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2023 #1 ESSENTIAL MENU-3 COURSE

APPETIZER

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

MINISTRONE SOUP (vegetarian)

Assorted vegetables/ potatoes/tomato vegetable broth

or

MARIO SALAD (vegetarian)

Mixed greens/red onion/fennel/tomatoes/black olives/lemon vinaigrette

OPTIONAL SHARABLE PLATES: Add \$10 per person

MARGHERITA PIZZA/ tomato sauce/ mozzarella/basil &

FRIED CALAMARI/ fried Jalapenos/Citrus Aioli

MAIN COURSE- Choice

ALLA VODKA/Penne pasta/vodka spiked tomato-cream sauce/leeks/smoked bacon

CINGHIALE/Garganelle Egg Pasta/slow braised red wine Ragu of Angus Beef & farm raised Boar

ALLA NORMA/Riganelle pasta/ roasted eggplant/tomato sauce/fior di latte mozzarella/Parmigiano
(vegetarian, pasta contain egg, vegans may substitute Penne)

CHICKEN MARSALA/boneless breast scallopine/mixed mushroom Marsala wine sauce/
market vegetables/roasted potatoes

DESSERT

TIRAMISU/Espresso & Kahlua dipped lady finger biscuits with creamy mascarpone
(vegetarian, biscuits contain egg, vegans may request Sorbet)

Charged by consumption: Bottled Water, Soft Drinks, Coffee, Tea, Espresso, Cappuccino, Latte, Alcoholic Beverages

Price is applicable during regular business hours. Surcharges, minimum guest count, & room charges may apply

Price does not include 20% Service charge and applicable HST

Vegan and Vegetarian Options upon request

Final Guest Count is required 72 hrs before Event