

Appetizers

Eggplant Parmesan Bites - Diced eggplant battered and fried, served with house-made marinara sauce 9.75

Garlic Cheese Breadsticks - Thin, wood fired, cheesy breadsticks, served with house-made marinara sauce 8

Mozzarella Sticks - 5 sticks, served with a side of our house marinara sauce 5.50

Puccini Zucchini - Lightly battered zucchini fries served with a tangy sauce 10

Wood Fired Crab Dip - A house made creamy blend of crab meat and cheeses, baked in our brick oven, served with breadsticks 14 Add cheese to breadsticks for 1.75

Bruschetta - Tomato, onion, fresh basil & balsamic glaze...served on toast points 9

BLT Dip - A savory bacon ranch dip topped with lettuce and tomato, served with house chips 8



Wings

8 deep fried jumbo wings tossed in one of the following sauces: "DAD's" Dry Rub, Buffalo, Old Bay, BBQ, Garlic Parmesan or our Italian Dry Rub 16

Add Celery & Bleu Cheese 4

Salads

House - Crisp greens, tomato, cucumber, onions and croutons Small 5.50 Large 7.50

Classic Tomato and Mozzarella (Caprese) - Tomato slices layered with fresh mozzarella accompanied by kalamata olives, diced onion, fresh basil, olive oil and balsamic reduction 10

Steak Salad - 8 oz flat iron steak, sliced atop a large house salad with cheddar cheese and fries 19

Salmon Salad - Large house salad topped with 4 oz. grilled salmon and feta cheese 16.50

Caesar - Fresh romaine, shredded parmesan and croutons. Anchovies optional Small 5.50 Large 7.50

Cake-On-The-Plate - 5 oz. house-made jumbo lump crab cake atop a large house salad 24

Grilled Chicken Salad - Choose one:
House 11 Caesar 12 Buffalo Style 12
Blackened chicken add 1.50

The Wedge - Iceberg lettuce, crumbled bleu cheese & pancetta with a tomato garnish and bleu cheese dressing 11 The 1/2 Wedge 7

Create Your Own Salad with These Additions

Shrimp
5 for~ 9 7 for~ 11

4 oz. Grilled Salmon
8

6 oz. Grilled Tuna
9

Salad Dressings

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

House-made Italian or Balsamic Vinaigrette, Ranch, Bleu Cheese, Caesar, Oil & Vinegar, Thousand Island, Honey Mustard 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 10

Soups

Mediterranean French Onion - A crock of French onion topped with ciabatta, provolone, fresh mozzarella and tomato 8

House-made Cream of Crab - Rich & delicately seasoned soup with morsels of crab meat Bowl 7.50 Cup 6.50 Add Sherry 75¢

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, pen 'n cheese and vegetables).

Puccini Panino - Genoa salami, capicola ham, pepperoni and fresh mozzarella with Italian dressing, served on asiago ciabatta bread 12

Italian Sausage Sub - Mild Italian sausage, house marinara, peppers & onions, topped with mozzarella 10

Bruschetta Burger - Fresh mozzarella and diced tomato, topped off with fresh basil and balsamic glaze over our half pound burger, served on a kaiser roll 13

Chicken Parmesan - Freshly breaded chicken breast with house-made marinara and parmesan cheese, served on asiago ciabatta bread 12

Turkey & Sweet Potato Wrap - Our fresh sliced turkey breast, with diced tomato, lettuce, cheddar, sweet potato fries and spicy sabi sauce 10

Haddock - 8 oz. haddock on a sub roll with lettuce & tomato, freshly fried in our house batter or broiled 12.50

Half Pound Burger - Served on a kaiser roll with lettuce, tomato and onion. 10

Extra Cheese - American, provolone, mozzarella, cheddar, feta or bleu cheese crumbles 1.50 each

Turkey Panino - Fresh sliced turkey breast, provolone cheese, and pesto mayonnaise. 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 21

Meatball Sub - House meatballs & marinara topped with mozzarella 10

Grilled Chicken - Served on a kaiser roll with lettuce, tomato and onion 10

Sweet Chili Chicken Wrap - Grilled or crispy sweet chili chicken, tomato, lettuce & cheddar cheese 10

Beyond Burger® - The revolutionarily 'meaty' plant-based burger with 20 grams of protein and no cholesterol, soy, gluten or GMO's & 100% vegan **THE BEYOND BURGER** 10

Buffalo Crispy Chicken Wrap - Spicy buffalo chicken strips with tomato, lettuce and bleu cheese dressing 9.50

Caprese Wrap - Fresh mozzarella, tomatoes, lettuce, diced onions, olive oil and balsamic reduction 9

Extra Toppings - Sautéed mushrooms, sautéed onions, cole slaw, black & bleu, french fries or bacon 2 ea.

Sides

Zucchini Fries
4.50

Rosie's Cole Slaw
3.50

Baked Potato
3.50

Sweet Potato Fries
4.50

Onion Rings
5

French Fries
3.50

Side of Pasta

your choice of pasta and sauce Marinara 5 Alfredo 6 Bolognese 7

Wood Fired Pizzas

Thin house-made 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.

Honey Chicken BBQ - Sweet honey drizzled onto the house-made dough with onions, cheese, chicken, ranch and tangy BBQ sauce Reg. 15.50 Ind. 10.50

Chicago - Beef, sausage, pepperoni, pancetta, mushrooms, onions, green peppers and cheese Reg. 15.50 Ind. 10.50

Buffalo - Chicken, bleu cheese, hot sauce and cheese Reg. 15.50 Ind. 10.50

Con Verdura (Veggie Lovers) - Oil & garlic, spinach, artichoke hearts, mushrooms and cheese Reg. 14 Ind. 10

Dill Pickle - Oil & garlic base, dill pickles, ranch, cheese and dill seasoning Reg. 13 Ind. 9

Meatball - Red sauce, meatballs, cheese and fresh basil Reg. 15.50 Ind. 10.50

Pen 'N Cheese - Creamy house alfredo, cheddar cheese, penne noodles and cheese Reg. 13 Ind. 10

Margherita - Pizza sauce, fresh mozzarella cheese, tomato slices and basil Reg. 13 Ind. 10

Con Carne (Meat Lovers) - Pepperoni, ground beef, sausage, pancetta and cheese Reg. 14 Ind. 10

Chicken Alfredo - Creamy house alfredo sauce, chicken, bacon and cheese Reg. 15.50 Ind. 10.50

Americana - Pizza sauce, cheese and pepperoni Reg. 13 Ind. 10 17

Chesapeake - Crab dip based with baby shrimp, tomato slices, cheese and basil Reg. 15.50 Ind. 10.50

Pizza al Formaggio - Our cheese pizza is a blend of mozzarella, provolone, parmesan, romano and asiago with pizza sauce Reg. 11 Ind. 9

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

	12" Topping \$2 each	7" Topping \$1.50 each	*unless otherwise noted.
Cheese	Extra Sauce	Mushrooms	Bacon
Pepperoni	Sausage	Kalamata Olives	Fresh or Baked Spinach
Fresh Mozzarella	Ground Beef	Black Olives	Jalapeno Peppers
Anchovies	Artichoke Hearts	Onion	Red Peppers
Mini-Shrimp	Capicola Ham	Basil	*Pancetta (Italian Bacon) 2.50
Sliced Tomatoes	Green Peppers	Dill Pickles	*Chicken Breast 4.75
Garlic	Pepperoncinis		*Meatballs 4.75
Penne Noodles	Pineapple		

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

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



**Jubilee
Hilltop Ranch**

Entrées

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 a cup of cream of crab for \$2.75. Sub the Wedge Salad \$6. Sub 1/2 the Wedge Salad \$3.50. Sub the Tomato Salad \$5.50.

Chicken Marsala ~ Sautéed chicken breast with mushrooms and garlic in a Marsala wine sauce

21 Substitute pasta for your side dish 23

Grilled Tuna ~ 6 oz. tuna steak grilled to your specification 22 Blackened 23.50

Haddock ~ 8 oz. haddock, freshly fried or broiled 19

8 oz. Flat Iron ~ From the top blade of the shoulder of a steer, this steak is very tender and flavorful 23

Salmon ~ Twin 4 oz. salmon fillets grilled to perfection and served with pineapple chutney 26.50

12 oz. New York Strip ~ Wonderful center cut piece for the real steak lover 34

8 oz. Filet Mignon ~ Our number one requested cut 35.50

Crab Cake ~ One house made jumbo lump 5 oz. crab cake, broiled, served with a taste of Rosie's cole slaw 34.50

Additions to Entrées:

Sautéed Onions & Mushrooms
3.50

Shrimp
5 for-9 7 for-11

Side of Pasta
Penne/Linguine Marinara 5,
Alfredo 6, Bolognese 7

Sides

Baked Potato

Sweet Potato Fries

Onion Rings

French Fries

Zucchini Fries

Vegetable of the Day

Rosie's Cole Slaw

Pen 'n Cheese ~ Soft cheddar super sharp cheddar & penne

Pasta

All pasta is served with a salad or a cup of the soup of the day. Pasta choices: linguine or penne

Chicken Parmesan ~ Freshly breaded chicken breast topped with house-made marinara and parmesan cheese over linguine 20

Pasta Primavera ~ Fresh vegetables pan tossed in white wine, garlic and fresh lemon juice over penne pasta 17

Eggplant Parmesan ~ Freshly breaded and fried eggplant, topped with house-made marinara and parmesan cheese, over linguine 16

Ravioli Alla Vodka Sauce ~ Spinach, mozzarella, ricotta & romano stuffed ravioli in a vodka sauce
Chicken Breast 4.19
6 oz. Tuna Steak 9
Shrimp (5) 9 (7) 11

Create Your Own Pasta
with these Additions:

Scampi ~ Seven jumbo shrimp, pan tossed with butter, garlic, basil, diced tomato and white wine over linguine 26.50

Pasta Alfredo, Marinara Or Bolognese ~ Your choice of linguine or penne pasta
Marinara 14.50 Alfredo 15.50 Bolognese 16.50

5 Layer Lasagna ~ Our own house made 5 layer bolognese & ricotta lasagna 19

Gluten Free Pasta ~ Ask your server which gluten free option we have today
Marinara 19 Alfredo 20 Bolognese 21
4 oz. Salmon Fillet 8 (3) Meatballs 4
Italian Sausage 3.50 Fresh Veggies 3.50
Diablo Your Pasta 5.50
(spicy marinara with bell peppers, onions & sausage)

Beverages

Soft Drinks - Pepsi, Diet Pepsi, Sierra Mist,
Root Beer, Pink Lemonade & Mt Dew 3

Juices ~ (Refills Extra): Apple, Orange,
Cranberry, Pineapple or Grapefruit 3

Water - Saratoga Spring Water 12oz 3.50

San Pelligrino Sparkling 1 Liter 6.50

Coffee/Tea - Unsweetened Iced Tea, Sweet
Tea, Coffee, Decaf Coffee, Iced Coffee, Iced
Decaf Coffee, Hot Tea 3

Add a Flavor Shot: Vanilla, Caramel, Cherry or Mocha 50¢ (per refill)

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 

1955 

George Fey added
motel structures
and named it
The Colonial Manor
Motor Lodge

Late 1940's \$

George Fey purchased
the property

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"

1997 

Ed Mason purchased
the property & began
Uncle Tucker's Wood
Fired Pizza & JB's
Steak Cellar. Two separate
restaurants in one
amazing house!

2006-Present 

Home to Puccini Restaurant

FRIDAY'S...
HAPPY HOUR 4-6PM

ASK ABOUT OUR 3 PRIVATE DINING ROOMS!
GREAT FOR:
BIRTHDAY PARTIES
BABY SHOWERS
REHEARSAL DINNERS
MEETINGS
BUSINESS PRESENTATIONS/TRAINING
AND MORE...

*Prices Subject to Change

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.