

DINNER

(16:00-22:00)



FOR THE TABLE

Focaccia	7
Marinated Olives	8
Crispy Artichoke	14
Fried Calamari	17
Cheese Platter	19
Charcuterie Platter	20

FIRST

Mushroom Soup	15
<i>Chestnut, Terragon</i>	
Meatballs	15
<i>Marinara Sauce, Parmesan</i>	
Burrata	17
<i>Beetroot, Figs</i>	
Steak Tartare	19
<i>Capers, Egg</i>	
Roasted Jerusalem Artichoke	18
<i>Truffle, Egg</i>	
Eggplant Parmigiana	16
<i>Marinara Sauce, Basil</i>	
Grilled Prawns	24
<i>Garlic, Lemon</i>	
Chicken Caesar Salad	18
<i>Roman Lettuce, Anchovies</i>	

ALLERGIES: Pulitzer Garden endeavours to create a memorable experience for all of our guests. Should you have any food allergies or specific dietary requirements, please let our staff know and we will be happy to accommodate.

SECOND

Pan Fried Cod	28
<i>Ink Polenta, Dill</i>	
Roasted Chicken	26
<i>Cavolo Nero, Celeriac</i>	
Cotoletta alla Milanese	35
<i>Veal Cutlet, Breadcrumbs</i>	
Club Sandwich	24
<i>Chicken, Bacon, Fries</i>	
Pulitzer Burger	24
<i>Cheddar, Pickles, Fries</i>	

PASTA

Burrata Casarecce	22
<i>Pistachio, Pesto</i>	
Lobster Spaghetti	39
<i>Tomato, Chilli</i>	
Truffle Plin	26
<i>Parmesan, Butter</i>	
Squash Risotto	20
<i>Amaretti, Pumpkin Seeds</i>	

SIDES

Sauteed Spinach	7
Green Salad	7
Focaccia	7
Roasted Potatoes	7
Fries	7



WHITE WINES

Vignamato Verdicchio Dei Castelli di Jesi Classico <i>Le Marche, Italy, Verdicchio</i>	7 / 37
Garciarévalo 'Finca Tresolmos' <i>Rueda, Spain, Verdejo</i>	39
Granbazán 'Etiqueta Verde' <i>Rías Baixas, Spain, Albariño</i>	8 / 45
Tenuta Sant'Antonio Soave Fontana <i>Veneto, Italy, Garganega, Trebbiano, Chardonnay</i>	48
Nals-Margreid 'Hill' <i>Alto Adige, Italy, Pinot Grigio</i>	52
Gianni Tessari <i>Veneto, Italy, Chardonnay</i>	9 / 52
Villa Sparina Gavi di Gavi <i>Piemonte, Italy, Cortese</i>	11 / 62
Massolino Langhe <i>Piemonte, Italy, Chardonnay</i>	76
Domaine des Brosses <i>Sancerre, France, Sauvignon Blanc</i>	15 / 89
Santenay Village Blanc <i>Bourgogne, France, Chardonnay</i>	115

RED WINES

Solene Negroamaro <i>Puglia, Italy, Negroamaro, Primitivo</i>	7 / 37
Château de Rieufret Graves <i>Bordeaux, France, Cabernet Sauvignon, Merlot</i>	8 / 45
Castelvecchio <i>Chianti, Italy, Sangiovese, Merlot</i>	52
Baron de Ley Reserva <i>Rioja, Spain, Tempranillo, Graciano, Maturana</i>	58
Gianni Tessari <i>Veneto, Italy, Pinot Noir</i>	10 / 60
Corte Guala Valpolicella Ripasso <i>Valpolicella, Italy, Corvina, Rondinelle, Molinara</i>	12 / 70
Domaine de Peyrelongue <i>Saint-Émilion Grand Cru, France, Merlot, Cabernet Sauvignon</i>	14 / 72
Torleanzi Manduria Tyrannus <i>Puglia, Italy, Primitivo</i>	85
Muga Selección Especial <i>Rioja, Spain, Tempranillo</i>	135
Luigi Einaudi Barolo Ludo <i>Piemonte, Italy, Nebbiolo</i>	145



SPARKLING

Prosecco di Valdobbiadene DOCG <i>Veneto, Italy, Glera</i>	9 / 50
Delamotte Brut <i>Champagne, France, Chardonnay, Pinot Noir, Pinot Meunier</i>	16 / 91
Laurent Perrier Brut <i>Champagne, France, Chardonnay, Pinot Noir, Pinot Meunier</i>	19 / 110
Delamotte Blanc de Blancs <i>Champagne, France, Chardonnay</i>	190
Laurent Perrier Rosé Brut <i>Champagne, France, Pinot Noir</i>	235

ROSÉ WINES

Corvina Rosato 'Gregoris' <i>Veneto, Italy, Corvina</i>	7 / 37
MIP <i>Provence, France, Cinsault, Grenache, Syrah</i>	10 / 55
Château La Mascaronne <i>Provence, France, Cinsault, Grenache</i>	14 / 80
Domaine des Brosses Sancerre Rosé <i>Sancerre, France, Pinot Noir</i>	75

COCKTAILS

Amaretto Daisy	15
<i>Amaretto, Bacardi 8, Calamansi</i>	
Baresi	15
<i>Jack Daniel's, Crème de Cacao, Barolo Chinato</i>	
Normandie Negroni	15
<i>Chateau Du Breuil Calvados, Lillet Blanc, Berto Aperitivo</i>	
Martini Nuovo	15
<i>Ford's Gin, Cocchi Americano, Chinotto Nero</i>	

NON-ALCOHOLIC

Calamansi Fizz	10
<i>Calamansi, Chocolate Bitters, Soda Water</i>	
Garibaldino	10
<i>Martini Vibrante, Orange Juice, Cranberry</i>	

BOTTLED BEERS

Noam	8
Heineken Star Bottle	5
Brouwerij 't IJ	7
<i>IJwit, Natte, I.P.A. or Zatte</i>	



COFFEE

Coffee	4
Espresso	4
Caffè Americano	4.5
Espresso Macchiato	4.5
Cappuccino	4.5
Hot Chocolate	4
Cortado	4
Double Espresso	4.5
Latte Macchiato	4.5

TEA

Tea of Your Choice	4
<i>Japan Green Sencha,</i>	
<i>Traditional Earl Grey, China</i>	
<i>Supreme Rose, Vervaine,</i>	
<i>Suid-Afrika Rooibos, China</i>	
<i>Finest Jasmine, Ceylon, Classic</i>	
<i>English, Camomille Blossom</i>	
Fresh Mint or Ginger Tea	5

COLD DRINKS

Sparkling or Still Water 25cl	4
Sparkling or Still Water 75cl	7
Soft Drinks	4.5
Chocomel or Fristi	4.5
Fever-Tree Soft Drinks	5