

Stuzzichini... Breads & Nibbles

Olive... <i>marinated olives</i>	🍃 GF	3.75
Olive tapenade & hummus... <i>with wafer thin carta di musica bread</i>		4.75
Acciughe... <i>marinated anchovy fillets</i>	GF	4.75
Pane... <i>selection of Italian breads... olive oil & balsamic vinegar</i>	🍃	4.50
Bruschetta... <i>Toasted ciabatta with Chopped tomato, olive oil, garlic & basil</i>	🍃	4.75
Garlic pizza bread...		
<i>olive oil & garlic</i>	🍃	4.50
<i>olive oil, rosemary, roast garlic & sea salt</i>	🍃	5.00
<i>garlic & mozzarella</i>	🍃	5.50
<i>garlic, mozzarella and caramelised onion</i>	🍃	5.75
<i>garlic, tomato and basil</i>	🍃	5.00
<i>garlic, red onion and chilli</i>	🍃	5.00

Gluten Free Pizza Bread available.. please ask if required

Primi... Starters

Gamberi... <i>Half a dozen large prawns (in shell) pan fried with garlic and chilli</i>		8.50
Melanzane parmigiana... <i>Tomato, Aubergine, Mozzarella & parmesan bake</i>	🍃* GF	8.00
Rack of Ribs... <i>Slow cooked pork ribs with our tangy sweet & sour sauce</i>	GF	8.00
Frittatine di Pasta... <i>pasta, béchamel and roast ham fritters, plum tomato sauce</i>		7.00
Zuppa... <i>soup of the day served with ciabatta bread</i>	🍃?	5.00
Pasta Fresca... <i>Please ask about our hand-made fresh pasta of the day</i>	🍃?	8.50
Caprese... <i>fresh buffalo mozzarella D.O.P. mixed seasonal tomatoes, fresh basil, extra virgin olive oil and salt flakes</i>	🍃 GF	8.00
Zucchini... <i>courgette flowers lightly battered and deep fried... basil mayo dip</i>	🍃	7.00
Fegatini alla Veneziana... <i>Chicken Livers sauteed with red wine, onion, peppers and a little chilli</i>		8.00
Calamari Fritti... <i>fresh squid, lightly floured, seasoned and quick fried... aioli dip</i>		8.50
Funghi... <i>baked portobello mushrooms, toasted ciabatta, crispy pancetta and red wine reduction</i>	🍃	8.00
Pâté... <i>chicken liver pâté, caramelised onion and toasted ciabatta</i>		8.00

Please Inform Us If Anyone In Your Party Has A Food Allergy **BEFORE** Ordering.

Please Note - Dishes on this menu may contain:

Gluten / Nuts / Dairy / Soya / Lupin / Mustard / Eggs / Fish / Crustaceans / Molluscs / Sesame Seeds / Celery / Sulphur Dioxide

Visit us at www.pulcinellas.co.uk

Secondi... Mains

Salsiccia e Friarelli... <i>grilled Tuscan style pork Sausage... served with sautéed friarelli (leafy greens), potato and garlic</i>		13.00
Branzino... <i>whole filleted sea bass pan fried with chorizo, peppers and roasted tomatoes...served with roasted new potatoes</i>	GF	18.50
Anatra... <i>barbary duck leg confit, plum sauce, mash potato and mange tout</i>		15.00
Rack of Ribs... <i>meaty pork ribs in a tangy sweet and sour sauce and served with a bucket of skinny fries</i>	GF	14.00
Salmone... <i>baked fillet of Salmon stuffed with mediterranean vegetables... basil oil and fries</i>	GF	17.00
Agnello... <i>lamb shank slow roasted with red wine, rosemary, carrots, celery and garlic... mash potato and green beans</i>		17.50
Cacciucco Livornese... <i>a rich fish stew... fresh mussels, king prawns, baby squid, clams and fish of the day stewed with tomato, wine, garlic, onion and parsley... served with a wedge of bread and fries</i>		19.00
Scaloppine di Pollo... <i>breast of chicken poached in white wine, garlic, lemon zest and mixed herbs... fine beans and roasted new potatoes</i>		16.00
Porchetta... <i>locally reared suckling pig from the famous 'pugh's piglet' farm. Stuffed and roasted with fresh herbs and garlic... red wine and sage jus, roasted new potatoes and seasonal vegetables</i>		18.50

Alla Griglia... 28 day dry aged lakeland beef...

8oz. fillet or 10oz. rib eye (pre cooked) ... char grilled to your liking and served with chunky chips, roast vine tomatoes and sauteed mushrooms (GF)

Rib Eye... £19.50 Fillet... £25.00

add a sauce... £2.00 three peppercorn / Gorgonzola blue cheese (GF) / Diane

Contorni... Sides and Salads

Mixed leaf and cherry tomato salad... <i>olive oil, balsamic reduction sea salt flakes</i>	🍃 GF	4.00
Rocket and parmesan shavings... <i>olive oil, lemon and parmesan shavings</i>	🍃* GF	4.00
Asparagi... <i>steamed asparagus tips... butter & parmesan</i>	🍃* GF	5.00
Garlic & Chilli Spinach...	🍃 GF	4.00
Steamed tenderstem broccoli garlic oil...	🍃 GF	4.00
Bucket of fries...	🍃 GF	3.00

Early Bird... enjoy our classic pizzas, pasta or risotto for

£6.50*

on all orders before 7.30pm Sunday to Thursday



* excludes handmade pasta fresca, nostre speciality pizzas and any seafood pizza, pasta or risotto

* early bird offer not available on special celebration days

All prices inclusive of V.A.T. Service is not included

🍃 suitable for vegetarians

🍃* suitable for some vegetarians - contains non vegetarian cheese

(🍃 ?) dish changes daily, please ask

(GF) gluten free

Pasta e Risotto...

Gluten Free pasta available.. please ask if required
Please note: our vegetarian pasta and risotto contain parmesan

Paccheri all' Amatriciana... <i>large pasta tubes, plum tomato, onion, pancetta and chilli</i>		10.00
Spaghetti Carbonara... <i>spaghetti tossed with egg yolk, diced pancetta, parmigiano reggiano & black pepper</i>		10.00
Tortellini in Brodo... <i>meat tortellini in a vegetable broth with carrots, baby meatballs and spinach</i>		10.00
Tagliatelle Anatra... <i>pasta ribbons with a slow cooked duck & thyme ragu</i>		10.00
Strascinati Salsiccia... <i>a thick leaf shaped pasta from the 'Puglia' region of Italy... pork & fennel sausage, tender stem broccoli, spicy n'duja and cherry tomato</i>		10.00
Spaghetti Bolognese... <i>prime beef, plum tomato and red wine ragu</i>		10.00
Lasagne al Forno... <i>traditional northern Italian style baked prime beef lasagna</i>		10.00
Risotto di Funghi... <i>wild mushroom & thyme 'arborio rice' risotto</i>	🍃* GF	11s.00
Risotto or Spaghetti allo Scoglio... <i>fresh mussels, baby squid, clams, king prawns, cherry tomato, garlic & parsley (risotto GF)</i>		12.50
Trofie alla Genovese... <i>Small fresh hand made pasta horns tossed with basil pesto, green beans and potato</i>	🍃*	11.50

Pasta Fresca...

Ravioli... Please ask about our hand-made filled pasta of the day 🍃? 12.50

Pizza... 12" stone baked pizza

i classici... the classics

Margherita... <i>tomato, mozzarella and fresh basil</i>	🍃	9.50
Capricciosa... <i>tomato, mozzarella, roast ham, artichoke, mushrooms & black olives</i>		10.00
Tonno... <i>tomato, mozzarella, tuna & red onion</i>		10.00
Cotto e Funghi... <i>tomato, mozzarella, roast ham and mushrooms</i>		10.00
Siciliana... <i>tomato, mozzarella, anchovies, olives and capers</i>		10.00
Ortolana... <i>tomato, mozzarella, grilled courgette, grilled aubergine and roast peppers</i>	🍃	10.00
Americana... <i>tomato, mozzarella and pepperoni</i>		10.00

nostre pizze... our speciality pizzas

Pulcinella... <i>tomato, mozzarella, mushrooms, spicy salame and roast peppers... finished with rocket leaves, prosciutto crudo and parmesan shavings</i>		12.50
Calabrese... <i>tomato, roast peppers, spicy soft n'duja sausage, sweet roquito peppers and salame Calabrese ... finished with buffalo mozzarella d.o.p and rocket leaves</i>		12.50
Salsiccia e Friarelli... <i>a true Neapolitan classic... pizza topped with mozzarella, italian pork & fennel sausage and fried friarelli (a leafy type of broccoli grown in the areas around Naples)</i>		12.50
Pizza Milano... <i>mozzarella, gorgonzola, poached pear and Parma ham</i>		12.50
Sorrento... <i>tomato, mozzarella, fresh mussels, baby squid, clams, king prawns and parsley</i>		13.00
Med... <i>tomato, mozzarella, grilled mediterranean vegetables and sun blushed tomatoes... finished with toasted pine nuts and basil pesto</i>	🍃*	12.50

Gluten Free pizza available.. please ask if required