



**Olives** £4.50  
Mixed and Marinated in-house.

**Pane Aceto e Olio** £3.75  
Bread tin with Virgin Olive Oil & Balsamic

### **Starters**

**Pizza al Aglio**  
Cheese & Garlic Pizza £6.00 /£8.00  
Garlic, cheese & Caramelised Onion £7.00/£9.00

**Calamari**  
Lightly dusted, deep fried squid served with mixed local leaves and free range homemade aioli.  
£7.75

**Mozzarella in Carrozza**  
Fresh white bread stuffed with creamy white sauce pancetta and mozzarella cheese, sealed and coated with egg and breadcrumbs before being deep fried.  
£7.45

**Gamberoni al forno**  
Succulent king prawns in their shells served in piping hot garlic, chilli & lemon infused butter packed full of flavour. Served with freshly baked bread for soaking up the sauce.  
£7.95

**Antipasti platter**  
Ideal as a main course for one or shared as a starter for two.  
Cured meats, cheese, Italian olives, roasted vegetables, tomatoes, fresh pesto and chillies. Served with rustic Italian bread.  
£16.50

### **Pastas**

**Tagliatelle alla Bolognese**  
Traditionally made Italian Family favourite, slow cooked rich beef ragu served with Tagliatelle.  
£12.95

**Tagliatelle alla Pomodoro**  
Pasta tossed through Pucelli's signature Pomodoro sauce made from a selection of blended sautéed vegetables, garlic, red wine, tomatoes & basil.  
£11.50

**Linguine alla Carbonara**  
A classic dish originating from Rome, Cornish reared pancetta cooked in a rich egg and cream based sauce finished with Parmesan.  
£13.75



### **Linguine alla Marinara**

Our chef's signature dish – Pucelli's own recipe Napolitana tomato sauce with white wine chilli, garlic, lemon, red onion and a selection of seafood.

£16.50

### **Penne alla Pollo Chorizo**

Chicken breast marinated with thyme, chilli, garlic, and sun blushed tomatoes in rich olive oil. Combined with spicy Chorizo sausage and served with penne pasta. Finished with a splash of double cream, this is a rich and spicy dish.

£14.75

### **Lasagne**

Homemade beef ragu sandwiched between layers of pasta and creamy white sauced topped with Italian cheeses and grilled until bubbling. Served with local garden leaves and garlic bread.

£13.50

## **Pizza**

### **Margherita**

**£8.25 / £10.75 (v)**

A simple classic rich tomato base topped with Mozzarella & Provolone cheese.

### **Pepperoni**

**£8.75 / £11.50**

Spicy pepperoni & fresh basil on a rich tomato base with mozzarella & provolone cheese.

### **Verdura e Fontina**

**£9.25 / £12.25 (v)**

Chargrilled aubergine, zucchini, roquito peppers, cherry tomatoes on a tomato base topped with mozzarella, basil & Fontina cheese.

### **Sloppy Pucelli**

**£9.75 / £12.95**

Chilli Beef, Italian sausage & spicy pepperoni on a tomato base topped with oregano, mozzarella and provolone cheese.

### **Coscia e Ananas**

**£9.25 / £12.25**

Classic prosciutto and pineapple on a tomato base, topped with a blend of Italian cheese.

### **Pizza Capricciosa**

**£9.50 / £12.50**

Rich tomato based pizza topped with ham, Italian sausage, pepperoni, artichoke and oregano

### **Gamberi**

**£10.75 / £13.95**

Succulent prawns and crevettes on a rich tomato base with roquito peppers and sweet white onion topped with a blend of Italian cheeses.

### **Calzone Bolognese**

**£13.95**

Pucellis own recipe slow cooked beef ragu combined with Italian cheeses in a delicious calzone topped with a drizzle of our signature Pomodoro sauce.



## **Mains**

### **Pesce Del Giorno**

Fish of the day, look for it at the specials board)

### **Cozze Mariniere**

A kilo of mussels steamed to order with shallots, white wine, garlic, black pepper, cream and chopped parsley served with your choice of freshly baked bread or rustic chips

£14.95

### **Risotto Nero**

Traditional Venetian style risotto with prawns, mussels and squid seasoned and blackened with squid ink for a uniquely rich and indulgent flavour.

£15.95

### **Pollo con formaggio di Capra**

Chicken with onion, chopped tomatoes, white wine and basil, topped with goats cheese and served with roasted asparagus spears.

£14.25

### **Parmigiana di Melanzane**

A traditional Italian dish made with a gently fried sliced aubergine layered with mozzarella and provolone cheese along with Pucelli's signature tomato sauce. Baked and served with garlic bread - rich and delicious.

£12.95

### **Pucellis Burger**

Juicy Trevarthen Farm Beef burger topped with melting mozzarella, served in a rosemary foccacia with tangy sunblush tomato chutney, slivers of red onion, San Marzano tomatoes and Padstow Garden Leaves. Finished with onion rings, a side of rustic chips and our own homemade aioli dip.

£12.95

### **Trevarthen farm Ribeye**

Juicy Cornish reared Ribeye steak seasoned with Cornish sea salt and pink peppercorns before being chargrilled to your liking served with slow roasted San Marzano tomato, rustic fries and house dressed handpicked Padstow leaves.

£18.65

- Garlic butter £2.15
- Homemade Peppercorn sauce £3.25
- Beer battered onion rings £2.50
- King prawns £4.95



## Sides

**Patatine** £3.50  
Rustic skin on fries

**Pane e Aglio** £3.00  
Garlic & herb bread

**Anelli di Cipolla** £3.00  
Beer battered onion rings

**Rucola e Parmigiano** £4.00  
Rocket, red onion, parmesan, dressed with balsamic

**Insalata Mista** £3.50  
Mixed salad

## Dolci

**Affogato**  
Cornish Vanilla Ice cream drenched in strong espresso  
£3.75

With a shot of Frangelica  
£5.75

**Boozy Cioccolaterra**  
Intensely rich homemade dark chocolate pots spiked with rum and topped with marscapone.  
£3.75

**Lavender Infused Crème brûlée**  
Delicious lavender infused vanilla set custard, finished with a crisp and hard caramel topping, served with biscotti.  
£6.25

**Goopy Brownie**  
Rich warm and goopy chocolate brownie served with vanilla gelato and Amarena cherries.  
£6.25



## **Gelato e Sorbetti**

Whether you fancy just a scoop of ice cream or something more spectacular, choose **your** sundae, **your** way!

### **£2.10 per scoop**

Vanilla  
Fior di Panna  
Chocolate  
Stacciatella  
Lemon Sorbet  
Honeycomb  
Strawberry  
Natural Yoghurt  
Tiramisu

### **Toppings**

**1 £1.65**

**2 £2.95**

**3 £4.15**

Cornish Clotted Cream  
Smashed meringue  
Orange Blossom honey drizzle  
Dulce de Leche  
Crushed toasted hazelnuts  
Chocolate sauce  
Marshmallows  
Sicilian lemon curd  
Crumbled Amaretti biscuits  
Broken biscotti