

DINNER

(16:00-22.00)



FOR THE TABLE

Focaccia	3
Roasted Almonds	5
Crispy Artichoke	12
Fried Calamari	13
Fried Olives	12

FIRST

Ribollita Soup <i>White Bean, Cavolo Nero</i>	9
Mushroom Toast <i>Stracciatella, Tarragon</i>	12
Seasonal Salad <i>Radicchio, Beetroot</i>	12
Farro Salad <i>Spinach, Pomegranate</i>	12
Sardine Toast <i>Salsa Verde, Chili Flakes</i>	15
Prosciutto <i>Fig, Pear</i>	16
Cheese Plate <i>Three Types of Cheese</i>	12

SECOND

Cacio e Pepe <i>Pecorino, Cracked Pepper</i>	14
Gigli <i>Arrabiata Chili, Parsley</i>	14
Radicchio Ravioli <i>Orange, Brown Butter</i>	16
Conchiglioni <i>Pumpkin, Bottarga</i>	15
Cod <i>Chickpea, Polenta</i>	26
Guinea Fowl <i>Jerusalem Artichoke</i>	28
Ossobucco <i>Gremolata, Carrot</i>	29
Club Sandwich <i>Guanciale, Fries</i>	19
Pulitzer Burger <i>Reypenaer, Fries</i>	19

SIDES

Roasted Potatoes	5
Fries	5
Endive Salad	6
Broccolini	6

DESSERT

Tiramisu	7
Ice Cream by Massimo Gelato <i>2 Scoops</i>	5
Torta Della Nonna	7

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>	5 / 30
Ribafreixo Barrancôa Branco <i>Alentejo, Portugal, Antão Vaz, Arinto, Síria</i>	32
Garciarévalo 'Finca Tresolmos' <i>Rueda, Spain, Verdejo</i>	34
Granbazán 'Etiqueta Verde' <i>Rías Baixas, Spain, Albariño</i>	6.5 / 40
Nals-Margreid 'Hill' <i>Alto Adige, Italy, Pinot Grigio</i>	8 / 47
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>	11.5 / 67
Domaine des Brosses <i>Sancerre, France, Sauvignon Blanc</i>	12.5 / 75
Domaine Patrick Miolane <i>Chasagne-Montrachet, France, Chardonnay</i>	110

RED WINES

Sant'Andrea <i>Puglia, Italy, Primitivo</i>	5 / 30
De Moya Justina Bobal <i>Valencia, Spain, Bobal, Syrah, Cabernet Sauvignon</i>	33
Château de Rieufret Graves <i>Bordeaux, France, Cabernet Sauvignon, Merlot</i>	6.5 / 39
Castelvecchio <i>Chianti, Italy, Sangiovese</i>	7.5 / 45
Château de Montfrin <i>Côtes-du-Rhône, France, Syrah, Grenache, Mourvèdre</i>	48
Corte Guala Valpolicella Ripasso <i>Valpolicella, Italy, Corvina, Rondinelle, Molinara</i>	9 / 52
Domaine de Peyrelongue <i>Saint-Émilion Grand Cru, France, Cabernet Sauvignon, Merlot</i>	69
Roquette & Cazes <i>Douro, Portugal, Touriga Nacional, Touriga Franca</i>	13.5 / 80
Muga Selección Especial <i>Rioja, Spain, Tempranillo</i>	125
Luigi Einaudi Barolo Ludo <i>Piemonte, Italy, Nebbiolo</i>	129



BUBBLES

Cava Molí Coloma Brut	6.5 / 38
<i>Cava, Spain, Xarel.lo, Parellada</i>	
Prosecco di Valdobbiadene DOCG	7.5 / 46
<i>Veneto, Italy, Glera</i>	
Champagne Delamotte Brut	13.5 / 85
<i>Champagne, France, Chardonnay, Pinot Noir, Pinot Meunier</i>	

ROSÉ WINES

Corvina Rosato 'Gregoris'	5 / 30
<i>Veneto, Italy, Corvina</i>	
Château La Mascaronne	10 / 55
<i>Provence, France, Cinsault, Grenache</i>	
Domaine des Brosses Sancerre Rosé	65
<i>Sancerre, France, Pinot Noir</i>	

COCKTAILS

Pine & Tonic	10
<i>Pine Infused Tanqueray, Pine Liqueur, Tonic</i>	
Rooibos Fizz	10
<i>Rooibos Infused Ketel One, Acacia Honey, Prosecco</i>	
Coffee & Ginger Negroni	10
<i>Ginger Infused Tanqueray, Coffee Campari, Sweet Vermouth</i>	
Toasted Almond Bamboo	10
<i>Dry Vermouth, Fino Sherry, Toasted Almond</i>	

NON-ALCOHOLIC

Pear Fizz	9
<i>Pear Cordial, Soda</i>	
Winter Berry Gimlet	9
<i>Winter Berry Cordial, Palette Roots</i>	

BOTTLED BEERS

Heineken 0.0	4.5
Heineken Star Bottle	4.5
Brouwerij 't IJ	6
<i>IJwit, Natte, I.P.A. or Zatte</i>	

PULITZER
GARDEN