

Pizzeria Pulcinella

così si mangia la pizza a Napoli – just like eating pizza in Naples

The name of the pizzeria, Pulcinella (pul chee'nel la) is a character from the 17th century Italian Commedia dell'Arte that is widely recognized as the symbol of Naples.

Insalate e Antipasti - Salads and Appetizers

Insalata Pulcinella - mixed greens, toasted almonds, cranberries, seasonal fruit, fresh mozzarella, pomegranate red wine vinaigrette	10
Insalata Rucola - arugula, cherry tomatoes, parmigiano reggiano, fresh lemon & extra virgin olive oil	piccola 5 grande 9
Insalata Caesar - crisp romaine, house made Caesar dressing, croutons & parmigiano with anchovies add \$1.5 with rosemary chicken or Italian tuna add \$3	piccola 5 grande 9
Insalata Mista - mixed greens, balsamic vinaigrette, red onion, tomatoes, parmigiano reggiano	piccola 5 grande 9
Caprese - tomatoes, fresh mozzarella, extra virgin olive oil, basil	10
Fresh Mozzarella and Prosciutto di Parma	12
Antipasto Pulcinella - sampling of salami, cheese, marinated vegetables	13
Eggplant Parmigiana - layers of eggplant, provolone, fresh basil, marinara & mozzarella	9
Meatballs & Marinara - handmade, finished in our wood fired oven	4.5
Italian Sausage & Marinara - made locally by Isernio's	6
Minestrone Soup - a medley of vegetables in a chicken based broth, by <i>Vincè's</i>	cup 2.5 bowl 4



Vera Pizza Napoletana - True Neapolitan Pizza



Pizzeria Pulcinella is proud to be member No. 304 of the Associazione Verace Pizza Napoletana, AVPN.

1 Margherita - tomato sauce, mozzarella, basil, parmigiano reggiano, extra virgin olive oil	11
2 Marinara - tomato sauce, garlic, oregano, extra virgin olive oil	10

Options To Add To Your Margherita or Marinara First Topping \$1.5 Additional Toppings \$1 each

Meat	Oven Roasted	Etc.
pepperoni ~ chicken	red onions	kalamata olives ~ arugula
salami ~ prosciutto ~ sausage	portabello mushrooms	anchovies ~ artichokes ~ rapini
ham ~ copa	bell peppers	cherry tomatoes ~ pepperoncini

3 Ripieno (Calzone) - filled pizza with ricotta, mozzarella, ham, tomato sauce	12.5
4 Forcella - tomato sauce, mozzarella, ham, pepperoni, pepperoncini	13.5
5 Mergellina - tomato sauce, mozzarella, Italian tuna, cherry tomatoes	14
6 Chiaia - tomato sauce, eggplant parmigiana, mozzarella	13.5
7 Vomero - tomato sauce, mozzarella, prosciutto, arugula	14
8 Vesuvio - tomato sauce, mozzarella, sausage, red onion	13.5
9 Pozzuoli - tomato sauce, mozzarella, pepperoni, oven roasted portabellos	13.5
10 Capri - roasted red pepper sauce, mozzarella, oven roasted portabellos	13.5
11 Sorrento - tomato sauce, mozzarella, prosciutto, mushrooms, kalamata olives, capers, basil	14.5
12 Pompeii - pesto, mozzarella, parmigiano reggiano	13
13 Giovanni - roasted pepper & pesto sauce, mozzarella, pepperoni, sausage, onion, mushroom, cherry tomatoes	14.5
14 Mario - cream sauce, mozzarella, rosemary chicken	14.5
15 Enzo - provolone, mozzarella, rapini, sausage	14
16 Capricciosa - tomato sauce, mozzarella, ham, mushrooms, artichokes, kalamata olives	14.5

Pasta & Polenta

Cannelloni di Magro - house made pasta filled with ricotta, spinach, pecorino cheese, topped with marinara and mozzarella	12.5
Lasagna alla Napoletana - pasta, seasoned ground beef, ricotta, marinara & mozzarella	13
Polenta & Sausage - with marinara & spicy sausage	9.5

Dolci - Desserts

Profittaroli	5.5
Homemade cream puffs filled with rich whipped cream and drizzled with dark chocolate sauce.	
Cannoli	6.5
Lightly sweetened ricotta with bits of chocolate fills two crisp pastry shells.	
Spumoni	3
Originating in Naples, layers of chocolate cherry and pistachio ice cream mixed with small pieces of cherry and nuts.	
Il Segreto di Pulcinella serves 2-4	8.5
Our signature dessert - a "secret" combination of marscapone, espresso and coffee liqueur spread expertly on a pizza skin and then baked. Served right out of the wood fire oven and topped lightly with a rich chocolate sauce and finished with whipped cream.	
Crema al Limone	8
Refreshing lemon cream decorated with a limoncello swirl, presented in an elegant champagne flute.	
Mocha Decadence	6
Homemade, with dark chocolate & espresso. Served with raspberry topping.	

Beverages

Mineral Water	4
San Pellgrino - ½ Liter	
Limonata	3
San Pellegrino, a Sparkling Lemon Soda	
Soft Drinks	3
Pepsi, Diet Pepsi, Sierra Mist, Root Beer & Ice Tea <i>Complimentary Refills</i>	
Italian Sodas	3.5
Choice of Almond, Cherry, Orange, Vanilla, Raspberry or Strawberry Syrup - Combined with Soda and Cream	
Caffe Espresso alla Napoletana - Espresso as it's prepared in Naples	
<i>Proudly featuring local artisan roasted coffee from Caffe' D'arte</i>	
Espresso	2.25
Cappuccino	3
Caffe Americano	2.5
Espresso Con Panna	2.75
Dolce Fine - Cool infusion of cream along with a smooth dark espresso and a sweet finish	3

18% Gratuity added to groups of 10 or more.

DAILY LUNCH SPECIALS

until 4pm

PIZZA - Vera Pizza Napoletana 6.95

Margherita or Marinara - 8 inch pizza with up to two topping

Meats
pepperoni, sausage, ham,
salami, roasted chicken

kalamata olives, arugula,
artichokes, cherry tomatoes,
pepperoncini, garlic

Oven Roasted Vegetables
red onions, bell peppers
portabello mushrooms

Calzone - small filled pizza with ricotta, mozzarella and ham

PANINI - Sandwiches, prepared with freshly baked focaccia 6.95

Caprese - tomatoes, fresh mozzarella, basil, extra virgin olive oil, sea salt - add prosciutto 1.25

Italian Sub - salami, copa, ham, provolone, lettuce, tomatoes, balsamic vinaigrette

Eggplant Parmigiana - eggplant, provolone, basil, mozzarella, marinara

Rosemary Chicken - roasted chicken, provolone, lettuce, tomatoes, Caesar dressing

Meatball - with provolone and marinara

Sausage - with roasted bell peppers and marinara

PASTA - House Made Traditional Favorites 8.95

Lasagna - pasta, seasoned ground beef, ricotta, marinara, mozzarella

Cannelloni - pasta filled with ricotta, spinach, pecorino cheese, topped with marinara & mozzarella

Polenta 8.5

Served with Marinara and Spicy Italian Sausage

Add a small Caesar, mixed green salad with balsamic vinaigrette or a cup of minestrone soup for 1.50 when ordering one of the above lunch specials.

INSALATE - Freshly Tossed Salads 6.75

Mista - mixed greens, balsamic vinaigrette, red onion, tomatoes, parmigiano reggiano

Caesar - crisp romaine, house made Caesar dressing, croutons, parmigiano reggiano

Rucola - arugula, cherry tomatoes, parmigiano reggiano, fresh lemon, extra virgin olive oil

MINISTRONE SOUP by *Vince's*

Bottomless Bowl & Focaccia 6

Cup 2.5

Mineral Water - San Pellgrino - ½ Liter 4

Limonata - San Pellegrino, a Sparkling Lemon Soda 3

Soft Drinks - Pepsi, Diet Pepsi, Sierra Mist, Root Beer or Ice Tea - complimentary refills 3

Italian Sodas - Choice of Almond, Cherry, Orange, Vanilla, Raspberry or 3.5

Strawberry Syrup - Combined with soda and cream