



GROUP MENU # 2/ LUNCH OR DINNER - Groups 11 or more

Selections for group to be proved by email 48 hrs prior to event

Dietary restriction will be accommodated upon request

ANTIPASTI served Family Style (min 4 people per choice)

BRUSCETTA FLATBREAD/fresh vine ripened tomatoes, basil, garlic, oregano, olive oil & parmigiano 🌿

CALAMARI FIITTI/hand cut calamari, crispy jalapenos, citrus Aioli

CHARCUTERIE/A selection of Imported & Artisanal cured meats, cheeses, olives & breads

MARIO SALAD/mixed greens, radicchio, cherry tomatoes, red onion, fennel, olives, lemon vinaigrette (GF) 🌿

PIZZA MARGHERITA/tomato sauce, Fior di latte mozzarella, fresh basil 🌿

MAINS choice of one – plated individually

POLLO MARSALA/chicken breast scallopine, mixed mushrooms, roasted fingerling potatoes, market veg

PESCE/ pan seared trout fillet with roasted red pepper remoulade, roasted fingerling potatoes & market veg

CINGHIALE/Rigatoni Rustica/3 hour Chianti wine braised Ragu of Angus beef & farm raised Boar

GNOCCHI/fresh potato Gnocchi, San Marzano tomato sauce, fresh basil 🌿

Gluten free corn pasta available 3

DESSERTS 🌿 plated individually

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

\$55 per person + tax & gratuity

🌿 Vegan 🌿 Vegetarian 🔥 Spicy

416-253-9959 Mario Boccia pulcinellatoronto@gmail.com 3687 Lake Shore Blvd W. Etobicoke