



*P*ulia





Pulia was founded in 2012 with the mission of bringing the Apulian culinary traditions to the world.

With a careful selection of ingredients and local producers, Pulia restaurants are ambassadors of tastes, flavors, traditions and authenticity of south east Italy.

Pulia is also a selling point for products from Puglia, ranging from olive oils to wines, cured meats, cheeses, as well as retail and bakery products.

*Food allergies and intolerances:
please ask staff before ordering!*



New York City
548 4th ave
Brooklyn,
New York
UNITED STATES

Brindisi
Aeroporto del
Salento, Brindisi
(BR)
ITALY

London
36a & 36b Stony
Street London SE1
9LB UNITED
KINGDOM

Atlantic City
5210 Atlantic Av.
Ventnor City,
New Jersey
UNITED STATES

Haarlem
Grote Houtstraat
150 2011 SX
Haarlem
NETHERLANDS



[pulia_brooklyn](#)



[pulia_brooklyn](#)

www.pulia.com

APPETIZERS



Mozzarella

fresh Buffalo mozzarella served with cherry tomatoes and bread sails.

19.25

Tris di Friselle

three pieces of friselle with a variation of octopus ragu, mint zucchini and anchovies, burrata on caramelized onions and dried tomatoes

21.00

Carciofo in Pastella

double malt beer battered artichoke stuffed with buffalo mozzarella served on datterino tomato sauce

15.25

Seppie Saltate

seared cuttlefish with Apulian turnip greens and confit cherry tomatoes

16.50

Gamberone

grilled prawn shrimp on sweet pepper salad and basil sauce

23.00

Il Tagliere

Italian meat and cheese board with vegetables in extra virgin olive oil, jams and taralli

21.00

additional portion 7.50 per person

Polpo Grigliato

grilled octopus on leek and anchovies soup with stracciatella style cheese topped with crunchy bread.

17.50



Gluten Free



Contain nuts



Vegetarian



Vegan
(upon request)

PASTA



We serve our pasta "al dente"



Risotto

21.00

Carnaroli rice, paired with mussels in white sauce, potato cream with lemon zest and shallots

Tagliatelle alla bolognese (fresh pasta)

18.50

Fresh tagliatelle with Bolognese meat sauce cooked at a low temperature



Spaghetto

16.50

Spaghetti with garlic reduction, extra virgin olive oil, chilli pepper and liquid bread

Carbonara (fresh pasta)

18.00

Fresh Tonnarello topped eggs sauce, crispy pig cheek, and pecorino romano

Cavatelli (fresh pasta)

19.00

Fresh Cavatelli with cardoncelli mushroom sauce, cubes of beef and black truffle

Orecchiette (fresh pasta)

16.50

Fresh orecchiette with Apulian turnip greens, stracciatella and onion taralli in crumbs

Parmigiana di melanzane

16.50

eggplant parmisean



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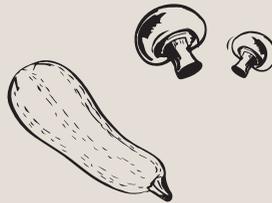


Vegan
(upon request)

MAINS



-  **Salmone** 21.00
scalded Salmon served on crunchy vegetables and topped with leek sauce
-  **Ombrina** 23.00
grilled umbrine fish served on mash potato and topped with green pea sauce
- Agnello** 25.00
Lamb ribs, sauteed italian vegetable , carrot chips and reduction of red wine "Lacryma nera del vesuvio"
-  **Bistecca di manzo** 32.00
tbone steak with baby potatoes cooked in butter and sage
-  **Pollo** 22.00
sliced chicken on soft potatoes and parmasigan cream
- Polpette** 15.00
Apulian podoliche meatballs, cooked in cherry tomato sauce, onion and basil
- Tagliata di manzo** 28.00
Sliced beef topped green turnip and reduction of red wine " Valpolicella"



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SALADS



Pumo

mix salad with boiled eggs, green beans, carrot and garlic sauce

12.50

Trullo

mix salad with chicken, cherry tomato, cucumbers, parmesan, toasted bread and yogurt sauce

13.25

Pugliese

green salad, burrata, cherry tomato and caramelized pear

13.50



SIDES



Turnip Tops

8.00

Baked Potatoes

8.00

Italian Vegetable Cicoria

8.00

Grilled Vegetables in EVOO

8.00

Salted Artichokes

8.00



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DESSERTS



- ☩ Puliamisù** 12.50
Tiramisù decomposed with chocolate and espresso
- ☩ Tortino al Cioccolato** 11.50
Chocolate pie, English cream with extra virgin olive oil and dehydrated chilli pepper
- Ricotta e pera** 13.00
ricotta foam flavored with fennel and soft pear with chocolate flakes
- 🔥 Gelato** 8.50
(ask members of staff for flavours available)
- 🔥☩ Tortino al Pistacchio** 13.50
pistachio pie, rum and vanilla cream

Coffee



- Espresso** 3.00
- Cappuccino** 4.50


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BABY MENU



-  **Caprese** 4.95
fresh mozzarella with plum tomato and basil
-  **Burrata** 6.50
fresh burrata with grilled vegetables
-  **Orecchiette** 5.95
fresh orecchiette with four cheese cream
- Cavatelli** 5.50
fresh cavatelli with tomato sauce
- Cotoletta** 5.50
breaded chicken breast with potato
- Polpette** 5.50
meatballs in tomato sauce



DESSERTS

- Tortino al Cioccolato** 5.95
Chocolate pie, English cream with extra virgin olive oil
- Gelato** 5.50
(ask members of staff for flavours available)
-   **Tortino al Pistacchio** 6.50
pistachio pie



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