

# DINNER

(16:00-22.00)



## FOR THE TABLE

Focaccia	5
Roasted Almonds	6
Crispy Artichoke	14
Fried Calamari	16
Cheese Plate	16
Culatello di Zibello	19

## FIRST

Minestrone <i>Ditalini Pasta</i>	11
Asparagus Toast <i>Ricotta, Guanciale</i>	14
Seasonal Salad <i>Asparagus, Broad Bean</i>	12
Farro Salad <i>Spinach, Pomegranate</i>	13
Octopus Toast <i>Dry Tomato, Chili Flakes</i>	16
Vitello Tonnato <i>Capers, Parsley</i>	16

## SECOND

Gigli Arrabiata <i>Chili, Parsley</i>	14
Spaghetti alla Chitarra <i>Pistachio, Burrata</i>	16
Tortelloni Nettle <i>Bergamot, Brown Butter</i>	18
Seabass <i>Squid, Polenta</i>	28
Guinea Fowl <i>Artichoke, Asparagus</i>	27
Ossobucco <i>Milanese Gremolata, Carrot</i>	29
Gnocchi <i>Nduja, Broccoli</i>	16
Club Sandwich <i>Guanciale, Fries</i>	21
Pulitzer Burger <i>Reypenaer, Fries</i>	24

## SIDES

Roasted Potatoes	5
Fries	5
Green Salad	6
Broccolini	7

## DESSERT

Tiramisu	8
Ice Cream by Massimo Gelato <i>2 Scoops</i>	6
Torta Della Nonna	8

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, Síría</i>	32
Garciarévalo `Finca Tresolmos` <i>Rueda, Spain, Verdejo</i>	35
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>	14 / 77
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 / 55
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 <i>Cava, Spain, Xarel.lo, Parellada</i>	6.5 / 38
Prosecco di Valdobbiadene DOCG <i>Veneto, Italy, Glera</i>	7.5 / 46
Champagne Delamotte Brut <i>Champagne, France, Chardonnay, Pinot Noir, Pinot Meunier</i>	13.5 / 85
Champagne Laurent Perrier Brut <i>Champagne, France, Chardonnay, Pinot Noir, Pinot Meunier</i>	16.5 / 110

## ROSÉ WINES

Corvina Rosato 'Gregoris' <i>Veneto, Italy, Corvina</i>	5 / 30
MIP <i>Provence, France, Cinsault, Grenache, Syrah</i>	9 / 49
Château La Mascaronne <i>Provence, France, Cinsault, Grenache</i>	10 / 55
Domaine des Brosses Sancerre Rosé <i>Sancerre, France, Pinot Noir</i>	65

## COCKTAILS

Cherry Highball	12
<i>Ketel One Vodka, Thyme Cordial, Cherry Soda</i>	
Raspberry Bellini	12
<i>Rosé Campari, Belsazar Rosé, Raspberry, Prosecco</i>	
Lemon Spritz	12
<i>Tanqueray Gin Vermouth Blend, Basil &amp; Citron Verbena Cordial, Soda, Prosecco</i>	
Tropical Negroni	15
<i>Don Julio blanco, Campari, 3 Citrus Belsazar Rosé, Coconut Milk Wash</i>	

## NON-ALCOHOLIC

Bellino	9
<i>Milky Oolong Tea Cordial, Verjus, L.E. Peach &amp; Jasmin</i>	
Lavender Horchata	9
<i>Seedlip Grove 42, Trail Mix Horchata, Vanilla, Lavender</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>	



## COFFEE

Coffee	3
Espresso	3
Caffè Americano	3.5
Espresso Macchiato	3.5
Cappuccino	3.5
Hot Chocolate	3.5
Cortado	3.5
Double Espresso	4
Latte Macchiato	4

## 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	4.5
Chai Latte	5

## COLD DRINKS

Sparkling or Still Water 25cl	4
Sparkling or Still Water 75cl	6.5
Soft Drinks	4
Chocomel or Fristi	4
Fever-Tree Soft Drinks	4.5