

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
Cheese Platter	19
Caprese	17
Steak Tartare	19
Prosciutto & Melon	17
Eggplant Parmigiana	16
Grilled Prawns	24
Cannellini & Chickpeas Salad	14
Spring Salad	14

SECOND

Pan Fried Cod	28
Roasted Chicken	27
Cotoletta alla Milanese	34
<i>Veal Cutlet, Breadcrumbs</i>	
Club Sandwich & Fries	24
Pulitzer Burger & Fries	24

PASTA

Burrata Pistachio Fusilli	22
<i>Pesto, Lemon Zest</i>	
Lobster Spaghetti	39
<i>Tomato, Lemon Zest</i>	
Stuffed Gnocchi	22
<i>Scamorza, Tomato</i>	
Ravioli alla Norma	22
<i>Eggplant, Ricotta</i>	

SIDES

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

DESSERT

Cannolo Pistachio	9
Affogato Espresso	8
Limoncello Cheesecake	11
White Chocolate Panna Cotta	11
Ice Cream	5

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.



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

Prosecco di Valdobbiadene DOCG <i>Veneto, Italy, Glera</i>	9 / 50
Champagne Delamotte Brut <i>Champagne, France, Chardonnay, Pinot Noir, Pinot Meunier</i>	18 / 98
Champagne Laurent Perrier Brut <i>Champagne, France, Chardonnay, Pinot Noir, Pinot Meunier</i>	20 / 110
Champagne Delamotte Blanc de Blancs <i>Champagne, France, Chardonnay</i>	190
Champagne 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

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