

DINNER

(16:00-22.00)



FOR THE TABLE

Focaccia	5
Roasted Almonds	6
Crispy Artichoke	14
Fried Calamari	16
Cheese Plate	16
Culatello di Zibello	19
Pumpkin Toast	16

FIRST

Lentil & Crab Soup <i>Potato, Parsley</i>	15
Wild Boar Bresaola <i>Chestnut, Oyster</i>	18
Parmigiana di Melanzane <i>Ricotta</i>	16
Cheese Plate <i>Three Types of Cheese</i>	17
Farro Salad <i>Spinach, Pomegranate</i>	13
Seasonal Salad <i>Carrots, Beans</i>	12
<i>(add egg, fish or chicken)</i>	15/18/16

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.

PASTA

Spaghetti alla Chitarra <i>Pistachio, Burrata</i>	18
Beetroot Gnocchi <i>Mushroom, Ricotta</i>	18
Calamarata Octopus <i>Ragout, Chili</i>	22
Duck Cappelacci <i>Blood Orange, Butter</i>	23

SECOND

Sea Bream <i>Roots Caponata, Lemon</i>	27
Roasted Chicken <i>Endive, Onion</i>	26
Pork Belly <i>Fennel, Seaweed</i>	26
Club Sandwich <i>Guanciale, Fries</i>	23
Pulitzer Burger <i>Reypenaer, Fries</i>	24

SIDES

Cavolo Nero	7
Green Salad	6
Roasted Potatoes	5
Fries	5

DESSERT

Apple Strudel <i>Vanilla Ice Cream</i>	9
Castagnaccio <i>Pine Nuts, Vin Santo Ice</i>	11
Affogato <i>Amaretto, Espresso</i>	10
Tiramisu <i>Mascarpone, Ladyfingers</i>	8



WHITE WINES

Vignamato Verdicchio Dei Castelli di Jesi Classico <i>Le Marche, Italy, Verdicchio</i>	6 / 32
Ribafreixo Barrancôa Branco <i>Alentejo, Portugal, Antão Vaz, Arinto, Síria</i>	35
Garciarévalo 'Finca Tresolmos' <i>Rueda, Spain, Verdejo</i>	35
Granbazán 'Etiqueta Verde' <i>Rías Baixas, Spain, Albariño</i>	7 / 43
Nals-Margreid 'Hill' <i>Alto Adige, Italy, Pinot Grigio</i>	9 / 52
Feudo Montoni 'Grillo Della Timpa' <i>Sicily, Italy, Grillo</i>	55
Domaine Louis Chèze <i>Collines Rhodaniennes, France, Viognier</i>	65
Massolino Langhe <i>Piemonte, Italy, Chardonnay</i>	12.5 / 76
Domaine des Brosses <i>Sancerre, France, Sauvignon Blanc</i>	15 / 89
Santenay Village Blanc <i>Bourgogne, France, Chardonnay</i>	115

RED WINES

Torleanzi <i>Puglia, Italy, Primitivo</i>	6 / 35
De Moya Justina Bobal <i>Valencia, Spain, Bobal, Syrah, Cabernet Sauvignon</i>	33
Château de Rieufret Graves <i>Bordeaux, France, Cabernet Sauvignon, Merlot</i>	8 / 45
Castelvecchio <i>Chianti, Italy, Sangiovese</i>	9 / 52
Château de Montfrin <i>Côtes-du-Rhône, France, Syrah, Grenache, Mourvèdre</i>	48
Corte Guala Valpolicella Ripasso <i>Valpolicella, Italy, Corvina, Rondinelle, Molinara</i>	10.5 / 62
Domaine de Peyrelongue <i>Saint-Émilion Grand Cru, France, Cabernet Sauvignon, Merlot</i>	12 / 71
Roquette & Cazes <i>Douro, Portugal, Touriga Nacional, Touriga Franca</i>	80
Muga Selección Especial <i>Rioja, Spain, Tempranillo</i>	125
Luigi Einaudi Barolo Ludo <i>Piemonte, Italy, Nebbiolo</i>	135



SPARKLING

Cava Molí Coloma Brut <i>Cava, Spain, Xarel.lo, Parellada</i>	7.5 / 44
Prosecco di Valdobbiadene DOCG <i>Veneto, Italy, Glera</i>	8.5 / 50
Champagne Delamotte Brut <i>Champagne, France, Chardonnay, Pinot Noir, Pinot Meunier</i>	15 / 91
Champagne Laurent Perrier Brut <i>Champagne, France, Chardonnay, Pinot Noir, Pinot Meunier</i>	18 / 110

ROSÉ WINES

Corvina Rosato 'Gregoris' <i>Veneto, Italy, Corvina</i>	6 / 31
MIP <i>Provence, France, Cinsault, Grenache, Syrah</i>	9 / 53
Château La Mascaronne <i>Provence, France, Cinsault, Grenache</i>	14 / 80
Domaine des Brosses Sancerre Rosé <i>Sancerre, France, Pinot Noir</i>	69

COCKTAILS

Chamomile Mule	13
<i>Ketel One Vodka, Chamomile, Rosemary, Fever Tree Ginger Beer</i>	
Mezzo-Mezzo	13
<i>Rhubarb, Belsazar Rose, Verbana, Prosecco</i>	
Cardamom Negroni	15
<i>Tanqueray London Dry Gin, Campari, Cardamom, Belsazar Red</i>	
Cabernet Old Fashioned	15
<i>Bulleit Bourbon, PX Sherry, Cabernet Sauvignon, Aztec Chocolate</i>	

NON-ALCOHOLIC

Figurati	9
<i>Seedlip Groove 42, Mandarin, Tarragon, Soda</i>	
Young Buck	9
<i>Seedlip Spice 94, Buckwheat, Apple, Pandan</i>	

BOTTLED BEERS

Heineken 0.0	5
Heineken Star Bottle	5
Brouwerij 't IJ	6.5
<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 Flavoury</i>	
<i>Highgrown, Classic English,</i>	
<i>Camomille Blossom</i>	
Fresh Mint or Ginger Tea	5
Chai Latte	6

COLD DRINKS

Sparkling or Still Water 25cl	4
Sparkling or Still Water 75cl	6.5
Soft Drinks	4.5
Chocomel or Fristi	4.5
Fever-Tree Soft Drinks	5