

## ANTIPASTI

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- PANE e OLIVE**/Rustic Bread, Taralli, herbed olive oil dip, marinated Cerasuole olives 🌿 6
- SiCiLiANA**/ whipped ricotta & eggplant Baba Ganoush, fried brussel sprouts, hot honey drizzle (GF) 🌿 🔥 20
- BRUSCETTA FLATBREAD**/fresh vine ripened tomatoes, basil, garlic, oregano, olive oil & parmigiano 🌿 20
- ARANCiNi**/mozzarella risotto balls, spicy Arabbiata sauce, Grano Padano 🌿 🔥 16
- CARPACCIO**/citrus marinated Angus Beef Tenderloin, arugula, parmigiano Aioli, pickled fennel & enoki mushrooms, toasted pine nuts 23
- COZZE**/fresh P.E.I. mussels, herbed tomato & white wine broth, grilled Ciabatta 20
- APULiA**/Burrata cheese, Prosciutto di Parma, arugula insalata /broken crostini/balsamic reduction 22
- CALAMARI FRITTI**/hand cut calamari, crispy jalapenos, citrus Aioli 21
- CHARCUTERIE**  
A selection of Imported & Artisanal cured meats, cheeses with paired accompaniments & breads 30

## INSALATA

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- CARMELA**/chopped Black Kale, cannellini beans, red pepper, fruit & nut pesto, balsamic dressing, sun dried tomato Pangratatto 🌿 16.50
- MARIO SALAD**/mixed greens, radicchio, cherry tomatoes, red onion, fennel, olives, lemon vinaigrette (GF) 🌿 16
- RUCALA**/organic Arugula, fennel, shaved Grano Padano, E.V.O.O & lemon, balsamic reduction 🌿 16.50
- PULCiNELLA**/twist on a Caesar, Romaine, chive & roasted garlic dressing, bacon, croutons, parmigiano 16.50
- CAPRESE**/Bufala mozzarella, fresh vine ripened tomatoes, crostini, basil pesto (nut free) 🌿 21

## PiZZA

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- MARGHERITA**/tomato sauce, Fior di latte mozzarella, fresh basil 🌿 20
- MANHATTAN**/Vodka Sauce, Fior di latte mozzarella, Pecorino Romano, fresh basil 21
- ANDREA**/tomato sauce, mozzarella, leccino olives, banana peppers, Grano Padano 🌿 🔥 22
- BELLA ViTA**/white pizza, mozzarella, rapini, sausage, chili flakes, cherry tomatoes 🔥 23
- CiNQUECENTO**/tomato sauce, mozzarella, Italian sausage, Soppresata, pancetta, red onion, jalapeno 🔥 22
- PULCiNELLA**/white pizza, Fior di latte, cherry tomatoes, Prosciutto di Parma, arugula, balsamic glaze 24
- LORNA**/tomato sauce, mozzarella, pepperoni, green peppers, mushrooms 20
- TARTUFO**/mozzarella, black truffle crema, roasted mushroom, smoked chicken 26
- DiAVOLA**/tomato sauce/mozzarella/Soppresata/roasted red peppers/leccino olives/chili honey 🔥 22

## PASTA

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- JULIETTA**/fresh potato Gnocchi, San Marzano tomato sauce, fresh basil 🌿 22 add Burrata 30
- ALLA VODKA**/Penne, vodka spiked tomato cream sauce, shallots, smoked bacon 24
- CAMPI**/bell shaped pasta, tomato & cashew cream sauce, sundried tomato Pangratatto 🌿 24
- AL FORNO**/Ricotta Tortellini, spicy rose sauce/crumbled sausage/mozzarella, Parmigiano 🔥 27
- ALFIO**/Gigli Rustichella, rapini & roasted garlic sauce, crumbled sausage, hot chili flakes 🔥 24
- PESCATORE**/fresh Linguine, tiger shrimp, scallops, mussels, clams, calamari white wine tomato sauce 33
- ALFREDO POLLO**/Tagliatelle/smoked chicken/mixed mushrooms/truffled cream sauce 28
- CiNGHiALE**/Rigatoni Rustica/3 hour Chianti wine braised Ragu of Angus beef & farm raised Boar 27
- LOBSTER RAVIOLI**/Jumbo Atlantic lobster filled, lobster essence cream, tiger shrimp 39
- Gluten free corn pasta available 3

## MAINS

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- EGGPLANT PARMIGIANA**/fried eggplant, San Marzano tomato, mozzarella, Parmigiano (GF) 🌿 25
- RISOTTO FUNGHI**/Carnaroli rice, porcini crema, mixed mushrooms, black truffle essence, Grano Padano (GF) 🌿 28
- POLLO MARSALA**/chicken breast scallopine, mixed mushrooms, roasted fingerling potatoes, market veg 29
- CHICKEN PARM**/breaded breast, San Marzana tomato, mozzarella & parmigiano, Gigli pasta Alfredo 28
- PICCATA**/premium veal scallopine, lemon, white wine & caper butter sauce, fingerling potatoes, market veg 31
- CiOPPINO**/fisherman's stew of shrimp, scallops, Atlantic clams, P.E.I. mussels, calamari, tomato Brodino, fried fish filet & grilled bread 39
- BiSTECCA**/daily Steak feature, red wine reduction, truffled fries Market \$
- PESCE**/fresh daily Fish Feature with Chefs' starch selection & paired vegetables Market \$

### SIDES

- Sauteed Mushrooms (GF) 10
- Truffled Shoestring Fries & Parmesan Aioli 10
- Crispy Brussel Sprouts with hot honey 10

## DESSERTS 🌿 contain egg

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- TIRAMISU**/creamy whipped mascarpone, espresso & Kahlua dipped lady fingers 12
- CRÈME BRULEE**/a Pulcinella favourite, infused with Frangelico & vanilla bean 12
- DECADENT**/dense dark chocolate Genache brownie, dulce de leche, berries 12
- CARROT CAKE**/ a classic with cream cheese center, caramel sauce 12
- CHEESECAKE**/crustless lemon New York style, limoncello syrup 12
- BELLA KISSES**/fried dough pillows drizzled with hazelnut Nutella & Amarena cherries 12
- SORBET** 🌿 **GELATO**/daily selection 9