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#2 ELEGANT MENU-3 COURSE

Served with In-house baked Ciabatta bread, Chef's spread and butter

APPETIZER

APULIA/Burrata cheese/Prosciutto di Parma/insalata of arugula, cherry tomato, fennel, red onion & lemon vinaigrette/broken crostini/balsamic reduction

CARPACCIO/citrus marinated tenderloin/arugula/Parmigiano aioli/pickled fennel & honey mushrooms/toasted pine nuts

PULCINELLA CAESAR/romaine leaves/roasted garlic & chive dressing/smoked bacon/ Ciabatta croutons/Parmigiano

MAIN COURSE- Choice

Served with roasted Potatoes & Market Vegetables

MARE E MONTE/Penne pasta with Jumbo Shrimp & Mushrooms in Rose Sauce

CHICKEN MARSALA/boneless breast, wild mushroom & Marsala wine sauce

FISH/pan seared Market Fresh Trout Fillet with Chef's seasonal accompaniment

CINGHIALE/Pappardelle/slow braised red wine Ragu of Angus Beef & Farm raised

DESSERT

TIRAMISU/Espresso & Kahlua dipped lady finger biscuits with creamy mascarpone or LEMON CHEESECAKE/New York Style with Berries

Price is applicable during regular business hours. Surcharges, Minimum guest count, & Room charges may apply Final Guest Count & Menu Selections are required 72 hrs before event

Charged by consumption: Bottled Water, Soft Drinks, Coffee, Tea, Espresso, Cappuccino, Latte, Alcoholic Beverages Price does not include 18 % Service charge and applicable HST

Available options:

\$10 Alcohol Beverage Vouchers: Draft Beer, House Wines & Bar Brand Drinks \$10 per person Beverage Package includes unlimited, , Bottled Water, Soft Drinks, Coffee, Tea, Espresso Vegan and Vegetarian Options upon request