

BAR + PIZZERIA **PULINO'S BREAKFAST** RISTORANTE

PASTRY BASKET ~ 8

with butter + jam

BOMBOLONI ~

CROISSANT ~

FRUIT MUFFIN (3 each)

CLASSICI

ROASTED GRAPEFRUIT

with muscovado sugar + mint

5/8

GRILLED CROISSANT

with butter + jam

3.5

FRUIT SALAD

seasonal selection (with Greek yogurt, add \$3)

8

SMOOTHIE

berries, banana + yogurt smoothie with a walnut + fig bar

8

PULINO'S PANCAKE

skillet-baked with blueberries + lemon ricotta

11

HOUSE MADE GRANOLA

with Greek yogurt + figs

10

UOVA

Pulino's sources eggs from Feather Ridge Farms in Columbia County, NY.

BREAKFAST SPECIAL

two eggs any style, potatoes, choice of white or wheat toast,
a fresh-squeezed orange juice + a cappuccino

10

TOAD IN THE HOLE

two eggs baked in toast with leeks + prosciutto cream sauce

11

EGGS + TOAST

two eggs any style, potatoes + choice of wheat or white toast

6

SKILLET-BAKED EGGS

eggs, spinach, ham, fontina + fettunta

12

AMERICAN BREAKFAST

two eggs any style with roasted potatoes, fettunta
+ choice of traditional bacon, Canadian bacon or sausage

10

EGG SANDWICH

housemade sausage, eggs + provolone on a croissant

9

BAGEL WITH SOFT SCRAMBLED EGGS + SMOKED SALMON 12

with sliced red onions, capers, crème fraîche + herbs

CONTORNI

Bacon 4, Canadian Bacon 6, Roasted Potatoes 5, Sausage 4, Fettunta 2

FOCACCERIA

CAPRESE

mozzarella, tomato + pesto

~ with prosciutto di Parma, add \$2

9

VERDURE + CAPRINO

roasted peppers, eggplant, broccoli rabe + fresh goat cheese

8

BOLOGNA

eggs, mortadella, roasted peppers, fontina, mustard + arugula

9

BREAKFAST PIZZE

PANCETTA AFFUMICATA

eggs, bacon, crème fraîche + caramelized onions

9/16

SPINACI

eggs, spinach, mozzarella, crème fraîche + grana

8/14

PATATE

eggs, potato, sausage, mozzarella, fontina + green onions

10/19

FUNGHI

eggs, mushrooms, pancetta, crème fraîche + grana

9/16

PERE E MIELE

honey roasted pears, ricotta + almonds

8/15

NUTELLA

extra virgin olive oil, sea salt + nutella

8/15

TOPPINGS

Anchovies 3, Arugula 3, Egg 2, Mushrooms 4, Olives 3, Onions 3,
Pancetta 3, Polpettine 5, Prosciutto 5, Salame Piccante 3, Sausage 3

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BIBITE

COFFEE 2.5
Stumptown Coffee Co. Balthazar Blend

ESPRESSO
Anèri Tricaffè Super Blend
~ Single 3
~ Double 4

CAFFÈ LATTE 4

CAPPUCCINO 4

CORTADO 4

CAFÈ AU LAIT 4

HOT CHOCOLATE 3.75

JUICE
~ Fresh-Squeezed Orange, Fresh-Squeezed Grapefruit 4/5.5
~ Pineapple, Cranberry, Apple, Tomato 3.5/5

TEA 3
~ English Breakfast ~ Earl Grey ~ Fresh Mint ~
Chamomile ~ Verbena ~ Vanilla

WATER 7
~ Panna ~ Pellegrino

FRESH LEMONADE 4

SODA 3

ARANCIATA ~ LIMONATA ~ CHINOTTO 4.5

ICED CAFFÈ + TÈ 5

CAPPUCCINO
espresso with frothed milk over ice

MOCHA
cioccolata, espresso + frothed milk over ice

CAFFÈ LATTE
espresso with milk over ice topped with chocolate

AMERICANO
espresso + water over ice

SHAKERATO
espresso shaken with ice + sugar

COCKTAILS 11

CLASSIC BLOODY MARY
Wodka vodka, tomato juice, Worcestershire sauce,
Tobasco sauce, fresh horseradish, celery salt + black pepper

MIMOSA
fresh-squeezed orange juice + prosecco

BELLINI
fresh peach purée + prosecco

PULINO'S

282 Bowery @ Houston, NY, NY 10012

212.226.1966

www.pulinosny.com

@pulinosny

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies, we are afraid we cannot always guarantee meeting your needs. Suggested gratuity of 20% may be added to groups of six or more.