



## **SUNDAY TRADITIONAL ITALIAN-4 Courses**

*Selections for group preferred by email 48 hrs prior to event  
Dietary restriction will be accommodated upon request*

### **ANTIPASTI-served Family Style**

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**CHARCUTERIE/Selection of cured Meats and cheeses including  
Prosciutto di Parma, Artisinal Soppressata, Capicola,  
Italian Cheeses, olives, grapes, Ciabatta bread**

### **PRIMI-plated individually**

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**Penne with San Marzano tomato sauce & fresh basil**

### **MAINS choice of one-Plated individually**

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*Served with Market Vegetables and Roasted Potatoes*

**STEAK/12 oz AAA New York Strip**

**or**

**POLLO/boneless chicken breast scallopine with mixed mushroom Marsala wine sauce**

**or**

**PESCE/Market fresh fish fillet pan seared with Chef's accompaniment**

### **DESSERTS Plated individually**

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**TIRAMISU/creamy whipped mascarpone, espresso & Kahlua dipped lady fingers contain egg**

**or**

**Presentation, cutting, serving of your Event Cake**

**STARTING AT \$80 per person**

 Vegan    Vegetarian    Spicy

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