

DINNER

(16:00-22:00)



FOR THE TABLE

Oysters per piece/half dozen	6 / 35
Homemade Focaccia	9
Mixed Olives	8
Burrata	16
<i>Roses, Zucchini</i>	
Pinsa	
<i>Margherita</i>	18
<i>Fontina Cheese, Asparagus, Guanciale</i>	20
Eggplant Dip	12
<i>Garlic, Focaccia Crostini</i>	
Cheese Platter	22
<i>Five Types of Cheeses, Brioche</i>	
Culatello di Zibello	22
<i>80 Grams Prime Cut</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.



FIRST

Yellow Pepper Soup	16
<i>Pickled Pepper, Nduja</i>	
Eggplant Parmigiana	16
<i>Marinara Sauce, Basil</i>	
Seabass Tartare	18
<i>Chive Mayo, Herbs</i>	
Green Asparagus	17
<i>Poached Egg, Hollandaise Sauce</i>	
Veal Steak Tartare	19
<i>Bone Marrow, Mustard</i>	
Grilled Prawns	19
<i>Romesco Sauce, Black Garlic</i>	
Tempura Halloumi	16
<i>Figs, Sesame Seeds, Chili</i>	

PASTA

Beef Ragu Rigatoni	24
<i>Tomato, Pecorino</i>	
Langoustine Tagliolini	38
<i>Burrata, Basil Oil</i>	
Ricotta Tortelloni	25
<i>Yellow Marinara, Poached Cherry Tomato</i>	
Risotto	25
<i>Peas, Wild Garlic</i>	

SECOND

Seared Seabass	35
<i>Samphire, Vierge Sauce</i>	
Steak & Fries	38
<i>Flat Iron, Green Pepper Sauce</i>	
Roasted Chicken	34
<i>Onion Compote, Wild Garlic</i>	

CLASSICS

Club Sandwich	26
<i>Chicken, Bacon, Tarragon, Fries</i>	
Pulitzer Burger	26
<i>Cheddar, Pickles, Fries</i>	
Caesar Salad	17
<i>Add Chicken</i>	6
<i>Add Smoked Salmon</i>	7
<i>Add Avocado</i>	5

SIDES

Pointed Cabbage	7
Green Salad	7
Fries	7
Roasted Potatoes	7



WHITE WINES

Vignamato Verdicchio Dei Castelli di Jesi Classico <i>Le Marche, Italy, Verdicchio</i>	8 / 39
Granbazán 'Etiqueta Verde' <i>Rías Baixas, Spain, Albariño</i>	49
Gianni Tessari <i>Veneto, Italy, Chardonnay</i>	10 / 55
Cormons Collio Friulano <i>Friuli, Italy, Pinot Grigio</i>	62
Villa Sparina Gavi di Gavi <i>Piemonte, Italy, Cortese</i>	11 / 64
Vouvray Cuvée Silex Sec <i>Loire, France, Chenin Blanc</i>	70
Vermentino di Gallura Petrizza <i>Sardinia, Italy, Vermentino</i>	75
Domaine des Brosses Sancerre <i>Loire, France, Sauvignon Blanc</i>	15 / 89
Domaine Alain Geoffroy Chablis <i>Bourgogne, France, Chardonnay</i>	15 / 89
Domaine Patrick Miolane Saint-Aubin <i>Bourgogne, France, Chardonnay</i>	25 / 135
Domaine Bouzereau-Gruère Meursault <i>Bourgogne, France, Chardonnay</i>	285

RED WINES

Solene Negroamaro <i>Puglia, Italy, Negroamaro, Primitivo</i>	8 / 39
Château de Rieufret Graves <i>Bordeaux, France, Cabernet Sauvignon, Merlot</i>	45
Castelvecchio <i>Chianti, Italy, Sangiovese, Merlot</i>	52
Gianni Tessari <i>Veneto, Italy, Pinot Noir</i>	11 / 60
Baron de Ley Reserva <i>Rioja, Spain, Tempranillo, Graciano, Maturana</i>	68
Corte Guala Valpolicella Ripasso <i>Valpolicella, Italy, Corvina, Rondinelle, Molinara</i>	13 / 70
Domaine de Peyrelongue <i>Saint-Émilion Grand Cru, France, Merlot, Cabernet Sauvignon</i>	14 / 75
Luigi Einaudi Barbera <i>Piemonte, Italy, Barbera</i>	80
Tenuta Licinia Montepolli Super Tuscan <i>Tuscany, Italy, Cabernet Franc, Cabernet Sauvignon, Merlot</i>	22 / 120
Luigi Einaudi Barolo Ludo <i>Piemonte, Italy, Nebbiolo</i>	155
Tenuta Il Poggione Brunello di Montalcino <i>Tuscany, Italy, Sangiovese</i>	240



SPARKLING

Prosecco di Valdobbiadene DOCG <i>Veneto, Italy, Glera</i>	55
Chandon Garden Spritz <i>Mendoza, Argentina, Chardonnay, Pinot Noir, Semillion</i>	14/75
Delamotte Brut <i>Champagne, France, Chardonnay, Pinot Noir, Pinot Meunier</i>	18/99
Laurent Perrier Brut <i>Champagne, France, Chardonnay, Pinot Noir, Pinot Meunier</i>	22/125
Delamotte Blanc de Blancs <i>Champagne, France, Chardonnay</i>	210
Laurent Perrier Rosé Brut <i>Champagne, France, Pinot Noir</i>	235

ROSÉ WINES

MIP <i>Provence, France, Cinsault, Grenache, Syrah</i>	70
Château d'Esclans Whispering Angel <i>Provence, France, Grenache, Cinsault, Rolle Vermentino</i>	15/85
Château d'Esclans Rock Angel <i>Provence, France, Grenache, Cinsault, Rolle Vermentino</i>	115

BOTTLED BEERS

Noam	8
Heineken Star Bottle	6
Brouwerij 't IJ <i>IJwit / Natte / I.P.A. / Zatte</i>	7

COCKTAILS

Strawberry Garibaldi <i>Strawberry Campari, Orange Juice</i>	18
Cucumber Margarita <i>Don Julio Blanco, Melon, Cucumber</i>	18
Elderflower Spritz <i>Ketel One Vodka, Blueberry, St-Germain</i>	18
Blue Cheese Martini <i>Belvedere Vodka, Blue Cheese Butter</i>	18
Smoking Paloma <i>Arette Tequila, Nuestra Soledad Mezcal, Grapefruit</i>	18
Cherry Negroni <i>Bombay Sapphire, Campari, Vermouth, Cherry</i>	18
Toffee Espresso Martini <i>Woodford Reserve Toffee, Coffee</i>	18
Jungle Bird <i>Bacardi Quatro, Campari, Pineapple</i>	18
Paper Plane <i>Bulleit Bourbon, Aperol, Amaro Montenegro</i>	18

NON-ALCOHOLIC

Mango Fizz <i>Adraitico 0%, Mango, Lime, Soda</i>	12
Cucumber & Mint Lemonade <i>Cucumber, Mint, Soda</i>	12



COFFEE

Coffee	5
Espresso	5
Caffè Americano	6
Espresso Macchiato	6
Cappuccino	6
Hot Chocolate	6
Cortado	6
Double Espresso	6
Latte Macchiato	6

TEA

Tea of Your Choice	6
<i>Japan Green Sencha, Traditional Earl Grey, China Supreme Rose, Vervaine, Ceylon, Zuid-Afrika Rooibos, China Finest Jasmine, Classic English, Camomille Blossom</i>	
Fresh Mint or Ginger Tea	7

COLD DRINKS

Sparkling or Still Water 25cl	5
Sparkling or Still Water 75cl	8
Soft Drinks	6
Chocomel or Fristi	6
Fever-Tree Soft Drinks	6