



*Welcome to
the Pulcinella Restaurant*

cucina & pizzeria
PULCINELLA



APERITIVI - APERITIF

Moët Champagne 0,2 l L	(for 2 Person) 45,00
Aperol Spritz 2, 10, L	8,50
Hugo 2, 10, L	8,50
Martini Bianco 1	6,50
Campari Orange oder Soda 1, 2	7,50
Glas Prosecco L	6,00
Gin Tonic Hendrick's / Bombay 1, L	12,50
Negroni 1, 2	9,90
Americano 1, 2	9,90
Sanbittèr (Alcohol free) 1, 2	4,50

ANTIPASTI - APPETIZERS

Vitello tonnato con capperi di Pantelleria 1, D Veal with tuna sauce and Pantelleria capers	14,90
Carpaccio di manzo con rucola e scaglie di parmigiano G Beef carpaccio with rocket and parmesan flakes	14,90
Mozzarella di bufala con pomodori e basilico 3, G D.O.P Buffalo mozzarella with tomato and basil	12,90
Insalata di mare 8, 3, B, D, I Seafood Salad	15,50

For additives and labeling of allergens see last page.

All prices in euros, VAT included.

INSALATE - SALADS

Insalata rucola e parmigiano 3, G	9,50
Rocket salad & parmesan cheese	
Insalata di pomodoro con cipolla rossa di Tropea 3	7,50
Tomato salad with Tropea red onions	
Insalata mista 3	6,50
Mixed salad	
Insalata verde	5,50
Green salad	
Insalata con baby calamari alla griglia B	18,50
Salad with grilled baby squid	
Insalata "Pulcinella" D, C	14,50
Mixed salad with tuna, egg, olives and onions	

SCORZONE - TRUFFLE

Carpaccio di manzo con tartufo e scaglie di parmigiano G	19,50
Beef carpaccio with truffle and parmesan flakes	
Tagliolini con tartufo A1, C, G	19,50
Tagliolini pasta with truffle	
Pizza con tartufo e funghi freschi 3, A1, G	19,50
Pizza with truffle and fresh mushrooms	
Filetto di pesce del giorno con tartufo e contorno D	* _____
Fish of the day with truffle and side dish	
* (<i>chiedete al cameriere - please ask the waiter</i>)	
Scaloppina di vitello con tartufo e contorno G, 8, 17	34,00
Veal escalope with truffle and side dish	

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PASTA

Fettuccine Bolognese <i>AI, C, G</i> Fettuccine pasta with Bolognese sauce	12,50
Spaghetti aglio, olio e peperoncino <i>AI</i> Spaghetti pasta with garlic, oil and chilli pepper	10,50
Penne arrabbiata <i>AI</i> Penne pasta with tomato sauce, garlic, slightly spicy	10,50
Paccheri Pulcinella <i>AI, 3, I</i> Paccheri pasta with salsiccia, turnip greens (cime di rapa)	15,50
Spaghetti ai gamberoni <i>AI, B, D</i> Spaghetti pasta with prawns	19,50
Ravioli ricotta e spinaci, burro e salvia <i>AI, C, G</i> Ravioli stuffed with ricotta and spinach in a butter and sage sauce	14,90
Lasagna al forno <i>AI, C, G</i> Baked italian Lasagna	14,50

PIZZE - 33 CM Ø

Pizza pane con pomodoro e aglio (o bianca) <i>3, AI</i> Pizza bread with tomato and garlic (or white base)	6,80
Margherita pomodoro, mozzarella, basilico <i>3, AI, G</i> Tomato sauce, mozzarella and basil	9,00
Pulcinella pomodoro, mozzarella, prosciutto di Parma o bresaola, rucola, scaglie di parmigiano <i>3, 17, AI, G</i> Tomato sauce, mozzarella, Parma ham, rocket, parmesan flakes	14,50
Calabrese pomodoro, mozzarella, salame piccante, funghi porcini <i>2, 3, 4, 5, 6, 8, AI, G</i> Tomato sauce, mozzarella, spicy salami, porcini mushrooms (boletus)	15,50
Diavola pomodoro, mozzarella, salame piccante, peperoncino <i>2, 3, 4, 5, 6, 8, AI, G</i> Tomato sauce, mozzarella, spicy salami, chilli pepper	12,90
Bufalina pomodoro, mozzarella, bufala, pomodorini, basilico <i>AI, G</i> Tomato sauce, mozzarella, Buffalo mozzarella, basil	16,50
Vegetariana pomodoro, mozzarella, verdure miste alla griglia <i>3, AI, G</i> Tomato sauce, mozzarella, mixed grilled vegetables	13,50

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PIZZE - 33 CM Ø

Regina	12,50
pomodoro, mozzarella, prosciutto, funghi freschi 2, 3, 8, 17, A1	
Tomato sauce, mozzarella, baked ham, fresh mushrooms	
Prosciutto	11,50
pomodoro, mozzarella, prosciutto 2, 3, 8, 17, A1, G	
Tomato sauce, mozzarella, baked ham	
Salame	11,50
pomodoro, mozzarella, salame 2, 3, 8, 17, A1, G	
Tomato sauce, mozzarella, salami	
Calzone	13,50
pomodoro, mozzarella, funghi freschi, prosciutto 2, 3, 8, 17, A1, G	
Tomato sauce, mozzarella, fresh mushrooms & baked ham	
Tartufo nero	19,50
mozzarella, funghi freschi, tartufo 3, A1, G	
Mozzarella, fresh mushrooms truffle	
Funghi	10,90
pomodoro, mozzarella, funghi freschi 2, 3, 8, 17, A1, G	
Tomato sauce, mozzarella, fresh mushrooms	
Saporita	13,90
pomodoro, mozzarella, gorgonzola spinaci 2, 3, A1, G	
Tomato sauce, mozzarella, gorgonzola cheese, spinach	
Quattro formaggi	14,50
mozzarella, bufala, gorgonzola, parmigiano A1, G	
Mozzarella, Buffalo mozzarella, gorgonzola cheese, parmesan flakes	

PINSA

Pistacchiosa	18,50
mozzarella, bufala, mortadella, crema di pistacchio A1, G, 7, 3, 1	
Mozzarella, buffalo mozzarella, mortadella, pistachio cream	
Scandinava	16,90
mozzarella, rucola, scorza di limone, salmone affumicato, crema balsamico A1, G, 3, 1	
Mozzarella, rocket, grated lemon zest, smoked salmon, balsamic vinegar	
Calabrotta	17,50
mozzarella, caprino, rucola, pomodori secchi, crema di balsamico A1, G, 3, 1	
Mozzarella, goat cheese, rocket, sun dried tomatoes, balsamic vinegar	

SECONDI DI PESCE - FISH MAIN COURSES

Gamberi alla griglia con insalata <i>B</i>	29,50
Grilled giant red shrimps with salad	
Baby calamari alla griglia con insalata <i>D</i>	26,50
Grilled baby squid with salad	
Pesce misto alla griglia con insalata <i>D, B</i>	29,50
Mixed grilled fish with salad	

SECONDI DI CARNE - MEAT MAIN COURSES

Filetto di manzo alla griglia con contorno <i>8, 17</i>	34,00
Grilled beef fillet with side dish	
Rib-Eye Steak alla griglia (250 gr) <i>8, 17</i>	29,50
Grilled Rib-Eye Steak (250 gr) with garlic, olive oil, chili and side dish	
Saltimbocca alla romana con contorno <i>8, 17, G</i>	29,50
Veal cutlets (Roman-style) and side dish	

FORMAGGI - CHEESES

Tris di formaggi (pecorino, parmigiano, gorgonzola, confettura) <i>3, 8, 17, G, H</i>	14,50
Selection of cheeses (pecorino cheese, parmesan cheese, gorgonzola cheese, jam)	

DOLCI - DESSERT

Tiramisù <i>11, A1, C, G, L</i>	8,50
Italian style Tiramisu'	
Panna cotta con frutta <i>G, H</i>	8,50
Panna cotta with fruit	
Tartufo della casa (cioccolato o pistacchio) <i>A1, C, G, H</i>	8,50
Italian ice cream (chocolate or pistachio)	
Sorbetto al limone <i>A, C, G, H</i>	8,50
Lemon sorbet	

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BEVANDE CALDE - HOT DRINKS

Espresso 11	2,50
Double espresso 11	4,80
Cappuccino 11, G	3,50
Cup of coffee 11	3,50
Caffé corretto 1, 11, L	3,50

BIRRE - BEERS

Draft - Spaten 0,5 l 1	5,50
Pils - Becks 0,3 l 1	5,00
Weißbier vom Fass - Franziskaner 0,5 l 1, 2, A1	5,90
Leichtes beer - Franziskaner 0,5 l 1, 2, A1	5,90
Dunkles beer - Franziskaner 0,5 l 1, 2, A3	5,90
Radler - Spaten 0,5 l 1	5,00
Alcohol-free ligh - Spaten 0,5 l 1, 2	5,30
Alcohol free - Franziskaner 0,5 l 1, 2, A1	5,90

BEVANDE - DRINKS

Surgiva Water 0,75 l	7,50
Surgiva Water 0,5 l	5,70
Apple spritzer 0,5 l 1, 2	4,50
Passion fruit spritzer 0,5 l 1, 2	4,50
Red currant spritzer 0,5 l 1, 2	4,50
Bluna Cola Mix 0,5 l 1, 2, 4, 11, 12	4,90
Afri Cola 0,4 l 1, 2, 4, 11, 12	4,90
Afri Cola zero 0,4 l 1, 2, 4, 11, 12	4,90
Bluna Lemon 0,4 l 1, 2, 4, 11, 12	4,90
Bluna Orange 0,4 l 1, 2, 4, 11, 12	4,90
Bitter Lemon oder Tonic water 0,3 l 3, 10	4,70

VINI DELLA CASA - HOUSE WINES

ROSSO - RED

Lirica Primitivo di Manduria 0,25 l L	10,50
Tunella Refosco 0,25 l L	11,90
Castiglioni Chianti 0,25 l L	10,50

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VINI DELLA CASA - HOUSE WINES

BIANCO - WHITE

Tunella Sauvignon 0,25 l L	11,90
Cà dei Frati Lugana 0,25 l L	12,90
Tunella Rjgialla Ribolla Gialla 0,25 l L	11,90
Riseis Pecorino Bio 0,25 l L	10,50

ROSATO - ROSÉ

Bardolino Chiaretto 0,25 l L	9,50
Cà dei Frati Rosa dei Frati 0,25 l L	12,90

SUPERALCOLICI - SPIRITS

Grappa della casa barricata 2 cl L	4,90
Grappa Poli speciale nach Wahl 4 cl L	11,50
Grappa Poli Cleopatra 4 cl 2, L	15,50
Averna 2 cl 2, L	4,90
Montenegro 2 cl 2, L	4,90
Frangelico 2 cl 2, L	4,90
Ramazotti 2 cl 2, L	4,90
Vecchia Romagna 2 cl 2, L	5,50
Sambuca Molinari 2 cl 2, L	4,90
Limoncello 2 cl 2, 4, L	3,90
Jack Daniel's 4 cl 2, L	7,50
Talisker 2 cl 2, L	9,50
Botucal reserva esclusiva 4 cl 2, L	9,50
Vodka Beluga 4 cl L	9,50

Labeling of additives

1 with preservative | 2 with dye | 3 with antioxidants | 4 with sweetener saccharin | 5 with sweetener cyclamate | 6 with sweetener aspartamenth. Phenylalanine source | 7 with sweetener acesulfame 8 with phosphate | 9 sulphurized | 10 contains quinine | 11 contains caffeine | 12 with flavor enhancer | 13 blackened | 14 waxed | 15 genetically modified | 16 tartrazine | 17 Nitrite curing salt, nitrite

Allergen labeling

A cereals containing gluten (wheat1, rye2, barley3, oats4, spelled5, kamut6, hybrid strains7) | B crustaceans | C eggs | D fish | E peanuts | F soy | G Milk and milk products (including lactose) | H Nuts (almond1, hazelnut2, walnut3, cashew4, pecan5, Brazil nut6, pistachio7, macadamia nut8 and Queensland nut9) | I celery | J mustard | K sesame seeds | L Sulfur dioxide and sulphites in a concentration of more than 10mg / kg or 10mg / l | M lupins | N molluscs

cucina  *pizzeria*
P U L C I N E L L A

*Bon appetit, eat and drink,
because life is beautiful ... and Pulcinella
understood that.*

Pulcinella is the most popular and oldest of the masks in Naples.

He would have done anything for a plate of maccheroni, including lying,
cheating and being severely beaten.

He is cheeky, but with his irony he makes fun of the powerful and politicians.

Pulcinella is not only a mask, but also embodies the soul of Naples and its people.

He hides behind a mask to forget and repress the pains of life,
maybe a bit like any of us would like to do sometimes: disguise himself as Pulcinella,
to forget our responsibilities.

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Folge uns

