

# Meats

**RIBEYE STEAK \$60**  
16oz with broccoli rabe and roasted potatoes

**BABY RACK LAMB CHOPS \$55**  
grilled lollipop style over broccoli rabe

# Seafood

SHRIMP PARMIGIANA .....	\$28
JUMBO FRIED SHRIMP .....	\$28
SHRIMP SCAMPI .....	\$28
SHRIMP OREGANATA .....	\$28
SHRIMP FRA DIAVOLO w/ clams, mussels, marinara sauce and linguine .....	\$32
BLACKENED SHRIMP jumbo grilled shrimp over sautéed broccoli rabe.....	\$28
SHRIMP PROVENZANO .....	\$28
<i>jumbo fried shrimp over mashed potato, light marsala sauce, touch of cream, mushrooms and crumbled sausage w/ melted mozzarella</i>	
STUFFED FLOUNDER .....	\$36
<i>filet of sole stuffed with chopped shrimp, scallops, crab meat in a light white wine sauce, served over spinach</i>	
SHRIMP SINATRA sauteed shrimp over spinach in light brandy sauce finished with melted mozzarella.....	\$28
HALIBUT OREGANATA pan seared halibut in a light lemon sauce over spinach .....	\$48

ASK FOR THE FISH OF THE DAY

# Soups

PINT \$10 QT \$17

PASTA FAGIOLE      MINISTRONE      STRACIATELLA

Ask for the Soup of the Day

# Sides

SPINACH \$10	SAUSAGE \$12
MASHED POTATO \$10	MEATBALLS \$12
BROCCOLI \$10	VEAL MEATBALLS \$18
BROCCOLI RABE \$12	CHICKEN FINGERS \$13
FRENCH FRIES \$7	<i>w/french fries</i>
PULCINELLA FRIES \$12	GARLIC BREAD \$5
<i>potato chips tossed w/ hot chili peppers</i>	GARLIC BREAD WITH CHEESE \$7

# Hero

CHICKEN PARMIGIANA .....	\$14
CHICKEN MARSALA .....	\$14
CHICKEN FRANCESE .....	\$14
VEAL PARMIGIANA .....	\$16
VEAL MARSALA .....	\$16
VEAL FRANCESE .....	\$16
MEATBALL PARMIGIANA .....	\$13
EGGPLANT PARMIGIANA .....	\$13
SHRIMP PARMIGIANA .....	\$19
VEAL & PEPPERS .....	\$16
SAUSAGE AND PEPPERS <i>with or without sauce</i> .....	\$14
POTATO AND EGGS .....	\$12
PAESANO <i>grilled chicken, broccoli rabe, melted fresh mozzarella</i> .....	\$16
CIRO <i>chicken cutlet, roasted pepper oreganata, gaeta olives, fresh mozzarella</i> .....	\$15
CHICKEN CAESAR WRAP .....	\$15
VEGETABLE WRAP <i>zucchini eggplant, mozzarella and grilled chicken</i> .....	\$15
PULCINELLA WRAP <i>mozzarella chicken and broccoli rabe</i> .....	\$15

## Our Wading River Location

631-886-1896    631-886-1897  
141 FAIRWAY DRIVE | WADING RIVER

# Pulcinella

*Mediterranean Restaurant*

## Take-Out Menu

**516-900-1991 | 516-797-3100**

746 N. Broadway | Massapequa NY 11758

WE ACCEPT ALL MAJOR CREDIT CARDS

\$3.00 Delivery Charge

# Appetizer

<b>MOZZARELLA FRESCA \$15</b> <i>homemade mozzarella, beef steak tomato, roasted peppers</i>	<b>ZUCCHINI STICKS \$12</b>
<b>BAKED CLAMS \$15</b> <i>7 fresh little neck clams</i>	<b>MUSSELS MARINARA \$19</b>
<b>CLAMS POSILLIPO \$19</b> <i>sautéed w/marinara sauce, white wine and basil</i>	<b>MUSSELS LUCIANO \$19</b> <i>fresh mussels sautéed w/extra virgin olive, garlic and white wine</i>
<b>CLAMS CASINO \$15</b> <i>fresh little neck clams topped, chopped w/roasted peppers, bacon, scallions, sautéed in white wine sauce</i>	<b>SHRIMP AND BEANS \$22</b> <i>shrimp, garlic and olive oil w/cherry tomato and cannellini beans</i>
<b>FRIED CALAMARI \$18</b>	<b>ARTICHOKE OREGANATA \$14</b> <i>topped w/ artichoke hearts w/ seasoned bread crumbs finished w/light lemon sauce</i>
<b>BUFFALO FRIED CALAMARI \$19</b> <i>baby calamari fried and toasted in buffalo sauce</i>	<b>MINI RICE BALLS (4) \$10</b>
<b>FRIED CALAMARI BRUCIAMAZZO \$19</b> <i>fried baby calamari tossed w/ marinara sauce and hot cherry pepper</i>	<b>POLPO ALLA GRIGLIA \$22</b> <i>grilled octopus served w/faba bean salad</i>
<b>CALAMARI \$19</b> <i>with sweet chili sauce</i>	<b>EGG ROLL PULCINELLA \$16</b> <i>(2) stuffed with broccoli rabe, crumbled sausage and fresh mozzarella served w/ a side of tomato sauce</i>
<b>MOZZARELLA IN CARROZZA 12</b> <i>fresh mozzarella lightly breaded pan fried</i>	<b>VONGOLE \$22</b> <i>imported fresh little necks, sautéed in garlic, oil and white wine</i>
<b>EGGPLANT ROLLANTINI 15</b> <i>stuffed eggplant w/ricotta and mozzarella topped w/ tomato sauce and melted mozzarella</i>	<b>SHRIMP COCKTAIL \$22</b>
<b>ESCAROLE AND BEANS 12</b> <i>fresh escarole and cannellini beans sautéed w/extra virgin olive oil and garlic</i>	<b>BUFFALO CHICKEN EGGROLLS (2) \$16</b>
	<b>TAGLIATA DE SALUMI</b> <b>Min 2 people - \$15.00 p/p</b> <i>cold antipasto with prosciutto, mozzarella, capricola, soppressa, mortadella and grilled vegetables</i>

# Salads

<b>MISTA SALAD.....</b>	<b>\$12</b>
<b>CAESAR SALAD .....</b>	<b>\$13</b>
<b>GREEK SALAD .....</b>	<b>\$14</b>
<b>WEDGE SALAD</b> <i>iceberg wedge w/ creamy gorgonzola dressing, cherry tomato, topped w/ bacon.....</i>	<b>\$16</b>
<b>VESUVIO SALAD .....</b> <i>mixed greens tossed w/ bacon diced tomato, chopped chicken cutlet, olives, fresh mozzarella, w/ cream Italian dressing</i>	<b>\$18</b>
<b>ARUGULA .....</b> <i>baby arugula toasted w/ cherry tomato topped, roasted peppers shaved parmesan cheese (balsamic dressing)</i>	<b>\$16</b>
<b>INSALATA DE PERE.....</b> <i>mesclun salad w/ roasted walnuts sliced pears, goat cheese, raspberry vinaigrette dressing</i>	<b>\$18</b>
<b>PULCINELLA SALAD .....</b> <i>romaine lettuce, chick peas, roasted walnuts, sliced clementines, avocado with orange balsamic dressing</i>	<b>\$18</b>

add Grilled Chicken \$7 - Fried Chicken \$7 - Grilled Shrimp \$12 - Fried Shrimp \$12

# Pastas

<b>PASTA WITH TOMATO SAUCE.....</b>	<b>\$15</b>
<b>PASTA WITH MEATBALL OR SAUSAGE.....</b>	<b>\$20</b>
<b>ORECCHIETTE BARES!</b> <i>crumbled sausage w/ broccoli rabe, sun dried tomato, garlic and olive oil.....</i>	<b>\$22</b>
<b>RIGATONI SICILIANA</b> <i>fresh diced eggplant in light marinara sauce finished w/ smoke mozzarella.....</i>	<b>\$22</b>
<b>FUSILLI PUTTANESCA</b> <i>light marinara sauce w/ gaeta olives, capers, and chopped anchovies.....</i>	<b>\$22</b>
<b>RIGATONI AMATRICIANA</b> <i>rigatoni pasta tossed w/ pancetta, onion, fresh plum tomato sauce.....</i>	<b>\$22</b>
<b>SPAGHETTI CARBONARA.....</b>	<b>\$22</b>
<b>SPAGHETTI BOLOGNESE</b> <i>(meat sauce).....</i>	<b>\$23</b>
<b>PENNE CATERINA</b> <i>baby spinach tossed w/ chicken in pink creamy sauce w fresh mozzarella.....</i>	<b>\$23</b>
<b>PENNE ESCAROLE AND BEANS .....</b> <i>penne pasta toasted w/ garlic, olive oil, fresh cannellini beans and crumbled sausage</i>	<b>\$23</b>
<b>LINGUINE WITH WHITE OR RED CLAM SAUCE .....</b>	<b>\$24</b>
<b>PENNE PONZA .....</b> <i>penne pasta, shrimps, fresh crab meat, onions, sun dried tomato and pink creamy sauce</i>	<b>\$32</b>
<b>GNOCCHI SORENTINO</b> <i>baked gnocchi in tomato sauce w/ melted mozzarella .....</i>	<b>\$22</b>
<b>PENNE GORGONZOLA .....</b> <i>penne pasta toasted in light white cream sauce w/ melted gorgonzola, mushrooms and sun dried tomatoes</i>	<b>\$22</b>
<b>ZUPPA DI PESCE</b> <i>shrimps, calamari, mussels, and clams in light marinara sauce or garlic and oil.....</i>	<b>\$32</b>
<b>TORTELLINI PATRIZIA</b> <i>sautéed onions, peas, mushrooms, prosciutto in creamy brandy sauce.....</i>	<b>\$23</b>
<b>RIGATONI CON BROCCOLI</b> <i>sautéed chicken and broccoli w/ sun dried tomato in white wine sauce.....</i>	<b>\$23</b>
<b>RIGATONI PIZZAIOLA .....</b> <i>rigatoni pasta toasted in light marinara sauce w/ peppers, mushrooms, onions, cherry tomatoes and chicken strips</i>	<b>\$23</b>
<b>CALAMARI MARINARA</b> <i>sautéed calamari in marinara sauce over linguine (hot sauce - spicy or sweet).....</i>	<b>\$28</b>
<b>FETTUCINE ALFREDO.....</b>	<b>\$20</b>
<b>PENNE A LA VODKA.....</b>	<b>\$20</b>
<b>CAVATELLI PESTO SHRIMP.....</b>	<b>\$28</b>
<b>AGNOLOTTI PULCINELLA .....</b> <i>homemade half moon shape pasta stuffed with ricotta and spinach in light brown sauce, dutch cream, crumbled sausage, mushroom and truffle oil</i>	<b>\$28</b>
<b>PASTA</b> <i>choice of pasta with garlic and oil.....</i>	<b>\$19</b>
<b>PASTA WITH BROCCOLI</b> <i>choice of pasta with garlic and oil.....</i>	<b>\$20</b>

ASK FOR OUR GLUTEN FREE PASTA

# Baked Dishes

<b>STUFFED SHELLS \$19</b>	<b>LASAGNA \$20</b>
<b>BAKED RAVIOLI \$17</b>	<b>EGGPLANT PARMIGIANA \$21</b>
<b>BAKED MANICOTTI \$17</b>	<b>EGGPLANT ROLLATINI \$21</b>
<b>BAKED ZITI \$19</b>	

# Chicken

<b>CHICKEN FRANCESE .....</b>	<b>\$24</b>
<b>CHICKEN PARMIGIANA.....</b>	<b>\$24</b>
<b>CHICKEN MARSALA .....</b>	<b>\$24</b>
<b>CHICKEN SORRENTINO.....</b>	<b>\$26</b>
<b>GRILLED CHICKEN OVER BROCCOLI or BROCCOLI RABE.....</b>	<b>\$26</b>
<b>GRILLED CHICKEN OVER SPINACH.....</b>	<b>\$26</b>
<b>GRILLED CHICKEN OVER ESCAROLE AND BEANS .....</b>	<b>\$26</b>
<b>CHICKEN AURORA .....</b> <i>chicken breast toasted in brown sauce w/ peas, onions, mushrooms and prosciutto over mashed potatoes</i>	<b>\$26</b>
<b>CHICKEN SCARPARIELLO .....</b> <i>chicken breast w/ sweet vinaigrette, peppers, sausage and potatoes</i>	<b>\$26</b>
<b>CHICKEN GIARDINIERA .....</b> <i>chicken lightly breaded, pan friend, topped w/ arugula, red onions, chopped tomatoes, and shaved parmesan cheese</i>	<b>\$26</b>
<b>CHICKEN PICCATA .....</b> <i>lemon white sauce w/ capers and artichoke hearts</i>	<b>\$26</b>
<b>CHICKEN SINATRA .....</b> <i>chicken breast over sautéed spinach topped w/ shrimps, melted mozzarella and wine sauce</i>	<b>\$28</b>
<b>CHICKEN PULCINELLA .....</b> <i>chicken cutlet, fresh mozzarella, tomato and red onions in balsamic sauce</i>	<b>\$28</b>
<b>CHICKEN GORGONZOLA .....</b> <i>double breasted chicken sautéed w/ creamy melted gorgonzola sauce w/ mushrooms and sun dried tomatoes</i>	<b>\$26</b>
<b>TUSCAN CHICKEN .....</b> <i>roasted half chicken served with broccoli rabe and roasted potatoes</i>	<b>\$30</b>

# Veal

<b>VEAL FRANCESE .....</b>	<b>\$28</b>
<b>VEAL PARMIGIANA.....</b>	<b>\$28</b>
<b>VEAL MARSALA .....</b>	<b>\$28</b>
<b>VEAL SORRENTINO.....</b>	<b>\$28</b>
<b>VEAL GIARDINIERA .....</b> <i>veal cutlet, pan friend, topped w/ arugula, red onions, chopped tomatoes, and shaved parmesan cheese</i>	<b>\$28</b>
<b>VEAL PICCATA .....</b> <i>lemon white sauce w/ capers and artichoke hearts</i>	<b>\$28</b>
<b>VEAL SINATRA .....</b> <i>veal scallopini over sautéed spinach topped w/ shrimps, melted mozzarella and wine sauce</i>	<b>\$32</b>
<b>VEAL SALTIMBOCCA .....</b> <i>light brown sauce, spinach, sliced prosciutto and melted mozzarella</i>	<b>\$28</b>
<b>VEAL PIZZAIOLA .....</b> <i>veal scallopini sautéed in light marinara sauce, peppers, mushrooms, onions w/ oregano</i>	<b>\$28</b>
<b>VEAL COMBO.....</b> <i>veal cutlet topped with fried eggplant and breaded shrimp in light tomato sauce and melted mozzarella</i>	<b>\$32</b>
<b>VEAL CHOP PARMIGIANA.....</b> <i>lightly breaded, pan fried, finished with tomato sauce and fresh mozzarella</i>	<b>\$50</b>

ALL THE ENTREES SERVED WITH HOUSE SALAD OR PASTA