

DINNER

(16:00-22.00)



FOR THE TABLE

| | |
|---------------------|----|
| Focaccia | 6 |
| Marinated Olives | 8 |
| Crispy Artichoke | 14 |
| Fried Calamari | 17 |
| Cheese Platter | 19 |
| Charcuterie Platter | 20 |

FIRST

| | |
|---------------------------------------|----------|
| Pea & Mussel Soup | 15 |
| Vitello Tonnato | 17 |
| Asparagus & Truffle | 18 |
| Steak Tartare | 19 |
| Eggplant Parmigiana | 16 |
| Cannellini & Chickpeas Salad | 14 |
| Spring Salad | 14 |
| <i>(add egg, chicken or seabream)</i> | 17/18/20 |

SECOND

| | |
|-------------------------|----|
| Baked Seabream | 28 |
| Roasted Chicken | 27 |
| Ossobuco Milanese | 30 |
| Club Sandwich & Fries | 24 |
| Pulitzer Burger & Fries | 24 |

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

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|---------------------------|----|
| Burrata Pistachio Fusilli | 22 |
| <i>Pesto, Lemon Zest</i> | |
| Lobster Spaghetti | 39 |
| <i>Tomato, Lemon Zest</i> | |
| Stuffed Gnocchi | 22 |
| <i>Scamorza, Tomato</i> | |
| Cod Ravioli | 23 |
| <i>Dill, Potato</i> | |

SIDES

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| Sauteed Spinach | 7 |
| Green Salad | 7 |
| Focaccia | 6 |
| Roasted Potatoes | 6 |
| Fries | 7 |

DESSERT

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|--------------------------|----|
| Cannolo Pistachio | 9 |
| Affogato Espresso | 8 |
| Torta Diplomatica | 11 |
| <i>Vanilla Ice Cream</i> | |
| Panna Cotta | 11 |
| <i>Mint, Fruits</i> | |



WHITE WINES

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|---|---------|
| 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

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|---|---------|
| Origini Montepulciano d'Abruzzo <i>Abruzzo, Italy, Montepulciano</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

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| Prosecco di Valdobbiadene DOCG <i>Veneto, Italy, Glera</i> | 9 / 50 |
| Champagne Delamotte Brut <i>Champagne, France, Chardonnay, Pinot Noir, Pinot Meunier</i> | 16 / 91 |
| Champagne Laurent Perrier Brut <i>Champagne, France, Chardonnay, Pinot Noir, Pinot Meunier</i> | 19 / 110 |
| Champagne Delamotte Blanc de Blancs <i>Champagne, France, Chardonnay</i> | 190 |
| Champagne Laurent Perrier Rosé Brut <i>Champagne, France, Pinot Noir</i> | 210 |

ROSÉ WINES

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| 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

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| Fizzy Garibaldi | 13 |
| <i>Ketel One Vodka, Savoia Americano, Mandarin Sherbet</i> | |
| Amalfi Margarita | 15 |
| <i>Arette Tequila, Agave, Bergamoto, Lime</i> | |
| Rhubarb Negroni | 15 |
| <i>Fords Gin, Campari, Martini Rubino, Rhubarb</i> | |
| Hazelnut Old Fashioned | 15 |
| <i>Jack Daniels Triple Mash, Quaglia Nocciola</i> | |

NON-ALCOHOLIC

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| Blackberry Fizz | 10 |
| <i>Tanqueray 0%, Blackberry Cordial, Soda</i> | |
| Garibaldino | 10 |
| <i>Martini Vibrante, Mandarin Sherbet, Lemon</i> | |

BOTTLED BEERS

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| Heineken 0.0 | 5 |
| Heineken Star Bottle | 5 |
| Brouwerij 't IJ | 6.5 |
| <i>IJwit, Natte, I.P.A. or Zatte</i> | |



COFFEE

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| 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

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| 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 |

COLD DRINKS

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|-------------------------------|-----|
| 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 |