Ask your server about our "Farm to Table" Seasonal Offerings

Appetizers

Puccini Zucchini - Lightly battered and served with tangy dipping sauce  9

NEW Mozzarella Sticks - 5 sticks, served with a side of our house marinara sauce  5

NEW Garlic Cheese Breadsticks - Thin, wood fired, cheesy breadsticks, served with homemade marinara sauce  7

NEW BLT Dip - A savory bacon dip with a hint of ranch topped with lettuce and tomato, served with house chips  7

NEW Eggplant Parmesan Bites - Diced eggplant battered and fried, served with house made marinara sauce  9

Calamari - Lightly battered calamari served with a sweet chili sauce  12

NEW Wood Fired Crab Dip - A house made creamy blend of crab and cheeses, baked in our brick oven, served with breadsticks  11
Add cheese to breadsticks for 1.50

Wings

8 deep fried wings tossed in one of the following sauces: "DAD's" Dry Rub, Buffalo, Old Bay, BBQ, Garlic Parmesan or our Italian Dry Rub  8
Add Celery & Bleu Cheese 3

Salads

House - Crisp greens, tomato, cucumber, onions and croutons  Small 5  Large 7

Cake-On-The-Plate - 5 oz. housemade jumbo lump crab cake atop a large house salad  17

NEW Steak Salad - 8 oz flat iron steak, sliced atop a large house salad with cheddar cheese and fries  17

Salmon Salad - Large house salad tossed with 4 oz. grilled salmon and feta cheese  15

Salad Dressings

(Extra dressing 1 per serving, Add bleu cheese or feta crumbles 1 per serving)

Homemade Italian or Balsamic Vinaigrette, Ranch, Bleu Cheese, Caesar, Oil & Vinegar, Thousand Island and Fat Free Raspberry Vinaigrette

Italian or Balsamic To Go - A Puccini Exclusive
16 oz jar of house made Italian dressing or Balsamic Vinaigrette for home  9
**Soups**

**Homemade Cream of Crab** - Rich & delicately seasoned soup with morsels of crab meat
- Bowl 6 Cup 5 Add Sherry 60¢

**Mediterranean French Onion** - A crock of French Onion topped with ciabatta, provolone, fresh mozzarella and tomato
- 7

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**Sandwiches and Wraps**

*All sandwiches and wraps are served with house made chips and a pickle. Substitute any side instead of house made chips for 2 extra (except pasta).*

- **Puccini Panino** - Genoa salami, capicola ham, pepperoni and fresh mozzarella with Italian dressing, served on asiago ciabatta bread
  - 11

- **Crab Cake** - 5 oz. house made jumbo lump crab cake on a kaiser roll with lettuce and tomato, served with a taste of Rosie's cole slaw
  - 15

- **Meatball Sub** - House meatballs & marinara topped with mozzarella
  - 9

- **Grilled Chicken** - Served on a kaiser roll with lettuce, tomato and onion
  - 9

- **Sweet Chili Chicken Wrap** - Grilled or crispy sweet chili chicken, tomato, lettuce & cheddar cheese
  - 9

- **Turkey & Sweet Potato Wrap** - Our fresh sliced turkey breast, with diced tomato, lettuce, cheddar, sweet potato fries and spicy sabi sauce
  - 9

- **Cold Veggie Wrap** - Sriracha ranch, fresh spinach, cucumbers, onions, tomatoes and peppers
  - 8

- **Half Pound Burger** - Served on a kaiser roll with lettuce, tomato and onion.
  - 9

**Extra Toppings** - Sautéed mushrooms, sautéed onions, cole saw, black & bleu, french fries or bacon
- 1.50 each

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**Sides**

- **Zucchini Fries**
  - 4

- **Sweet Potato Fries**
  - 4

- **Rosie's Cole Slaw**
  - 3

- **Onion Rings**
  - 4.50

- **Baked Potato**
  - 3

- **French Fries**
  - 3

**Side of Pasta**

- your choice of pasta and sauce
  - Marinara 4 Alfredo 5 Bolognese 6
Wood Fired Pizzas

Thin homemade dough in our wood fired brick ovens. Regular 12" (8 slices) or Individual 7" (6 slices). The pie will have slight blackening on the cornicione (outer rim of the crust) and the bottom. The cornicione color is from the flame “kissing” the top, while the bottom color is from the potassium rich wood ash adding flavor.

Pizza al Formaggio - Our cheese pizza is a blend of mozzarella, provolone, parmesan, romano and asiago with pizza sauce
Reg. 10  Ind. 8

Chicago - Beef, sausage, pepperoni, pancetta, mushrooms, onions, green peppers and cheese
Reg. 15  Ind. 10

Buffalo - Chicken, bleu cheese, hot sauce and cheese
Reg. 15  Ind. 10

Con Verdura (Veggie Lovers) - Oil & garlic, spinach, artichoke hearts, mushrooms and cheese
Reg. 12  Ind. 8

Meatball - Red sauce, meatballs, cheese and fresh basil
Reg. 15  Ind. 10

Honey Chicken BBQ - Sweet honey drizzled onto the homemade dough with onions, cheese, chicken, ranch and tangy BBQ sauce
Reg. 15  Ind. 10

Margherita - Pizza sauce, fresh mozzarella cheese, tomato slices and basil
Reg. 12  Ind. 8

Con Carne (Meat Lovers) - Pepperoni, ground beef, sausage, pancetta and cheese
Reg. 13  Ind. 9

Chicken Alfredo - Creamy house alfredo sauce, chicken, bacon and cheese
Reg. 15  Ind. 10

Americana - Pizza sauce, cheese and pepperoni
Reg. 12  Ind. 9

Chesapeake - Crab dip based with crabmeat, baby shrimp, tomato slices, cheese and basil
Reg. 15  Ind. 10

Dill Pickle - Oil & garlic base, dill pickles, ranch, cheese and dill seasoning
Reg. 12  Ind. 8

Penn N Cheese - Creamy house alfredo, cheddar cheese, penne noodles and cheese
Reg. 12  Ind. 8

Create Your Own
Start with our Formaggio pizza and choose from the toppings below.

11" Gluten Free Crust Add 4 to Regular Size Pizza

Extra Pizza Toppings

<table>
<thead>
<tr>
<th>12&quot; Topping</th>
<th>7&quot; Topping</th>
<th>*unless otherwise noted.</th>
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</thead>
<tbody>
<tr>
<td>Cheese</td>
<td>Extra Sauce</td>
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<tr>
<td>Pepperoni</td>
<td>Sausage</td>
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<tr>
<td>Fresh Mozzarella</td>
<td>Ground Beef</td>
<td>Artichoke Hearts</td>
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<tr>
<td>Anchovies</td>
<td>Capicola Ham</td>
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<tr>
<td>Mini-Shrimp</td>
<td>Green Peppers</td>
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<tr>
<td>Sliced Tomatoes</td>
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<tr>
<td>Garlic</td>
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<td>Bacon</td>
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<tr>
<td>Fresh or Baked Spinach</td>
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<tr>
<td>Jalapeno Peppers</td>
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<tr>
<td>Red Peppers</td>
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<tr>
<td>Pancetta (Italian Bacon) 2</td>
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<tr>
<td>Chicken Breast 4.50</td>
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<tr>
<td>Meatballs 4.50</td>
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Pizza Specials

*Buy One, Get the Second of Equal or Lesser Value at 1/2 off Regular Price*
*Buy Any Two Pizzas and Receive a Third Pizza with One Topping, Free*
*Valid Monday Thru Thursday-Dine In...7 Days a Week-To Go*
*Valid for Regular or Individual Pizzas (Same Size Only)*
*Not Valid Dine In On Holidays*
Salmon Fillet 7
Italian Sausage 3
Diablo Your Pasta 5
Crab Cake 12
Meatballs 3.75
Fresh Veggies 3
Chicken Breast 4.50
Tuna Steak 8
Shrimp (5) 8 (7) 10

Create Your Own Pasta
with these Additions:

[Table of menu items with prices]

All Steaks are All Natural
Grass Fed Beef from Osterburg, Pa

All entrées are served with a salad or a cup of the soup of the day. Unless specified, choice of one side dish. Add an extra side for 2. Sub the Wedge Salad 5.50. Sub 1/2 the Wedge Salad 3. Sub the Tomato Salad 5. Sub a cup of Cream of Crab Soup 1.50.

<table>
<thead>
<tr>
<th>Chicken Marsala</th>
<th>Crab Cake</th>
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<tbody>
<tr>
<td>Sautéed chicken breast with mushrooms and garlic in a Marsala wine sauce</td>
<td>One house made jumbo lump 5 oz. crab cake, broiled, served with a taste of Rosie's cole slaw</td>
</tr>
<tr>
<td>Substitute pasta for your side dish</td>
<td>19</td>
</tr>
</tbody>
</table>

12 oz. New York Strip - Wonderful center cut piece for the real steak lover 31

Grilled Tuna - 6 oz. tuna steak grilled to your specification 20
Blackened 21

8 oz. Flat Iron
From the top blade of the shoulder of a steer, this steak is very tender and flavorful steak 21

<table>
<thead>
<tr>
<th>Additions to Entrées:</th>
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<tbody>
<tr>
<td>Sautéed Onions &amp; Mushrooms</td>
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<td>3</td>
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<thead>
<tr>
<th>Sides</th>
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<tr>
<td>Baked Potato</td>
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<td>French Fries</td>
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<tr>
<td>Zucchini Fries</td>
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<tr>
<td>Vegetable of the Day</td>
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<table>
<thead>
<tr>
<th>Pasta</th>
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<tbody>
<tr>
<td>Chicken Parmesan - Freshly breaded breast of chicken topped with house made marinara and parmesan cheese over linguine 18</td>
</tr>
<tr>
<td>Pasta Primavera - Fresh vegetables pan tossed in white wine, garlic and fresh lemon juice over penne pasta 16</td>
</tr>
<tr>
<td>Eggplant Parmesan - Breaded and fried eggplant, topped with house made marinara and parmesan cheese, over linguine 15</td>
</tr>
<tr>
<td>Gluten Free Ravioli - 3 cheese ravioli Marinara 17 Alfredo 18 Bolognese 19</td>
</tr>
<tr>
<td>Create Your Own Pasta with these Additions:</td>
</tr>
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<tr>
<th>Scampi</th>
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<tr>
<td>Seven large shrimp, pan tossed with butter, garlic, basil, diced tomato and white wine over linguine 24</td>
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</table>

<table>
<thead>
<tr>
<th>Pasta Alfredo, Marinara Or Bolognese</th>
</tr>
</thead>
<tbody>
<tr>
<td>Your choice of linguine or penne pasta</td>
</tr>
<tr>
<td>Marinara 13 Alfredo 14 Bolognese 15</td>
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</table>

<table>
<thead>
<tr>
<th>5 Layer Lasagna</th>
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<tbody>
<tr>
<td>Our own house made 5 layer bolognese &amp; ricotta lasagna 18</td>
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<table>
<thead>
<tr>
<th>Ravioli Alla Vodka Sauce</th>
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<tbody>
<tr>
<td>Spinach, mozzarella, ricotta &amp; romano stuffed ravioli in a vodka sauce 17</td>
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<th>Salmon Fillet 7</th>
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<td>Fresh Veggies 3</td>
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(spicy marinara with bell peppers, onions & sausage)
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Ask about our 3 PRIVATE DINING ROOMS!
Great for:
  - Birthday Parties
  - Baby Showers
  - Rehearsal Dinners
  - Meetings
  - Business Presentations/Training
  - And More...

**History of Puccini Restaurant**
Timeline from 1819- Present Day

- **1819**: The House was built by Jacob Hoblitzel, on land that was a grant to Colonel William Lamar after the Revolutionary War.
- **August 1st, 1864**: The Battle Of Folck’s Mill Took Place Adjacent to the Property.
- **August 2nd, 1864**: The House, then owned by George Hinkle, was used as a temporary hospital for Union & Confederate soldiers.
- **1945**: George Fey added motel structures and named it The Colonial Manor Motor Lodge.
- **Late 1940’s**: George Fey purchased the property.
- **1977**: Ed Mason purchased the property & began Uncle Tucker’s Wood Fired Pizza & JB’s Steak Cellar. Two separate restaurants in one amazing house.
- **Late 1970’s**: The Gigliotti Family purchased the property and converted the main floor into an Italian restaurant called “L’Osteria” and the basement into “The Wine Cellar.”
- **2006-Present**: Home to Puccini Restaurant.

**Monday’s...**
**Wing Night - 7 Wings for 5.95**

**Friday’s...**
**Happy Hour 4-6pm  Live Music 6-8 pm**

**Beverages**

- **Soda** - Pepsi, Diet Pepsi, Sierra Mist, Root Beer, Pink Lemonade, Mt Dew
  - 2.50

- **Juices** - (Refills Extra): Apple, Orange, Cranberry, Pineapple or Grapefruit
  - 2.50

- **Water** - Saratoga Spring Water 12oz
  - 3

- **San Pelligrino Sparkling** - 1 Liter
  - 6

- **Coffee/Tea** - Unsweetened Iced Tea, Sweet Tea, Coffee, Hot Tea
  - 2.50

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