

Pulcinella  
**SUMMERLICIOUS**<sup>OM</sup>  
JULY 4 - 20, 2025 Produced by TORONTO

APPETIZER

CAPRI

Creamy Burrata cheese, cherry tomato & basil salad, crostini (vegetarian)

COMO

Beef tenderloin carpaccio, parmigiano aioli, arugula, pickled fennel  
& honey mushrooms, toasted pine nuts

AMALFI

Antipasto Misto of prosciutto di Parma, grano Padano parmigiano, marinated roasted  
red peppers & olives, mini mozzarella bocconcini, basil pesto (nut free), Ciabatta bread

MAIN

NAPOLI

Fresh spaghetti, San Marzano tomatoes & red wine sauce with 3 hr braised meatballs

SORRENTO

Ricotta filled tortellini, Parmigiano Rose sauce with leeks & spinach (vegetarian)

RIVIERA

Chicken scaloppine Milanese, grilled lemon, Tony's farm mixed greens,  
cherry tomato & fennel salad, Pulcinella's roasted garlic & chive dressing, shaved parmigiano

DESSERT

(vegetarian, contains egg)

TIRAMISU MOUSSE CAKE

Layered mocha and vanilla mousse with espresso sponge cake base

LEMON CHEESECAKE

New York style, Limoncello syrup

COCONUT CREAM TART

Creamy custard topped with whipped cream & toasted coconut

*\$34 Lunch 12:00-3:30      \$45 Dinner 3:30-9:30*