

# DINNER

(16:00-22.00)



## FOR THE TABLE

Focaccia	5
Mixed Olives	8
Crispy Artichoke	14
Fried Calamari	17
Cheese Platter	18
Charcuterie Platter	20

## FIRST

Pea & Mussel Soup	15
Vitello Tonnato	17
Steak Tartare	19
Eggplant Parmigiana	16
Bean Salad	14
Seasonal Salad	14
<i>(add egg, chicken or fish)</i>	17/18/20

## SECOND

Catch of the Day	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

Spaghetti alla Chitarra	20
<i>Pistachio, Burrata</i>	
Lobster Linguine	38
<i>Zucchini, Tomato</i>	
Homemade Stuffed Gnocchi	22
<i>Scamorza, Tomato</i>	
Homemade Ravioli	23
<i>Cod, Dill</i>	

## SIDES

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

## DESSERT

Cannolo Pistachio	9
Affogato Espresso	10
Torta Diplomatica	11
<i>Vanilla Ice Cream</i>	
Panna Cotta	11
<i>Mint, Fruits</i>	



## 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

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

Dominio de la Vega Brut <i>Cava, Spain, Macabeo</i>	8 / 44
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

Corvina Rosato 'Gregoris' <i>Veneto, Italy, Corvina</i>	7 / 37
Château La Mascaronne <i>Provence, France, Cinsault, Grenache</i>	14 / 80
Domaine des Brosses Sancerre Rosé <i>Sancerre, France, Pinot Noir</i>	69

## COCKTAILS

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

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

## 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