



Benvenuto



APPETIZERS

Wood Fired Crab Dip

A house-made creamy blend of crab meat and cheeses, baked in our brick oven, served with breadsticks/15 Add cheese to breadsticks/17

Crabby Pretzel

Soft pretzel topped with our house crab dip/15

Garlic Cheese Breadsticks

Thin, wood fired, cheesy breadsticks served with house-made marinara sauce/8.50

Puccini Zucchini (dal 2006) Sauvignon Blanc

Lightly battered zucchini fries served with a tangy sauce/10.50

Mozzarella Sticks

5 sticks, served with a side of our house marinara sauce/5.75

Roasted Red Pepper Hummus Dip

Served with tortilla chips/10

Wings Riesling

8 deep fried jumbo wings tossed in one of the following sauces: "DAD's" Dry Rub, Buffalo, Old Bay, BBQ, Garlic Parmesan, General Tso's, Black Pepper Honey or our Italian Dry Rub/16 Add Celery & Bleu Cheese/20 *can take up to 20+ minutes

Mexican Street Corn

Creamy corn dip with Spanish spices. Served with tortilla chips/10



SOUPS

 Pinot Grigio

Mediterranean French Onion

A crock of French onion topped with ciabatta, provolone, fresh mozzarella and tomato/8.50

House-made Cream of Crab

Bowl/8 Cup/7 Add Sherry/1

Zuppa Del Giorno (Soup of the Day)

Bowl/6.50 Cup/5.50

Italian or Balsamic To Go-A Puccini Exclusive

16 oz jar of house made Italian dressing or Balsamic Vinaigrette for home/11

SALADS

House

 Sauvignon Blanc

Crisp greens, tomato, cucumber, onions and croutons Small/6 Large/8

Caesar

Fresh romaine, shredded parmesan and croutons Anchovies optional Small/6 Large/8

Caprese

Classic tomato & mozzarella salad. Tomato slices layered with fresh mozzarella accompanied by kalamata olives, diced onion, fresh basil, olive oil and balsamic reduction/11.50

The Wedge

Iceberg lettuce, crumbled bleu cheese & pancetta with a tomato garnish and bleu cheese dressing/11.50 The 1/2 Wedge/7.50

Cake on the Plate

5 oz. house-made jumbo lump crab cake atop a large house salad/25.25

Chicken

Choose one: (Crispy or Grilled) House/11.50 Caesar/12.50 Buffalo Style (with bleu cheese crumbles)/13 Blackened chicken add 1.50

Salmon

Large house salad topped with 4 oz. grilled salmon and feta cheese/17.50

Steak

8 oz cleaver steak, sliced atop a large house salad with cheddar cheese and fries/20

ADDITIONS

Shrimp 5/9.50 7/11.50
4 oz. Salmon/8.50
6 oz. Tuna/9.50

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

 = Suggested Wine Pairing

*prices subject to change



SANDWICHES

All sandwiches, wraps & burgers are served with house-made chips and a pickle. Substitute any side instead of house-made chips for \$2.25 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/12.75

Turkey Panino Pinot Grigio

Fresh sliced turkey breast, provolone cheese, and pesto mayonnaise. Served on asiago ciabatta bread/11.50

Italian Sausage Sub Italian Red

Mild Italian sausage, house marinara, peppers & onions, topped with mozzarella/10.50

Meatball Sub Italian Red

Meatballs & marinara topped with mozzarella/10.50

Grilled Chicken

Served on a kaiser roll with lettuce, tomato and onion/11 Bruschetta Style/13.50

Haddock Chardonnay

8 oz. haddock on a sub roll with lettuce & tomato, freshly fried in our house batter or broiled/13

Chicken Parmesan

Freshly breaded chicken breast with house-made marinara and parmesan cheese, served on asiago ciabatta bread/12.75

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/22

EXTRA CHEESE

American, provolone, mozzarella, cheddar, feta or bleu cheese crumbles/2

EXTRA TOPPINGS

Sautéed mushrooms, sautéed onions, cole slaw, black & bleu, french fries or bacon/2.50

WRAPS



Avocado Veggie Wrap

Avocado, red onion, spinach, fresh mozzarella, cucumbers & Italian dressing/10

Sweet Chili Chicken Wrap Moscato

Grilled or crispy sweet chili chicken, tomato, lettuce & cheddar cheese/10.50

Buffalo Crispy Chicken Wrap Prosecco

Spicy buffalo chicken strips with tomato, lettuce and bleu cheese dressing/10.50



Turkey Avocado Wrap Pinot Grigio

Our fresh sliced turkey breast, with avocado, spinach, fresh mozzarella, diced tomatoes and mayo/11

BURGERS

 Cabernet Sauvignon, Shiraz or Malbec

Half Pound Burger

Served on a kaiser roll with lettuce, tomato and onion/10.50

Bruschetta Burger

Fresh mozzarella and diced tomato, topped with fresh basil and balsamic glaze over our half pound burger, served on a kaiser roll/13.75

Beyond Burger®

**THE BEYOND
BURGER®**

The revolutionarily 'meaty' plant-based burger with 20 grams of protein and no cholesterol, soy, gluten or GMO's & 100% vegan/11

SIDES

Zucchini Fries/4.75

Sweet Potato Fries/4.75

French Fries/3.75

Rosie's Cole Slaw/3.75

Onion Rings/5.25

Baked Potato/3.75

Pasta Marinara/5.25

Pasta Alfredo/6.25

Pasta Alla Vodka/6.75

Pasta Bolognese/7.25

 = Suggested Wine Pairing



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.

Margherita

Pizza sauce, fresh mozzarella cheese, tomato slices and basil
Reg. 13.75/Ind. 10.50/ GF. 17.75

Chicago

Pizza sauce, beef, sausage, pepperoni, pancetta, mushrooms, onions, green peppers and cheese
Reg. 16.25/ Ind. 11 /GF. 20.25

Buffalo (dal 2006) Moscato

Bleu cheese base, chicken, hot sauce and cheese
Reg. 16.25/ Ind. 11/ GF. 20.25

Best Seller

Con Verdura (Veggie Lovers)

Oil & garlic base, spinach, artichoke hearts, mushrooms and cheese
Reg. 14.75/ Ind. 10.50 GF. 18.75

Con Carne (Meat Lovers)

Pizza sauce, pepperoni, ground beef, sausage, pancetta and cheese
Reg 14.75/Ind. 10.50/GF. 18.75

CUSTOMER FAVORITES

Dill Pickle

Oil & garlic base, dill pickles, ranch, cheese and dill seasoning
Reg. 13.75/Ind. 9.50/GF. 17.75

Meatball

Pizza sauce, meatballs, cheese and fresh basil
Reg. 16.25/ Ind. 11/ GF. 20.25

 **Make it spicy by adding jalapenos**

 = Suggested Wine Pairing

Honey Chicken BBQ

Sweet honey drizzled onto the house-made dough with onions, cheese, chicken, ranch and tangy BBQ sauce
Reg. 16.25/ Ind. 11/ GF. 20.25

Chesapeake

Crab dip base with mini shrimp, tomato slices, cheese and basil
Reg. 16.25/Ind. 11/GF. 20.25

Detroit

Our 5 blend pizza cheese, house marinara sauce, mushrooms, bacon, ham & pepperoni
Reg. 16.25/Ind. 11/GF. 20.25

NEW

SPECIALS

**BUY 1 PIZZA
GET 1 PIZZA 1/2 OFF**

**BUY 2 PIZZAS GET A 1
TOPPING PIZZA FREE**

~Valid Monday-Thursday Dine in,
Everyday Carry out
~Valid for Same Size Only
~Not Valid Dine in on Holidays

Pizza sauce based pizzas  Chianti or Italian Red

Other sauce based pizzas  Chardonnay or Sauvignon Blanc

Americana

Pizza sauce, cheese and pepperoni
Reg. 13.75/Ind. 10.50/GF. 17.75

Cheeseburger

Thousand Island dressing base, beef, onions, pickles, tomatoes, cheddar cheese & fresh romaine lettuce
Reg. 14.75/ Ind. 10.50/ GF. 18.75

Chicken Alfredo

Alfredo sauce, chicken, bacon and cheese
Reg. 16.25/ Ind. 11/GF. 20.25

Pizza Al Formaggio

Our cheese pizza is a blend of mozzarella, provolone, parmesan, romano and asiago with pizza sauce
Reg. 11 /Ind. 9/GF. 15

Create Your Own

TOPPINGS

12" TOPPING/ 2 EA. 7" TOPPING/1.50 EA.
*UNLESS OTHERWISE NOTED

- | | |
|------------------|------------------|
| Anchovies | Ground Beef |
| Artichoke Hearts | Jalapeno |
| Bacon | Peppers |
| Basil | Kalamata Olives |
| Black Olives | *Meatballs/ 4.75 |
| Capicola Ham | Mini-Shrimp |
| Cheese | Mushrooms |
| *Chicken/ 5 | Onion |
| Dill Pickles | *Pancetta/ 2.50 |
| Extra Sauce | Pepperoncinis |
| Fresh Mozzarella | Pepperoni |
| Fresh or Baked | Pineapple |
| Spinach | Red Peppers |
| Garlic | Sausage |
| Green Peppers | Sliced Tomatoes |



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 \$2.50. Sub a cup of cream of crab for \$3.25. Sub a bowl of French onion for \$4. Sub the wedge salad \$6.50. Sub 1/2 the wedge salad \$4. Sub the tomato salad \$7.

Chicken Marsala Pinot Noir

Sautéed chicken breast with mushrooms and garlic in a Marsala wine sauce /22/ Substitute pasta for your side dish 24.25

Avocado Soy Ginger Lime Tuna

6 oz. tuna steak grilled to your specification /24 Blackened/ 25.50

Crab Cake Chardonnay

One house-made jumbo lump 5 oz. crab cake, broiled, served with a taste of Rosie's cole slaw /36.25

Salmon Chardonnay

Twin 4 oz. salmon fillets grilled to perfection and served with corn salsa /28

12 oz. NY Strip Cabernet Sauvignon

Wonderful center cut piece for the real steak lover /35.50

8 oz. Filet Pinot Noir

Our number one requested cut /37.25

8 oz. Cleaver Malbec

A specialty cut that comes from the ribeye, striploin, or sirloin sections /24.25

Haddock Vermentino

8 oz. haddock, freshly fried or broiled /20

ADDITIONS

Shrimp Sautéed Mushrooms
5 for 9.50 / 7 for 11.50 3.75

Pasta

Penne or Linguine Marinara 5.25 / Alfredo 6.25 / Alla Vodka 6.75 / Bolognese 7.25

SIDES

Baked Potato Pen N Cheese
French Fries Vegetable of the Day
Sweet Potato Fries Onion Rings
Zucchini Fries Rosie's Cole Slaw

PASTA

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

Chicken Parmesan

 Chianti

Freshly breaded chicken breast topped with house-made marinara and parmesan cheese over linguine /21

5 Layer Lasagna Red Blend

Our own house-made 5 layer bolognese & ricotta lasagna /20



Mediterranean Veggie Pasta

Artichoke hearts, spinach, mushrooms & peppers pan tossed in white wine, garlic and fresh lemon juice over penne pasta /18

Scampi Pinot Grigio

Seven jumbo shrimp, pan tossed with butter, garlic, basil, diced tomato and white wine over linguine /28



Mushroom Spinach Gnocchi Chardonnay

Fresh gnocchi in a creamy parmesan garlic sauce with mushrooms & spinach /20

Ravioli Alla Vodka

Spinach, mozzarella, ricotta & romano stuffed ravioli in a vodka sauce /20

Pasta Alfredo, Marinara, Alla Vodka Or Bolognese

Your choice of linguine or penne pasta and sauce
Marinara / 15.25 Alfredo / 16.25 Alla Vodka / 16.75
Bolognese / 17.50

Gluten Free Pasta

Ask your server which gluten free option we have today
Marinara / 19.75 Alfredo / 20.75 Bolognese / 21.75
Alla Vodka (with Titos) / 22

ADDITIONS

4 oz. Salmon Fillet 8.50 Chicken Breast 5
Italian Sausage 3.75 6 oz. Tuna Steak 9.50
Diablo Your Pasta 5.75 (spicy Shrimp (5) 9.50 (7) 11.50
marinara with bell peppers (3) Meatballs 4.75
onions & sausage) Fresh Veggies 3.75

 = Suggested Wine Pairing

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



BEVERAGES

Soft Drinks

Pepsi, Diet Pepsi, Starry, Root Beer, Pink Lemonade & Mt Dew/3

Juice

(Refills Extra): Apple, Orange, Cranberry, Pineapple or Grapefruit/3.50

Water

Saratoga Spring Water 12oz/3.50
San Pelligrino Sparkling 1 Liter/6.50

Coffee/Tea

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

Flavor Shots

Vanilla, Caramel, Cherry or Mocha/50¢ (per refill)

HAPPY HOUR
Friday's 4-6pm

- Pizza Slice pepperoni or cheese/1.50
- Bottled Beer Miller Lite, Coors Light or Bud Light/2.25
- \$1 off all other alcohol

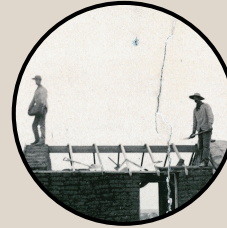
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Great for:

- Birthday Parties
- Baby Showers
- Rehearsal Dinners
- Meetings
- Business
- Presentations/Training
- And More...

HISTORY

TIMELINE



1819 BREAKING GROUND

The house was built by Jacob Hoblitzell on land that was a grant to Colonel William Lamar after the Revolutionary War. Lamar called his property Turkey Flight Manor due to the abundant wild game in the area. Lamar lived in the house until his death in 1838

CIVIL WAR HOSPITAL

1864

August 1st, 1864 the Battle Of Folck's Mill took place adjacent to the property. On August 2nd, 1864, the House, then owned by George Hinkle, was used as a temporary hospital for Union & Confederate soldiers



Some sick and wounded veterans were cared for in the attic and there are names and regiment numbers etched on the plaster. One soldier, however, did a caricature of Generals Benjamin F. Kelly and George Crook, which you can view in our attic today.



1940 NEW OWNERSHIP

Between the Lamar and Fey ownership, five families occupied the historic home. Two of the interim owners, Hinkle and Nave, gave their names to roads in that vicinity. George Fey purchased the property in the late 40's

EXPANSION

1955

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



1970 L'OSTERIA

The Gigliotti Family purchased the property in the late 70's and converted the main floor into a fine Italian restaurant called "L'Osteria" and the basement into "The Wine Cellar"

UNCLE TUCKERS

1997

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



2006 PUCCINI RESTAURANT

Puccini opened in January of 2006.