

# Pulcinella

RISTORANTE ITALIANO

## LUNCH MENU \$25.00

### PRIMI

**SOUP** ~ Chef's cream of wild mushroom with truffle oil

**SOFT POLENTA** ~ ragu of sauteed mushrooms, goat cheese, finished with saba

**ORGANIC BABY ARUGULA SALAD** ~ shaved fennel, red onion, strawberry vinaigrette, blue cheese, candied walnuts, balsamic reduction

### MAIN

**CHICKEN PICCATA** ~ boneless chicken breast with a lemon caper sauce, thyme roasted potato, market vegetables

**NEW YORK STRIP** ~ 10 oz AAA, sauteed mushroom ragout, market vegetables & truffled mashed potato

**PAPPARDELLE CINGHIAL** ~ wild boar bolognese, fresh basil, ricotta

**TAGLIATELLI A MARE** ~ jumbo shrimp, bay scallop, calamari, tomato & white wine, seared sea scallop

### DOLCI

**CREME BRULEE** ~ frangelico & vanilla bean infused version

**TIRAMISU** ~ a classic prepared with mascarpone, marsala, espresso and lady fingers

**GELATO** ~ with fresh berries

# Pulcinella

RISTORANTE ITALIANO

DINNER MENU \$35.00

## PRIMI

**SEARED SEA SCALLOPS** ~ bone marrow & bread crumb crusted, celeriac puree, asparagus, apple compote

**SOFT POLENTA** ~ ragu of sauteed mushrooms, goat cheese, finished with saba

**BUFALA MOZZARELLA** ~ imported fresh from Campania Italy with roasted beets, chestnut salsa di noce, balsamic reduction

**ORGANIC BABY ARUGULA SALAD** ~ shaved fennel, red onion, strawberry vinaigrette, blue cheese, candied walnuts, balsamic reduction

## MAIN

**CHICKEN PICCATA** ~ boneless chicken breast with a lemon caper sauce thyme roasted potato, market veg

**NEW YORK STRIP** ~ 10 oz AAA, sauteed mushroom ragout, market vegetables & truffled mashed potato

**PAPPARDELLE CINGHIAL** ~ wild boar bolognese, fresh basil, ricotta

**TAGLIATELLI A MARE** ~ jumbo shrimp, bay scallop, calamari, tomato & white wine, seared sea scallop

## DOLCI

**CREME BRULEE** ~ frangelico & vanilla bean infused version

**TIRAMISU** ~ classicly prepared, mascarpone, marsala, espresso and lady fingers

**GELATO** ~ with fresh berries