

Pulcinella

Primi

Zuppa Del Giorno– a daily creation of the Chef's choosing...\$6.50

Organic Baby Arugula- with shaved fennel, red onion & shaved pecorino, tossed in a strawberry vinaigrette with a balsamic reduction...\$8.50

Radicchio and Belgian endive Insalata - fresh leaves tossed with walnuts, cognac drunken golden raisins, goat's cheese and in-house made sweet lemon vinaigrette... \$11.50

Cesare- fresh crisp romaine hearts tossed with in-house made red wine caesar dressing with shaved grano padano, pancetta crisp and a black olive & caper crostini...\$8.75

Zuppa di Cozze e Vongole- a variety of mixed beans, sauteed pancetta with fresh P.E.I. mussels and fresh clams in a light spicy tomato white wine sauce...\$11.50

Insalata di Polpo e Patate– chilled braised spicy octopus tossed with shallots, celery & carrots served over top of a Yukon gold potato and fresh parsley salad...\$12.95

Capri – A twist on a classic caprese salad, Chef makes a passatta of red & yellow heirloom tomatoes which is served with mozzarella di buffala, in house pesto, oven dried cherry tomatoes and black pepper crostini...\$11.95

Beef Carpaccio - a duet of thinly sliced AAA beef tenderloin & strip loin served with a cherry tomato, pine nut & golden raisin salad, shards of pecorino cheese & a black pepper crostini... \$13.95

Charcuterie Board– the Chef's daily selection of artisanal cured meats & cheese served with in-house made condiments & 15 year aged balsamic... \$13.95 per person

Grilled Calamari– Fresh grilled calamari tossed with black olives, capers, cherry tomatoes, braised fennel and finished with a shallot vinaigrette... \$12.95

Secondi

I fisciarelli Napolitana-imported sweet cherry tomatoes from Napoli with fresh torn basil served with “whistling” pasta and fresh bocconcini cheese...\$14.95

Ravioli - homemade ravioli stuffed with prawn, yukon gold potato, parsley & lemon zest, tossed in saffron infused butter sauce with cilantro ...\$19.50

Roasted Red Beet and Ricotta Gnocchi –in house made tossed with arugula & toasted slivered almonds in a gorgonzola cream sauce...\$18.95

Bolognese– a traditional meat sauce slow cooked with wild mushrooms & prosciutto served with pappardelle pasta & fresh ricotta cheese...\$17.95

A Mare-linguine with bay scallops, jumbo shrimp, calamari in a tomato, white wine sauce & topped with a seared jumbo sea scallop ...\$22.95

Risotto Funghi—made to order, our carnaroli risotto has a mixture of porcini & wild mushrooms, served with a mascarpone porcini cannoli...\$18.95

Risotto di Fava- here again, made to order carnaroli rice, pancetta , fava bean puree, with cacciocavallo cheese & finished with white truffle oil...\$18.95

Vongole alla Pulcinella– fresh clams tossed with garlic, cherry tomatoes chick peas & parsley in a light olive oil and white wine broth...\$ 18.95

Pasta Fagioli Duo (duet of pasta with beans)

The battle rages on between the northern & southern Italians as to who makes this dish the best. We’re serving both on one plate so you can be the judge...\$16.95

SOUTHERN– black, white, yellow & green beans with pancetta in a spicy tomato broth with tubetti pasta

VS

NORTHERN– white &, lima beans, chickpeas, smoked ham hock in a white sauce with gnocchetti barese pasta

Pulcinella (Pul-Chee-Nel-la)

He is a masked character who emerged from the Commedia dell' Arte of Italy dating back to the 16th Century. He embodies the dreamy philosophical approach to life of the poor working class of Naples. Humble in nature, often in Love, usually In some sort of mischief and forever hungry!!



Carne e Pesce

Beef Tenderloin - AAA grade Beef Tenderloin served with ragout of mushrooms, artichokes, sauteed greens & pancetta with grilled baby zucchini & finished with artisinal olive oil...\$33.95

Suprema di Pollo - breast of chicken wrapped in prager ham, served with roasted fingerling potatoes, with market vegetables & served with a pommery dijon mustard sauce...\$18.95

Vitello Milanese – 14 oz pounded veal chop, breaded & pan seared with fresh market vegetables & Chef's potato creation...\$27.95

Agnello Francesca- Australian lamb rack with a Dijon & herbed pistachio crust, served with green bean almandine, potato & fontina gratin and finished with a tomato, mint & balsamic sauce...\$35.95

Pesce del Giorno - Chef's fresh fish selection of the day ...\$ market price

Carne di Selvaggina– a generous portion of wild game meat served with Chef's potato creation, market vegetables & agro dolce of the day ... market price

Shrimp & Scallop– pan seared jumbo shrimp and scallops tossed in a light rapini puree and served over citrus infused split peas and lentils...\$29.95

Baccala di Pomodoro– tomato braised cod fish served with sarde fregola, black olives, capers, french beans & fennel confit ...\$24.95

Dolci: (sweets)

Crème Brulee - our decadent frangelico & vanilla bean infused version served with fresh berries...\$9.50

Delizia di noce- a chocolate and hazel nut mousse dessert from “La Casa Dolce” exclusively made for Pulcinella...\$8.95

Pulcinella Tiramisu– our deconstructed version with mascarpone sponge cake, marsala pannacotta and an expresso chocolate sauce...\$8.50

La Bomba– a daring dessert beginning with our fresh panettone french toast topped with our signature spicy chocolate gelato , warm zabaglione & fresh berries... 10.95

Niagara Ice Wine - infused chocolate truffle cake with in-house orange gelato & a saffron ice wine syrup, truly one of a kind...\$11.50

Gelato & Sorbet - a daily selection with fresh berries...\$8.50

Artisinal Cheese Plate - A selection of three cheeses exclusively brought in from the Cheese Boutique served with a fruit and nut pesto, an agro dolce of the Chef’s choosing and fruit and nut toast... \$14.95 per person

Executive Chef

Fresca (cold)		Caldo (Hot)	
Mineral Water 750 ml	3.75	Cappuccino	3.75
Soft Drink / Juice/ Milk	1.75	Café Latte	3.75
Chinotto	2.50	Espresso	2.25
Orangina	2.50	Coffee & Tea	2.00
Limonata	2.50		