olive oil topped with charred lentils & dressing.

### **Hot Antipasto**

Homemade sausage, peppers and onions, eggplant, artichoke hearts, tomatoes, garlic, basil with hard salami and smoked mozzarella.

## *Salads* **\$14.95**

### **Arugula Salad**

Arugula, thin sliced prosciutto with fresh fruit, tomatoes, onions and chard lentils, shaved cheese and eggplant topped with chocolate balsamic vinaigrette.

### **Chicken Caesar**

Sliced grilled chicken over crispy Romaine lettuce tossed with croutons and our house Caesar Dressing.

### **Coconut Waldorf Salad**

Grilled chicken, shredded coconut, granola, celery, tomato, apples, walnuts and raisins with a honey-lemon dressing.

## *Pasta* **\$14.95**

### **Two Peas in a Pod**

Old fashioned sautéed onions with fresh young peas, diced tomato tossed with pasta and extra virgin olive oil.

### **Linguini Ala Olio**

Linguini tossed with fresh garlic, extra virgin olive oil served with spinach pesto, herbs and spices.

### **Arugula**

Select arugula, mixed vegetables, with a garlic pesto sauce topped with cranberries and Caribbean cheeses.

### **Italian Vodka**

Plum tomato, pancetta, pecorino cheese, vodka cream sauce tossed with pasta.

### **Crispy Pasta**

Golden crisp pasta with a light garlic sauce and melted provolone surrounded by Ricotta pot cheese.

### **Grandma Tortellini**

Homemade jumbo cheese tortellini sautéed in garlic until crisp, tomato, basil, beans and extra virgin olive oil served with lemon wedges.

## *Arugula Polla Signature* **\$16.95**

### **Healthy Chicken**

Grilled chicken with crispy fresh garden vegetables and spinach sautéed with garlic and olive oil over rice .

### **Old Fashioned Chicken Parm**

Lightly breaded chicken breast with fresh plum tomato sauce and melted cheese served over pasta.

### **Chicken Carozza**

Grilled chicken, Vidalia onions, baby spinach, string beans, roasted peppers, cannellini beans, garlic and oil tossed with rice.

### **Chicken Murphy**

Diced chicken with potatoes, peppers and onions in a port wine sauce served hot, mild or sweet.

### **Chicken Franchise**

Chicken breast in a light egg batter with a lemon wine sauce over pasta.

### **Carbonada**

Diced chicken with ham, and pancetta, onions, and green peas in an egg cream cheese sauce tossed with pasta.

### **Teriyaki Chicken**

Julianned chicken breast with crispy vegetables with a teriyaki glaze over yellow rice topped with sesame seeds.

### **Mama Maria**

Sliced grilled chicken breast, imported prosciutto, spinach, garlic, roasted peppers, vidalia onions and mozzarella, sautéed with extra virgin olive oil and tossed with pasta.

### **Greens and Beans**

Sliced chicken, fresh greens, cannellini beans, garlic and oil, tossed with pasta and topped with burned cheese.

*Due to increasing credit card processing fees, cash is greatly appreciated*

*Please be patient as our food is cooked fresh. On behalf of our staff and Executive Chef George Edward...Buon Appetite!*

## Classics

### \$16.95

#### Veal Creole

Veal scaloppini with shrimp, diced tomatoes, okra served with a shrimp sherry-Cajun cream sauce over pasta.

#### Wild Clams

Fresh wild clams with Imperial baby clams, sliced garlic served with a choice of red or white sauce over pasta

#### Jambalaya Entufe

Louisiana style with chicken, shrimp, sausage, beans, corn, Cajun spices over yellow rice

#### Divino

Bay scallops and shrimp in a light vanilla lobster cream sauce tossed with pasta, young peas and fresh diced tomatos

#### Bassa

Mild and sweet white fish filet pan seared until golden crisp, mixed vegetables, garlic and oil over rice and fresh lemon wedges.

#### Salmon Rockefeller

Salmon medallions with spinach pernot in a light cream sauce over pasta.



## Robust Selections

### \$15.95

All of the items below served with potato salad



#### French Dip

Sliced beef with onions, melted cheese and garlic bread served with ajús.

#### Pastrami

New York style smoked pastrami sliced thin on rye bread.

#### Corned Beef

Sliced tender corned beef served on rye bread.

#### Roast Beef Stacker

Sliced roast beef with lettuce, tomato, bacon and honey-mayo.

#### Combo

Pastrami, corned beef and turkey served on rye with deli mustard.

## Open-Faced

#### Russian Reuben

Sliced pastrami with sauerkraut with Russian dressing, baked with Swiss cheese, served on rye bread.

#### Corned Beef Reuben

Sliced corned beef with sauerkraut with Russian dressing, baked with Swiss cheese, served on rye bread.

#### Turkey Reuben

Sliced turkey with sauerkraut with Russian dressing, baked with Swiss cheese, served on rye bread.

## Burgers

### \$9.95

#### Suasage Burger

Grilled homemade sausage with melted cheddar on a Kaiser roll.

#### Mac Attack

Grilled ground beef topped with bacon and mac 'n' cheese on a Kaiser roll.

#### Jack Sparrow

Grilled ground beef with sautéed onion, bacon, BBQ sauce and pepper jack cheese on a Kaiser roll.

## Sandwiches

### \$9.95

#### Fried Fish Poor Boy

Breaded fried fish fillet with lettuce, tomatoes, tarter sauce and melted cheese.

#### Italiano

Sliced grilled chicken with onions, fresh basil, garlic, roasted peppers and mozzarella cheese served on garlic bread.

#### Greens and Beans

Sliced chicken, fresh greens, cannellini beans, garlic and oil, tossed with pasta and topped with burned cheese.

#### Mama Maria

Sliced grilled chicken breast, imported proscuitto, spinach, garlic, roasted peppers, vidalia onions and mozzarella, sautéed with extra virgin olive oil.

#### Cuban Supreme

Roast pork, Virginia ham, relish, Russian dressing, and mustard, served on a toasted roll.

#### Chicken Panini

Grilled chicken, with roasted peppers, basil, and melted mozzarella cheese on garlic bread

#### Pulled Pork

Homemade pulled pork with vidalia onions and a light barbecue sauce. Servered on a Kaiser Roll.

#### Turkey Deli

Sliced fresh turkey with Swiss cheese, coleslaw and Russian dressing. Served on Rye.

#### Nutty Chicken Wrap

Chicken salad with cranberry, walnuts, lettuce, tomatoes and a lemon honey dressing seved on a wrap.

*Ask your server for Vegetarian Options. Special Requests are always welcomed.*