

# P

## Winter Menu

### Nibbles

<b>House Marinated Olives</b> <i>df, gf, vegan</i> infused with rosemary, mint citrus	6	<b>Funghi Impanati</b> <i>vg</i> breaded and fried mushroom heads	6
<b>Blistered Padron Peppers</b> <i>gf, vegan</i> lemon mayo, smoked salt	6	<b>Bruschetta</b> <i>df, vegan</i> toasted bread, vine tomato, garlic, mushroom	6
<b>Fresh House-Made Focaccia</b> <i>df, vegan</i> rosemary, olive oil, salt	6	<b>Tomato Garlic Pizza</b> <i>df, vegan</i> extra virgin olive oil	8

### Appetizers

<b>Soup Of The Day</b> <i>vg, vegan</i> please ask waiter	6.5	<b>Bresaola Completa</b> bresaola, buffalo, avocado, tomato	16.5
<b>Zuppa di Cozze e Vongole</b> <i>df</i> clams and mussels cooked in white wine sauce	11	<b>Pucci House Beef Carpaccio</b> <i>gf, df</i> roquette lemon vinaigrette	13
<b>Gamberi Pane'</b> <i>df</i> smoked chilli jelly, parsley	12	<b>Burrata Tricolore</b> <i>vg</i> british burrata, tomato, avocado	14
<b>Tagliere di Salumi</b> selection of chefs cured meat with homemade Bread	14	<b>Tuna Carpaccio</b> <i>gf, df</i> mixed herb dressing, lime	13

### Mains

<b>Sea Bream Al Cartoccio</b> <i>df gf</i> white wine, lemon, dill sauce and rocket/tomato salad	18	<b>Insalata Pollo e Avocado</b> baby gem, chicken breast, balsamic vinaigrette	14
<b>Linguine Frutti Di Mare</b> prawns, squid, clams, mussels, chilli	18	<b>Gnocchi alla Sorrentina</b> tomato, buffalo mozzarella and basil	15
<b>Costata di Manzo</b> grilled rib-eye served with mix Salad	26	<b>Spaghetti Carbonara</b> smoked pancetta, egg yolk	16
<b>Polletto alla Griglia</b> <i>df gf</i> grilled baby chicken, broccoli, roasted pepper tapenade	18	<b>Risotto Funghi Porcini</b> mushroom risotto with porcini	17
<b>Costolette di Agnello Alla Griglia</b> <i>gf, df</i> grilled lamb cutlets, grilled vegetables	23	<b>Penne alla Contadina</b> <i>vg</i> penne with spinach and buffalo mozzarella	14
<b>Tuna Nicoise</b> tuna, anchovy dressing, soft boiled egg	13		

### Sides

<b>Mediterranean Salad</b> <i>vg</i> feta, kalamata, tomato, red onion, cucumber	7	<b>Sautéed Green Beans</b> <i>v</i>	6
<b>Pucci Salad</b> <i>gf</i> mixed leaves, artichoke, olives, cherry tomato, lemon vinaigrette	7	<b>Broccoli Aglio e Olio</b> <i>vegan</i> broccoli chilli garlic	7
<b>Sauteed New Potatoes</b> <i>gf, vg</i> roasted rosemary	7	<b>Truffle Fries</b> <i>v</i> house-made white truffle aioli, parsley	7
		<b>Roquette Salad</b> <i>v</i> vinaigrette dressing, mixed leaves, parmesan shavings	7

### Pizzas

<b>Margherita</b> <i>v</i> mozzarella, tomato, basil	12	<b>Nduja</b> tomato, 'nduja, burrata, honey	18
<b>Maddox</b> tomato, mozzarella di bufala, bresaola, rocket, parmesan	18	<b>Pucci</b> tomato, mozzarella, parma ham, olive	19
<b>Giardino</b> <i>v</i> tomato, mozzarella, artichoke, mushroom, olive	15	<b>Mushroom Bianco</b> <i>vg</i> mixed wild mushrooms, mozzarella, white truffle oil	18
<b>Piccante</b> tomato, mozzarella, pepperoni, chilli	17	<b>Mayfair</b> <i>vegan</i> rocket, cherry tomato, basil pesto	16
<b>Calzone</b> mozzarella, pepperoni, olives, tomatoes	16	<b>Pizza Pugliese</b> <i>vegan (feta optional)</i> red pepper tapenade, sun dried tomatoes, piermentos	16

*v: vegetarian - vegan - df: dairy free - gf: gluten free*

If you have any allergens please inform a member of service who will advise of all ingredients used.  
All prices include VAT and subject to a discretionary 15% service charge.