

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
Tomato Bruschetta	13

FIRST

Minestrone <i>Fregola Pasta</i>	11
Seasonal Salad <i>Asparagus, Beans</i>	12
Farro Salad <i>Spinach, Pomegranate</i>	13
Octopus Toast <i>Dry Tomato, Chili Flakes</i>	16
Caprese <i>Mozzarella, Tomato</i>	15
Prosciutto di Parma <i>Melon, Pepper</i>	14

SECOND

Gigli alla Norma <i>Basil, Eggplant</i>	16
Spaghetti alla Chitarra <i>Pistachio, Burrata</i>	17
Tortelloni Nettle <i>Bergamot, Brown Butter</i>	18
Sea Bream <i>Caponata, Clams</i>	26
Chicken <i>Paprika, Vegan Nduja</i>	25
Pork Belly <i>Fennel, Seaweed</i>	26
Ricotta Gnocchi <i>Asparagus, Tomato</i>	16
Club Sandwich <i>Guanciale, Fries</i>	23
Pulitzer Burger <i>Reypenaer, Fries</i>	24

SIDES

Roasted Potatoes	5
Fries	5
Green Salad	6
Broccolini	7

DESSERT

Tiramisu	8
Homemade Ice Cream 2 Scoops	7
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>	6 / 32
Ribafreixo Barrancôa Branco <i>Alentejo, Portugal, Antão Vaz, Arinto, Síria</i>	35
Garciarévalo 'Finca Tresolmos' <i>Rueda, Spain, Verdejo</i>	35
Granbazán 'Etiqueta Verde' <i>Rías Baixas, Spain, Albariño</i>	7 / 43
Nals-Margreid 'Hill' <i>Alto Adige, Italy, Pinot Grigio</i>	9 / 52
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>	12.5 / 76
Domaine des Brosses <i>Sancerre, France, Sauvignon Blanc</i>	15 / 89
Santenay Village Blanc <i>Bourgogne, France, Chardonnay</i>	115

RED WINES

Sant'Andrea <i>Puglia, Italy, Torleanzi</i>	6 / 35
De Moya Justina Bobal <i>Valencia, Spain, Bobal, Syrah, Cabernet Sauvignon</i>	33
Château de Rieufret Graves <i>Bordeaux, France, Cabernet Sauvignon, Merlot</i>	8 / 45
Castelvecchio <i>Chianti, Italy, Sangiovese</i>	9 / 52
Château de Montfrin <i>Côtes-du-Rhône, France, Syrah, Grenache, Mourvèdre</i>	48
Corte Guala Valpolicella Ripasso <i>Valpolicella, Italy, Corvina, Rondinelle, Molinara</i>	10.5 / 62
Domaine de Peyrelongue <i>Saint-Émilion Grand Cru, France, Cabernet Sauvignon, Merlot</i>	12 / 71
Roquette & Cazes <i>Douro, Portugal, Touriga Nacional, Touriga Franca</i>	80
Muga Selección Especial <i>Rioja, Spain, Tempranillo</i>	125
Luigi Einaudi Barolo Ludo <i>Piemonte, Italy, Nebbiolo</i>	135



SPARKLING

Cava Molí Coloma Brut	7.5 / 44
<i>Cava, Spain, Xarel.lo, Parellada</i>	
Prosecco di Valdobbiadene DOCG	8.5 / 50
<i>Veneto, Italy, Glera</i>	
Champagne Delamotte Brut	15 / 91
<i>Champagne, France, Chardonnay, Pinot Noir, Pinot Meunier</i>	
Champagne Laurent Perrier Brut	18 / 110
<i>Champagne, France, Chardonnay, Pinot Noir, Pinot Meunier</i>	

ROSÉ WINES

Corvina Rosato 'Gregoris'	6 / 31
<i>Veneto, Italy, Corvina</i>	
MIP	9 / 53
<i>Provence, France, Cinsault, Grenache, Syrah</i>	
Château La Mascaronne	14 / 80
<i>Provence, France, Cinsault, Grenache</i>	
Domaine des Brosses Sancerre Rosé	69
<i>Sancerre, France, Pinot Noir</i>	

COCKTAILS

Cherry Highball	13
<i>Ketel One Vodka, Thyme Cordial, Cherry Soda</i>	
Raspberry Bellini	13
<i>Rosé Campari, Belsazar Rosé, Raspberry, Prosecco</i>	
Lemon Spritz	13
<i>Tanqueray Gin Vermouth Blend, Basil & 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 & Jasmin</i>	
Lavender Horchata	9
<i>Seedlip Grove 42, Trail Mix Horchata, Vanilla, Lavender</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
Chai Latte	6

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