



## **PULCINELLA VALENTINE'S 3 COURSE DINNER**

**pre order for FEB 13 & 14**

**\$59.95 per person**

### **COURSE 1- APPETIZER**

**ANTIPASTO MISTO/** Prosciutto di Parma, Mozzarella, tomato, basil, olives & marinated vegetables, bread

**PULCINELLA CAESAR/** tangy in-house dressing, crisp Romaine leaves, croutons,  
smoked bacon, Grano Padano Parmigiano

**SHRIMP SALAD/** poached Shrimp, shredded lettuce, cucumbers creamy Cocktail dressing

**ARUGULA SALAD/** baby organic leaves, shaved fennel & red onion, strawberries,  
crumbled goat cheese, spicy candied walnuts, strawberry vinaigrette

**MARIO SALAD/** Romaine lettuce, radicchio, shaved fennel, red onion, olives, tomatoes, lemon vinaigrette

**ARANCINI/** mini Margherita rice balls, crispy Italian sausage & olives, Aioli

### **COURSE 2-MAIN**

**ATLANTIC LOBSTER RAVIOLI/** with a Shrimp & Lobster Cream Sauce

**SUPREME BREAST OF CHICKEN/** oven roasted with Marsala & Mushroom Sauce,  
garlic mashed potatoes, market vegetables

**ALLA VODKA/** Penne with Creamy Rose Sauce, smoked Bacon with Boneless Chicken Breast

**SALMON/** Filet of Atlantic Salmon with a lemon butter sauce, garlic mashed potatoes & market vegetables

**CINGHIALE BOLOGNESE/** 3 hour red wine braised Ragu of Boar meat, mixed mushrooms with "Vesuvio" pasta

**BEEF PULCINELLA/** Angus Tenderloin Scaloppine, Mushroom Sauce, market vegetable, garlic mashed potatoes

**SURF & TURF PASTA/** Fettuccine Pasta with of julienne strips of Beef Tenderloin ,  
Scallops, Lobster Tail, Argentinean Shrimp, Brandy Cream Sauce **Add \$20**

### **COURSE 3-DESSERT**

**CHOCOLATE LAVA CAKE/** rich dark and delicious, mascarpone cream, Amaretto marinated strawberries

**TIRAMISU/** espresso & Kahlua dipped Savoiardi biscuits, creamy Mascarpone

**CRÈME BRULÉE/** a Pulcinella favourite, made with Frangelico & vanilla bean

**CHEESE CAKE/** New York style, Amaretto marinated strawberries

