

Pizzeria Pulcinella

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

The name of the pizzeria, **Pulcinella (pool 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 will represent the passion Pulcinella and Neapolitans have for food, wine and life.

The centerpiece of the pizzeria is the **Valoriani** wood fire oven from Italy. A favorite oven of Pizzaioli (pizza chefs) in Naples and throughout Italy, the oven design allows the pizza to be baked in about 90 seconds at a temperature of 800 -900 degrees, which is a key element of authentic Neapolitan pizza.

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 San Marzano tomatoes, fresh mozzarella and basil. Following tradition in Italy, the pizzas, about 12" in diameter, will be served uncut for you to slice into bite size portions to be eaten with a fork or to cut into larger slices to be folded and eaten by hand.

Buon Appetito!

Vera Pizza Napoletana - True Neapolitan Pizza

The Classic Pizzas

- 1 **Margherita** - Tomato, Mozzarella, Basil, Parmigiano, Extra Virgin Olive Oil 10.50
- 2 **Marinara** - Tomato, Garlic, Oregano, Extra Virgin Olive Oil 9.95
- 3 **Ripieno (Calzone)** - Ricotta, Tomato, Mozzarella, Ham 11.50

Specialties of Pulcinella - named after the famous neighborhoods of Naples

- 4 **Forcella** - Tomato, Mozzarella, Ham, Pepperoni, Pepperoncini 12.95
- 5 **Santa Lucia** - Tomato, Mozzarella, Prosciutto 11.75
- 6 **Posillipo** - Tomato, Mozzarella, Salami 11.75
- 7 **Mergellina** - Tomato, Mozzarella, Tuna 12.50
- 8 **Chiaia** - Tomato, Eggplant Parmigiana, Mozzarella 12.50
- 9 **Vomero** - Tomato, Mozzarella, Prosciutto, Arugula 12.75

Whimsical Pulcinella Creations - with names of special places around Naples

- 10 **Vesuvio** - Tomato, Mozzarella, Sausage, Red Onion 12.50
- 11 **Pozzuoli** - Tomato, Mozzarella, Sausage, Oven Roasted Broccoli 12.75
- 12 **Capri** - Roasted Red Pepper Sauce, Mozzarella, Oven Roasted Portobellos 12.75
- 13 **Sorrento** - Tomato, Mozzarella, Prosciutto, Mushrooms, Kalamata Olives, Capers, Basil 13.25
- 14 **Pompeii** - Pesto, Mozzarella, Parmigiano 12.75

Pasta

Cannelloni di Magro

Homemade Pasta filled with Ricotta, Spinach, Pecorino Cheese, topped with Marinara & Mozzarella 11.50

Lasagna alla Napoletana

Pasta, Seasoned Ground Beef, Ricotta, Marinara & Mozzarella 11.75

Insalate e Antipasti – Salads and Appetizers

Caprese

Tomatoes, Mozzarella, Extra Virgin Olive Oil, Basil 9.95

Antipasto Pulcinella

Sampling of Salami, Cheese, Marinated Vegetables 12.50

Insalata Misto

Mixed Greens, Balsamic Vinaigrette, Red Onion, Tomatoes, Parmigiano 7.95

Fresh Mozzarella and Prosciutto

Moist Cheese Wrapped with Cured Italian Ham 12.95

Insalata Pulcinella

Mixed Greens, Toasted Almonds, Cranberries, Seasonal Fruit, Fresh Mozzarella, Pomegranate Red Wine Vinaigrette 9.95

Eggplant Parmigiana

Layers of Eggplant, Provolone, Fresh Basil, Marinara & Mozzarella 8.95

Pizzeria Pulcinella is committed to sourcing the best of local ingredients but for true Neapolitan pizza certain ingredients must come from Italy.

- *Flour & Tomato (San Marzano) - Naples, Italy*

I Dolci - Desserts

Profittaroli

Homemade cream puffs filled with rich whipped cream and topped with dark chocolate sauce 4.95

Cannoli

Lightly sweet ricotta with chocolate chips fills two crisp pastry shells 5.95

Spumoni

Originating in Naples, layers of chocolate cherry and pistachio ice cream mixed with small pieces of cherry and nuts 2.95

Il Segreto di Pulcinella

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. Great for sharing! 9.95

Beverage Menu

Mineral Water

San Pellegrino – ½ Liter 4.00

Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist and Root Beer 2.00

Italian Sodas

Choice of Almond, Cherry, Orange, Vanilla, Raspberry or Strawberry Syrup - Combined with Soda and Cream 3.00

Caffe Espresso alla Napoletana -

Espresso as it's prepared in Naples

*Proudly featuring local artisan roasted coffee from **Caffe' D'arte***

Espresso 1.95

Cappuccino 2.75

Caffe Americano 2.00

Espresso Con Panna 2.50

Dolce Fine - Cool Infusion of Cream along with a Smooth Dark Espresso and a Sweet Finish 2.50

Draft Beer

Peroni

Mack & Jack's

Bottled Beer

Moretti Pilsner

Moretti La Rosa

Heineken

Black Butte Porter

Italian Wine

Extensive Italian Wine Selection By the Glass or Bottle

