

Antipasti

Calamari Fritti Deep fried calamari served with sweet chilli sauce	5.40	Salmone Affumicato Scottish smoked salmon	7.50
Grigliata Di Verdure (v) Warm platter of grilled vegetables served with herbs, oil and fresh mozzarella	5.40	Prosciutto e Melone Thin slices of parma ham and melon	6.50
Funghi Ripieni (v) Mustard and soft cheese stuffed mushrooms	4.90	Antipasto All'Italiana A selection of italian traditional meats	7.50
Salsiccia Fagioli Italian sausages stewed with beans	5.40	Gamberetti in Salsa Rosa Prawn cocktail	6.90
Sardine alla Griglia Grilled sardines with chilli, oil and fresh garden leaves	4.90	Funghi Fritti (v) Deep fried mushrooms in breadcrumbs	4.50
Polpettine al Sugo Meatballs cooked with fresh basil and garlic bread	4.50	Insalata Caprese (v) Fresh mozzarella, tomato and basil	5.00
Bruschetta (v) Toasted bread topped with tomato, mozzarella and basil	4.50	Zuppa di Pomodoro (v) Cream of tomato and basil soup	3.50
Paté della Casa Chicken liver paté served on toasted bread	4.50	Minestrone (v) Freshly made minestrone soup	3.50
Aletti di Pollo Piccanti Grilled chicken wings in spicy sauce	4.50	Pasta e Fagioli (v) Traditional italian soup with borlotti bean and egg pasta	3.50



Pulcinella

Vegetarian

Frittatina Mediterranea
Omelette of vine tomatoes,
mozzarella cheese and saffron
with garden leaf salad

6.50

Uova alla Boscaiola
Poached eggs with wild
mushrooms on toasted bread

6.50

Melanzane Ripiene
Baked stuffed aubergine with
walnuts, cous cous and
dolcelatte cheese

7.90

Cannelloni al Forno
Home made pancake stuffed
with fresh spinach and ricotta
cheese, baked and served with
fresh tomato and basil sauce

8.90

Il Pesto alla Genovese 8.90
Fresh pesto, potato and fine
beans with linguine pasta

Insalata Ortolana 7.90
Warm salad of grilled
vegetables with balsamic
vinegar dressing and
parmesan shavings

Risotto Pulcinella 8.90
Italian style risotto with
apple, asparagus tips and
gorgonzola cheese

Spaghetti Primavera 8.90
Fresh peas, baby spinach,
carrots, celery, cherry
tomatoes and spring onion
tossed with garlic, chilli, olive
oil and spaghetti pasta



Pulcinella

Le Carni

Pollo Firenze	12.90	T-Bone Steak	17.90
Chicken stuffed with prosciutto and cheese, baked and served with napoli sauce and grilled asparagus		14oz t-bone steak served with rocket, cherry tomatoes and balsamic dressing	
Pollo Parmigiana	12.50	Bistecca alla Griglia	16.50
Breaded and shallow fried chicken topped with tomato sauce and melted mozzarella		Grilled sirloin steak	
Lambs Liver 'Veneziana'	10.90	Bistecca al Funghetto	16.50
Sautéed lambs liver 'veneziana' with onions and red wine		Sirloin steak cooked in a mushroom and red wine sauce	
Pollo Funghetto Marsala	11.90	Vitello Milanese	15.50
Sautéed chicken with mushrooms and marsala sauce		Veal in breadcrumbs served with spaghetti	
Filetto alla Griglia	17.50	Vitello 'Pulcinella'	15.50
Prime fillet grill		Veal cooked in onion, mushrooms and cream sauce	
Filetto al Pepe Verde	17.50	Saltimbocca alla Romana	15.50
Pan-fried fillet cooked in brandy green peppercorn finished with cream		Escalope of veal topped with parma ham, cooked in a white wine and sage sauce	
Filetto Funghi Porcini	17.50		
Fillet steak served in a wild mushroom sauce			



Pulcinella

Il Pesce

Mediterranean Fish Stew with Garlic Bread	13.50	Kings Prawns with Garlic Butter and White Wine Sauce	12.90
Roast Herbed Salmon with Grilled Vegetables	11.90	Sogliola Cardinale Sole with garlic and prawns	11.50
Spaghetti with Mussels, Tomato and Herbs	9.50	Calamari Luciana Fresh calamari in capers, black olives, garlic, chilli and fresh tomato	12.50
Scampi Provinciale Cooked in a sauce of onions, oregano white wine and tomato served with rice	12.50		

Side Dishes

Chef's selection of vegetables and potatoes	3.50	Foccacia	2.50
Sautéed potatoes	2.00	Foccacia with fresh tomato	3.50
Lyonnaise potatoes	2.00	Garlic bread	2.00
Roast potatoes	2.00	Garlic bread with cheese	3.00
French fries	2.00	Mixed salad	3.50
Broccoli	2.00	Tomato and onion salad	3.00
Fried zucchini	2.00	Sautéed mushrooms	2.00
Garlic spinach	2.00		



Pulcinella

Pasta

Spaghetti Pulcinella	8.90	Risotto Funghi	8.90
Stripes of chicken with mixed peppers, onion, garlic and basil with a touch of chilli		Rice served with chicken and mushrooms	
Spaghetti alla Bolognese	8.90	Lasagna al Forno	8.90
Spaghetti with tomato, basil and meatballs		Home made meat lasagna	
Spaghetti Carbonara	8.90	Penne Arrabbiata (v)	8.90
Spaghetti served with cream, egg, garlic, bacon and parmesan cheese		Penne served with garlic, chilli and tomato sauce	
Spaghetti Napoletana (v)	8.90	Penne Quattro Formaggi (v)	9.50
Spaghetti served with tomato sauce, garlic and fresh basil		Penne served with a mix of four italian cheeses in a creamy sauce	
Spaghetti alla Marinara	10.50	Penne Amatriciana	8.90
Spaghetti served with shellfish, garlic, chilli, parsley and tomato		Penne served with onions, smoked bacon, white wine and tomato	
Spaghetti ai Gamberoni	10.50	Penne Pulcinella (v)	8.90
Spaghetti with king prawns, chilli, white wine and herbs		Penne served in a creamy mushroom sauce with a touch of tomato	
Spaghetti Mezza Notte (v)	6.50	Penne Salsiccia	8.90
Extra virgin olive oil, garlic, chilli and parsley		Penne served with italian sausage in a pomodoro sauce	
Risotto Vegetariano (v)	8.90	Tagliatelle al Salmone	8.90
Arborio rice with mixed vegetables		Tagliatelle served with onions, smoked salmon, white wine and cream	
Risotto di Mare	10.50	Tagliatelle agli Spinaci (v)	8.90
Rice with a selection of seafood		Tagliatelle served with spinach, pine nuts, parmesan and cream	



Pulcinella

Pizzae

Pizza Margherita (v) Cheese and tomato	7.00	Pizza Cabana Cheese, tomato, ham and pineapple	8.00
Pizza Peperoni Cheese, tomato and spicy italian sausages	9.00	Pizza alla Pescatora Fresh seafood, tomato and garlic (no cheese)	9.50
Pizza Funghi (v) Cheese, tomato and mushrooms	7.50	Pizza Tonno (v) Cheese, tuna, tomato and red onion	8.50
Pizza Calabrese Cheese, garlic, italian sausages and chilli peppers (no tomatoes)	9.50	Pizza Con Pollo e Mais Cheese, tomato, chicken and sweetcorn	8.50
Pizza Napoletana Tomato, black olives, anchovies and capers (no cheese)	7.50	Pizza Caprese (v) Cheese, tomato, baby mozzarella and basil	8.50
Pizza al Crudo Cheese, tomato and thin slices of parma ham	9.50	Pizza Rustica Cheese, tomato, salsiccia, pepperoni and zucchini	9.50
Pizza Quattro Stagioni Cheese, tomato, mushrooms, artichokes, ham and salami	8.50	Pizza Verdure (v) Cheese, tomato, asparagus, roast peppers and zucchini	9.50
Pizza Quattro Formaggi (v) Cheese, tomato and a mix of italian cheeses	9.50	Pizza Calzone Stuffed pizza envelope with cheese, tomato, mushroom, ham and pepperoni	9.50
Pizza Pulcinella Cheese, potato, spicy italian sausage and rosemary (no tomatoes)	9.50		



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Summer Salad Menu

Insalata Tricolore

£6.50

Avocado, mozzarella and roasted peppers with basil and lemon oil

Insalata Pulcinella

£5.50

Mixed leaves salad with sliced pear, fine beans, dolcelatte cheese and walnut dressing

Insalata Caesar

£5.90 / £7.50

Traditional Caesar salad with cos lettuce, achoolies and garlic croutons with the option of grilled breast chicken and shaved parmesan

Insalata Caprini

£6.90

Fresh rocket salad, cherry tomato, sliced celery and artichokes with grilled goat cheese

Insalata Di Gamberi

£7.50

Fresh baby spinach, rocket and sliced cucumber with grilled chilli, king prawns and orange segments dressing



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