

# Pizzeria Pulcinella

*cosi 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. The culture demonstrated in the pizzeria represents the passion *Pulcinella and Neapolitans have for food, wine and life.*

## Insalate e Antipasti – Salads and Appetizers

<b>Insalata Misto</b> - Mixed Greens, Balsamic Vinaigrette, Red Onion, Tomatoes, Parmigiano Reggiano	Piccola 5 Grande 9
<b>Insalata Caesar</b> - Crisp Romaine, House Made Caesar Dressing, Croutons & Parmigiano Add Anchovies for \$1.5 or Rosemary Chicken or Italian Tuna for \$3	Piccola 5 Grande 9
<b>Insalata Rucola</b> - Arugula, Cherry Tomatoes, Parmigiano Reggiano, Fresh Lemon & Extra Virgin Olive Oil	Piccola 5 Grande 9
<b>Insalata Pulcinella</b> - Mixed Greens, Toasted Almonds, Cranberries, Seasonal Fruit, Fresh Mozzarella, Pomegranate Red Wine Vinaigrette	10
<b>Caprese</b> - Tomatoes, Fresh Mozzarella, Extra Virgin Olive Oil, Basil	10
<b>Fresh Mozzarella and Prosciutto</b> - Moist Cheese Wrapped with Cured Italian Ham	12
<b>Antipasto Pulcinella</b> - Sampling of Salami, Cheese, Marinated Vegetables	13
<b>Eggplant Parmigiana</b> - Layers of Eggplant, Provolone, Fresh Basil, Marinara & Mozzarella	9

## Minestrone Soup by Vincè's

Mottola family recipe, served since 1957. A medley of vegetables in a chicken based broth.

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. The association certifies members from around the world provided they are able to produce a product that meets their high standards. The AVPN performs rigorous, periodic checks on all of its members to ensure they are using superior Italian products and are following the traditional methods.

The consistency of "Pizza Napoletana" is tender and elastic allowing for easy cutting or folding. Expect a taste typical of freshly baked bread with the savory flavors of the Italian tomatoes, fresh mozzarella and basil.

*Buon Appetito!*

<b>1 Margherita</b> - Tomato, Mozzarella, Basil, Parmigiano Reggiano, Extra Virgin Olive Oil	10.5
<b>2 Marinara</b> - Tomato, Garlic, Oregano, Extra Virgin Olive Oil	10

### Options To Add To Your Margherita or Marinara

First Topping \$1.5 Additional Toppings \$1 each

#### Meat

Pepperoni ~ Chicken  
Salami ~ Prosciutto ~ Sausage  
Ham ~ Copa

#### Oven Roasted

Red Onions  
Portabello Mushrooms  
Bell Peppers

#### Etc.

Kalamata Olives ~ Arugula  
Anchovies ~ Artichokes ~ Rapini  
Cherry Tomatoes ~ Pepperoncini

<b>3 Ripieno (Calzone)</b> - Filled Pizza with Ricotta, Mozzarella, Ham	12.5
<b>4 Forcella</b> - Tomato, Mozzarella, Ham, Pepperoni, Pepperoncini	13
<b>5 Mergellina</b> - Tomato, Mozzarella, Italian Tuna, Cherry Tomatoes	13.5
<b>6 Chiaia</b> - Tomato, Eggplant Parmigiana, Mozzarella	13
<b>7 Vomero</b> - Tomato, Mozzarella, Prosciutto, Arugula	13.5
<b>8 Vesuvio</b> - Tomato, Mozzarella, Sausage, Red Onion	13
<b>9 Pozzuoli</b> - Tomato, Mozzarella, Pepperoni, Oven Roasted Portabellos	13
<b>10 Capri</b> - Roasted Red Pepper Sauce, Mozzarella, Oven Roasted Portabellos	13.5
<b>11 Sorrento</b> - Tomato, Mozzarella, Prosciutto, Mushrooms, Kalamata Olives, Capers, Basil	14
<b>12 Pompeii</b> - Pesto, Mozzarella, Parmigiano Reggiano	12.5
<b>13 Giovanni</b> - Roasted Pepper & Pesto Sauce, Pepperoni, Sausage, Onion, Mushroom, Cherry Tomatoes	14.5
<b>14 Mario</b> - Cream Sauce, Mozzarella, Rosemary Chicken	14
<b>15 Enzo</b> - Provolone, Mozzarella, Rapini, Sausage	13.5

## Pasta

### Cannelloni di Magro

House made Pasta filled with Ricotta, Spinach, Pecorino Cheese, topped with Marinara & Mozzarella 12

### Lasagna alla Napoletana

Pasta, Seasoned Ground Beef, Ricotta, Marinara & Mozzarella 12.5

## Dolci - Desserts

<b>Profittaroli</b> Homemade cream puffs filled with rich whipped cream and drizzled with dark chocolate sauce.	5.5
<b>Cannoli</b> Lightly sweetened ricotta with bits of chocolate fills two crisp pastry shells.	6.5
<b>Spumoni</b> Originating in Naples, layers of chocolate cherry and pistachio ice cream mixed with small pieces of cherry and nuts.	3
<b>Il Segreto di Pulcinella</b> 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.	7.5
<b>Crema al Limone</b> Refreshing lemon cream decorated with a limoncello swirl, presented in an elegant champagne flute.	7.5
<b>Mocha Decadence</b> Homemade, with dark chocolate & espresso. Served with raspberry topping.	6

## Beverages

<b>Mineral Water</b> San Pellgrino - ½ Liter	4
<b>Limonata</b> San Pellegrino, a Sparkling Lemon Soda	3
<b>Soft Drinks</b> Pepsi, Diet Pepsi, Sierra Mist and Root Beer	2.5
<b>Ice Tea - Complimentary Refills</b>	2.5
<b>Italian Sodas</b> Choice of Almond, Cherry, Orange, Vanilla, Raspberry or Strawberry Syrup - Combined with Soda and Cream	3.25
<b>Caffe Espresso alla Napoletana - Espresso as it's prepared in Naples</b>	
<i>Proudly featuring local artisan roasted coffee from Caffe' D'arte</i>	
<b>Espresso</b>	2.25
<b>Cappuccino</b>	3
<b>Caffe Americano</b>	2.5
<b>Espresso Con Panna</b>	2.75
<b>Dolce Fine - Cool Infusion of Cream along with a Smooth Dark Espresso and a Sweet Finish</b>	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,  
portabello mushrooms

**Calzone** - small filled pizza with ricotta, mozzarella and ham

## PANINI - Sandwiches, Italian Style 6.75

**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

## 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

**Misto** - 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

<b>Mineral Water</b> - San Pellgrino - 1/2 Liter	4
<b>Limonata</b> - San Pellegrino, a Sparkling Lemon Soda	3
<b>Soft Drinks</b> - Pepsi, Diet Pepsi, Sierra Mist, Root Beer and Ice Tea - <i>complimentary refills</i>	2.5
<b>Italian Sodas</b> - Choice of Almond, Cherry, Orange, Vanilla, Raspberry or Strawberry Syrup - Combined with soda and cream	3.25