

---

MENU



VALENTINO

SUNDAY 14<sup>TH</sup> FEBRUARY

---

FRITTO MISTO

*This is for 2 people to share: 2 frittatina di pasta, fried courgette flowers in tempura batter, deep fried fresh calamari.. garlic and saffron dip*

TERRINA

*Chicken ham and pistachio terrine with onion chutney and carasau (Sardinian) flat bread*

SALMONE

*Oak smoked best Scottish salmon, marinated poached and chilled King prawns with mixed leaves, ciabatta bread and limoncello mayonnaise*

---

RAVIOLI

*Our Home made Ravioli filled with fresh poached lobster and scallops finished with a lobster bisque sauce ... smoked garlic and rosemary focaccia*

ANATRA

*Slow cooked & Pan roasted Gressingham duck breast, maraschino cherry sauce served with ginger pak choi and hasselback new potato*

BISTECCA

*Pan roasted 8oz sirloin steak sliced and served with a dolcelatte sauce .. garlic butter long stem broccoli and triple cooked chunky chips*

---

PROFITEROLES

*Our homemade profiteroles with a pistachio cream filling*

CANNOLO

*Tube-shaped shells of fried pastry dough, filled with a sweet ricotta filling*

£25pp

Add a bottle of prosecco for only £ 12

Vegetarian options on request

To order from this menu please ring us or email your order before  
Saturday 13<sup>th</sup> of February

Email: [info@pulcinellas.co.uk](mailto:info@pulcinellas.co.uk)

T: 01253 828377 during working hours Thursday Friday and Saturday after 4pm

v -suitable for vegetarians please inform us before ordering if you have an allergy, any food intolerance or any special dietary requirements. We are happy to advise.