



SUMMERLICIOUS^{OM}

JULY 3 - 19, 2026

Produced by  TORONTO

Appetizer

Burratini

Creamy Burrata, roasted tomato compote, basil oil, toasted bread (VEG)

Shrimp Risotto Cake

Panko crusted & fried crispy, corn salad, citrus Aioli

Pulcinella Caesar Salad

Our version of a classic with roasted garlic & chive dressing, bacon & croutons

Main Course

Genovese

Slow braised rich sauce of pulled Angus beef,
plum tomato, red wine & caramelized onion with Ziti pasta

Carmela Pizza

Thin crust Napoli style pizza, tomato sauce, mozzarella, mushrooms, red onion,
green pepper, cherry tomatoes, side in-house roasted garlic & parmesan Aioli (VEG)

Ortalana

Tagliatelle, white wine cream sauce, sauteed crumbled sausage, spring peas & leeks

Pollo Marsala

Boneless chicken scaloppine, mixed mushroom & Marsala wine sauce,
Yukon gold roasted potatoes, market vegetables

Desserts

(contain egg)

Tiramisu

Espresso & Kahlua dipped lady fingers, mascarpone cream

Chocolate Cherry Cheesecake

New York style, Amarena cherries, chocolate crumb

Coconut Tart

Sweet pastry shell, coconut cream filling, whipped cream

Pulcinella

\$34 Lunch

12-3:30

\$45 Dinner