



## CLASSIC ITALIAN ON THE HARBOURSIDE IN PADSTOW

### ANTIPASTI

**OLIVES £4.75 (V)**  
**PANE E OLIO £3.75 (V)**

**PIZZA DI AGLIO** 9 or 12 INCH  
**Cheese & Garlic Pizza £7.95 / £8.95 (V)**  
**Tomato & Garlic Pizza £7.85 / £8.85 (V)**  
**Garlic, Cheese & Caramelised Onion £8.25 / £10.25**

**BRUSCETTA AI FUNGHI £8.85**  
Pan-fried wild mushrooms in a bold Madeira cream sauce, served over freshly toasted garlic bread slices.

**RIBBONED ASPARAGUS SALAD WITH PROSCIUTTO AND AVOCADO DRESSING £8.95**  
A vibrant mix of asparagus shavings, cured ham, cherry tomatoes, and cucumber. Finished with a light avocado dressing.

**CALAMARI £8.95**  
Pineapple cut coated, deep fried squid served with mixed local leaves and free range homemade aioli.

**LOBSTER, PRAWN & CRAB TORTELLI £10.25**  
Lovely fresh tortelli stuffed with lobster, prawn and crab, dressed with a piping garlic butter and lemon infused oil.

**GAMBERONI AL FORNO £9.75**  
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.

**ANTIPASTI PLATTER £20.95**  
A popular starter to share between two but equally an ideal main for one. Cured meats, mozzarella, Italian mixed olives, roasted vegetables, fresh pesto and pickled chillies. Served with rustic Italian bread.

### BAMBINI

**ALL MEALS £6.50**

**PENNE ALLA POMODORO (V)**  
Pasta tossed through Pucelli's signature Pomodoro sauce made from a selection of blended sautéed vegetables, garlic, red wine, tomatoes & basil.

**LINGUINE ALLA BOLOGNESE**  
Traditionally made Italian Family favourite, slow cooked rich beef ragu served with linguine.

**MARGHERITA PIZZA (V)**  
A simple classic rich tomato base topped with a blend of Italian cheese.

**PEPPERONI PIZZA**  
Pepperoni & fresh basil on a rich tomato base topped with a blend of Italian cheese.

**COSCIA E ANANAS PIZZA**  
Classic ham and pineapple on a tomato base, topped with a blend of Italian cheese.

### PRINCIPALE E INSALATA

**POLLO E VERDURE ARROSTO £16.25**  
Chicken breast with a medley of roasted Mediterranean vegetables, topped with an Arrabiatta sauce.

**GAMBERETTO £25.95**  
Large juicy king prawns pan fried in their shells with cherry tomatoes and red onion in homemade chilli butter finished with a citrus sauce of lemon, and lime and finished with spring onion.

**COZZE MARINIÈRE £16.95**  
A kilo of mussels steamed with shallots, white wine, garlic, black pepper, cream and chopped parsley served with your choice of freshly baked bread or rustic chips.

**PUCELLIS BURGER £14.95** Double up for just **£4.50**  
Our Juicy local farmed Beef burger is topped with melting mozzarella, served in sour dough bun with tangy sunblushed tomato chutney, caramelised onion, tomatoes and locally grown leaves. Finished with onion rings, a side of rustic chips and our own homemade aioli dip.

**SPIGOLA £18.25**  
Seasoned, grilled fillets of sea bass on a bed of sautéed potatoes with tomatoes, garlic, and warming chorizo adding a hint of spice.

**PUCELLIS SUPERFOOD SALAD £13.95** Add King Prawns **£6.75 (VE)(GF)**  
Quinoa, roasted cauliflower and broccoli, toasted walnuts, sliced beetroot, baby spinach, dressed with tahini houmous.

**CORNISH RIBEYE £22.95**  
Juicy Cornish reared Ribeye steak seasoned with Cornish sea salt and pink peppercorns before being chargrilled to your liking served with slow roasted tomatoes, rustic fries and house dressed handpicked local leaves.

**Add:**  
Garlic butter **£2.65**  
Blue cheese sauce **£3.75**  
Homemade Peppercorn sauce **£3.75**  
King prawns **£6.75**

### CONTORNO

**PATATINE £4.00 (V)**  
Rustic Skin on Fries

**PATATE CROCCANTI £4.95 (V)**  
Crunchy potatoes with onion and herbs

**PANE E AGLIO**  
Garlic & herb bread **£3.25 (V)**  
Topped with mozzarella **£4.25 (V)**

**ANELLI DI CIPOLLA £4.25 (V)**  
Beer battered onion rings

**RUCOLA E PARMIGIANO £4.75 (V)**  
Rocket, red onion, parmesan, dressed with balsamic dressing.

**INSALATA MISTA £4.25 (V)**  
Mixed salad.

Some dishes may contain nuts. Chillis depict varying levels of spice **»»»**  
**(V)** Suitable for vegetarians. **(VE)** Suitable for vegans. **(GF)** Gluten free.



**ON THE BACK... PIZZAS, PASTA, DESSERTS, TEA, COFFEE & HOT CHOCOLATE**

### WINES

#### Bubbles

**PROSECCO SPUMANTE, CA'BOLANI, NV Friuli-Venezia Giulia, Italy**  
Pale straw-yellow and a fine, clear mousse with delicate bubbles. Exuberantly fruity, aromatic, with appley notes. Well-balanced and easy-drinking with delicate hints of almond. (1) 11.0% vol.  
**Bottle £25.00 / 125ml £5.75**

#### White wine

**ESENCIA DE FONTANA, VERDEJO, 2016/17 Uclés, Spain**  
Aromatic nose with notes of freshly cut hay, citrus and fennel. Light-bodied, but with excellent fruit concentration. Slightly mineral with a crisp, dry finish. (2) 12.5% vol.  
**Bottle £19.00 / 250ml £6.40 / 175ml £5.10**

**INTORNO, CATARRATTO, PINOT GRIGIO, 2016/17 Sicily, Italy**  
A dry, soft and well-balanced wine, with delicate pear and almond flavours. An ever-popular glass of white. (1) 12.0% vol.  
**Bottle £19.50 / 250ml £6.50 / 175ml £5.20**

**TARINGI SAUVIGNON BLANC, 2016/17 Marlborough, New Zealand**  
Distinctive Marlborough aromas leap out of the glass and continue to the palate - gooseberry, nettle, lime and passionfruit. A pleasingly crisp finish leaves you wanting more. (1) 12.5% vol.  
**Bottle £26.00 / 250ml £8.50 / 175ml £6.50**

**STRINGY BARK CREEK, CHARDONNAY-SEMILLON, 2016/17 South East Australia**  
A delicious Chardonnay blend with notes of melon and zesty freshness on the finish. (2) 13.0% vol.  
**Bottle £20.00**

**URMENETA, SAUVIGNON BLANC, 2017/18 Central Valley, Chile**  
A blend of herbal notes and fresh tropical fruit such as grapefruit, pineapple and mango. It is fresh in style with balanced acidity that enhances the fruity palate. (2) 12.0% vol.  
**Bottle £20.00**

**FIANO LUNATE, 2016/17 Sicily, Italy**  
One for the senses; deep golden colour, tropical aromatics and a palate that bursts with flavours of mango and pineapple. Crisp, dry and harmonious. (1) 13.5% vol.  
**Bottle £21.00**

**LION RIDGE, VIOGNIER, 2016/17 Swartland, South Africa**  
This unwooded style of Viognier offers a dry but fruity style. The floral bouquet greets the nose and follows through with lovely tropical flavours on a lingering palate. (2) 13.5% vol.  
**Bottle £22.00**

**CALASOLE, VERMENTINO, ROCCA DI MONTEMASSI, 2016/17 Tuscany, Italy**  
Elegantly balanced aromas of citrus, green melon and white blossom. The palate is silky, with mouth-watering green apple, citrus and stone minerals that lead to a long and refreshing finish. (1) 12.5% vol.  
**Bottle £27.00**

**LA BATTISTINA GAVI, ARALDICA, 2016/17 Piemonte, Italy**  
Brilliantly bright and fresh with charming poached pear and peach fruit flavours. Zesty acidity with a hint of minerality on the finish. (2) 13.0% vol.  
**Bottle £28.00**

#### Red wine

**ESENCIA DE FONTANA, TEMPRANILLO, 2016/17 Uclés, Spain**  
Intense aromas of ripe berry fruit and liquorice. Medium-bodied with beautiful balance between fruit concentration, fresh acidity and fine tannins. (B) 13.5% vol.  
**Bottle £19.00 / 250ml £6.40 / 175ml £5.10**

**URMENETA, MERLOT, 2017/18 Central Valley, Chile**  
Medium bodied, soft tannins, with black fruit and sweet vanilla flavours. (B) 13.0% vol.  
**Bottle £19.50 / 250ml £6.50 / 175ml £5.20**

**STRINGY BARK CREEK, SHIRAZ-CABERNET, 2016/17 South East Australia**  
Cool intensity is the style here, showing dark, fresh flavours. (B) 13.5% vol.  
**Bottle £20.00**

**VILLA CARDINI SANGIOVESE, 2018/19 Puglia, Italy**  
Delicate and aromatic berry flavours, refined plum notes. A medium-bodied style, balanced on the palate with cherry fruit and gentle tannins. (B) 12.5% vol  
**Bottle £22.00**

**GRAN ROSSO, PRIMITIVO-NEGROAMARO, 2016/17 Puglia, Italy**  
Intense, full and complex with dark chocolate and black cherry character. A wonderful food wine with plenty of body and structure for hearty dishes. (C) 13.5% vol.  
**Bottle £23.00**

**TOR DEL COLLE, MONTEPULCIANO D'ABRUZZO RISERVA, 2014/15 Abruzzo, Italy**  
Intense and concentrated on the nose with cherry flavours and notes of blackberries and liquorice. Dry and herbeaceous on the palate, rounded and mouthfilling. (C) 13.5% vol.  
**Bottle £23.00**

**OLD TRUE ZIN ZINFANDEL, 2018/19 Puglia, Italy**  
Fruity with notes of plums, cherry jam and tobacco; spicy with an aftertaste of cocoa, coffee and vanilla. Organic - tick, oak-aged - tick, Californian - oh no, this is Southern Italy at its most jovial. (D) 14.0% vol, **(VE)**  
**Bottle £24.00**

**VOLPETTO CHIANTI RISERVA, 2014/15 Tuscany, Italy**  
Well structured and full-bodied, the tannins are well integrated giving a smooth, yet complex wine with a deep intensity of fruit and a powerful long finish. (B) 13.0% vol.  
**Bottle £25.00**

**TRUENO MALBEC, 2016/17 Mendoza, Argentina**  
Ruby red with notes of raisins, chocolate, coffee, tobacco and caramel. Smooth and well balanced, purity of red and black berry fruits and a lingering finish. (E) 13.5% vol.  
**Bottle £27.00**

#### Rose wine

**INTORNO PINOT GRIGIO ROSATO, 2016/17 Sicily, Italy**  
A light and delicate dry rosé with gentle hints of strawberry fruit and a sherbet touch. Soft, refreshing and uplifting. (2) 12.0% vol.  
**Bottle £19.00 / 250ml £6.40 / 175ml £5.10**

**CAR HOP WHITE ZINFANDEL, 2015/16 California, USA**  
Hand-crafted from premium fruit, styled in a way to emphasise its pure flavours. Bright pink in colour, it bursts with juicy melon, raspberry and apple notes, held in check with a streak of lemon-lime acidity. (3) 10.5% vol.  
**Bottle £20.00 / 250ml £6.80 / 175ml £5.50**

## SIGNATURE APERITIFS

ALL £8.45

### NEGRONI

Tarquins Cornish Gin, Campari, Sweet Vermouth, Slice of orange and Ice.

### CORNISH SEVENTY FIVE

Tarquins Cornish Gin, Lemon Juice, Simple Sugar Syrup and Prosecco.

### APEROL SPRITZ

Aperol, Prosecco, Soda, Slice of orange and Ice.

### ELDERFLOWER BELLINI

Saint Germain Elderflower Liqueur, Dash of Apple and Prosecco.

## GIN

TARQUINS CORNISH GIN	£3.95	HENDRICKS	£4.55
GORDONS	£3.55	TANQUERAY	£4.95

### MIX WITH THE BEST

We only serve Fever Tree tonic water

## CLASSICO ITALIANO

APEROL	£3.55	FRANGELICA	£3.55	GRAPPA	£3.55
LIMONCELLO	£3.55	DISARONNO	£3.55	CAMPARI	£3.55

## LIQUORI

JAMESONS	£3.55	BACARDI	£3.55	MAILBU	£3.35
BELLS	£3.55	PIMMS	£3.45	ARCHERS	£3.35
JACK DANIELS	£3.35	COURVOISIER	£3.55	DEAD MAN'S FINGERS	£3.45
FAMOUS GROUSE	£3.35	MARTINI	£3.35	ST GERMAIN	£3.35
SOUTHERN COMFORT	£3.45	COINTREAU	£3.35	SMIRNOFF	£3.50

We offer a selection of additional spirits, please ask your server for your preferred tiple

## BIRRA

PERONI	330ML	£3.50	660ML	£7.00	SAN MIGUEL	330ML	£3.25
TRIBUTE			500ML	£4.95	CORNISH ORCHARDS CIDER	500ML	£4.95
					Gold / Blush		

## MINERALE

APLETISER	£3.65	ORANGE / APPLE JUICE	200ml	£2.75
ELDERFLOWER PRESSE	£3.65	COKE	½ Pint	£2.35 / Pint £4.35
J20	£3.25	DIET COKE	½ Pint	£2.10 / Pint £4.20
SAN PELLEGRINO	330ml	LEMONADE	½ Pint	£2.35 / Pint £4.35
Sparkling Lemon / Orange		BOTTLED WATER	Reg	£2.60 / Large £4.00
FEVER TREE MIXERS	200ml	Aqua Panna/ Pellegrino		

## Nibbles

WASABI SNACKS	£3.00	MIXED MARINATED OLIVES	£4.50
CHILLI BAKED BROADBEANS	£3.00		

## PIZZAS

9 & 12 INCH

### MARGHERITA £8.95 / £11.60 (V)

A simple classic rich tomato base topped with blend of Italian cheese.

### PEPPERONI £10.85 / £13.50 🍷

Spicy pepperoni & fresh basil on a rich tomato base with blend of Italian cheese.

### SLOPPY PUCELLI £11.85 / £14.50 🍷

Chilli Beef, Italian sausage & spicy pepperoni on a tomato base topped with oregano topped with a blend of Italian cheese.

### GAMBERI E CHORIZO £11.95 / £14.65

Prawns, spicy chorizo, garlic and chillies on a tomato base with a blend of Italian cheeses garnished with fresh parsley.

### VERDURA £10.85 / £13.50 (V)

Chargrilled aubergine, zucchini, roquito peppers, cherry tomatoes on a tomato base topped with a blend of Italian cheese, basil & Parmesan cheese.

### BBQ COSCIA E ANANAS £11.35 / £13.95

Classic ham and pineapple on a tomato base spiced with smoky BBQ sauce, topped with a blend of Italian cheese and garnished with spring onion.

### PIZZA BOLOGNESE £12.25 / £14.95

Pucellis own recipe slow cooked beef ragu combined with a blend of Italian cheese and a drizzle of our signature Pomodoro sauce.

### ULTIMA PIZZA DI CARNE £12.50 / £15.10

Delicious pizza with rich tomato base filled with pepperoni, bacon, Italian sausage and mushrooms topped with a blend of Italian cheese.

### FRUTTI DI MARE £12.75 / £15.50 🍷

Our rich Napoletana base with a slight kick of chilli topped with mussels, squid and prawns on a tomato base topped with a blend of Italian cheese.

### FESTA POLLO £11.35 / £13.95

Chicken breast, pepperoni, mushrooms, white onion and peppers on a tomato base, topped with a blend of Italian cheese.

### SPINACI, RICOTTA E FUNGHI £9.25 / £11.85 (V)

Spinach, ricotta and wild mushrooms on a tomato base with a blend of Italian cheeses.

### PROSCIUTTO ROCKET £11.75 / £14.35

Cured prosciutto, cherry tomatoes, red onion on a tomato base dressed balsamic and rocket topped with a blend of Italian cheese.

### VEGAN CHEESE AVAILABLE FOR ALL PIZZAS

Please ask your server for details

**FANCY ADDING YOUR OWN TOUCH?**  
Add any topping you see within the Pizza menu to your pizza  
**£1.50 - £4.50**

## PASTA

### TAGLIATELLE ALLA POMODORO £11.95 (V)

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

### LINGUINE DI PRIMAVERA £15.25

Cornish Ham, fresh peas and local leek cooked in a rich egg and cream based sauce finished with Parmesan.

### LINGUINE ALLA MARINARA £18.25 🍷

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

### LASAGNE £16.75

A generous serving of 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.

### LASAGNE ALLA VERDURE £15.95 (V)

Layers of asparagus, courgette, leek, peas, and spinach sandwiched between sheets of pasta, and creamy white sauce topped with a blend of Italian cheese. Grilled until bubbling, served with garlic bread.

### PENNE ALLA POLLO CHORIZO £16.95 🍷🍷

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.

### TAGLIATELLE ALLA BOLOGNESE £14.95

Traditionally made Italian Family favourite originating from Bologna. Our popular slow cooked rich beef ragu served with Tagliatelle.

### PENNE CON AGLIO E FUNGHI £14.25 (V)

Rich and creamy penne pasta with plenty of garlic and sautéed onions, mixed forest and field mushrooms, finished with crumbled blue cheese.

### MACCHERONI E FORMAGGIO £14.95

Italian style macaroni and cheese, beautiful combination of creamy cheese sauce with Italian sausage, bacon lardons, roasted peppers, onions and garlic, garnished with fresh parsley.

## DOLCI

### AFFOGATO £6.25

Cornish Vanilla Ice cream drenched in strong espresso. Even better with a shot of Frangelica **£2.50**

### GOOEY CHOCOLATE BROWNIE £7.45

With oozy chocolate sauce and Cornish vanilla ice cream.

### TORTA DI CARAMELO £7.45

Hot toffee pudding served in decadent dulce de leche sauce with a scoop of vanilla ice cream.

### MILIONARIO £6.95

A deconstructed Italian take on an English favourite. A decadent tiple spiked chocolate pot with a hidden layer of Italian Dulce de Leche served with crisp shortbread.

### TIRAMISU £7.50

Meaning 'cheer me up' this creamy coffee based dessert will certainly do that.

### GELATO PEDRO XIMINEZ £6.45

Creamy vanilla ice cream topped with plump juicy soaked sultanas and Pedro Ximinez Sherry.

### LAVENDER INFUSED CRÈME BRÛLÉE £6.95

Delicious lavender infused vanilla set custard, finished with a crisp and hard caramel topping, served with a rich shortbread.

### ICE CREAM - ALL THE WAY FROM ITALY!

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

### ICE CREAM

1 SCOOP **£3.95** 2 SCOOPS **£5.95** 3 SCOOPS **7.95**

VANILLA  
CHOCOLATE  
LEMON SORBET

HONEYCOMB  
STRAWBERRY  
TIRAMISU

### TOPPINGS

1 - **£1.75** 2 - **£2.95** 3 - **£3.95**

CORNISH CLOTTED CREAM  
SMASHED MERINGUE  
DULCE DE LECHE

CHOCOLATE SAUCE  
MINI MARSHMALLOWS  
BOOZY SOAKED SULTANAS

## TÉ E TISANE / CAFFÉ

ENGLISH BREAKFAST TEA **£2.45**  
EARL GREY **£2.45**  
FRUIT & HERBAL TEA **£2.45**

AMERICANO **£2.90**  
CAPPUCCINO **£3.25**  
LATTÉ **£3.25**  
ESPRESSO **£2.50**

DOPIO ESPRESSO **£3.15**  
MOCHA **£3.25**  
MACCHIATO **£3.25**  
FLAT WHITE **£3.25**

## CIOCCOLATO

### LUXURY HOT CHOCOLATE

Served either on its own or with whipped cream and treats

SAVOUR THE FLAVOUR **£3.25**  
GO ALL OUT **£4.25**