

IL PONTILE

Pane e Ricotta Fresca 12

In House baked bread served with whipped Ricotta and Apulian EVOO (to share)

CRUDI

Ostriche al Naturale (GF) <i>Fresh Oysters served with vinaigrette</i>	6 each
Trota di Mare (GF) <i>House cured ocean trout, finger lime and cucumber</i>	24
Ricciola (GF) <i>Kingfish with citrus fruits dressing and Tobiko</i>	24
Tartare di Tonno Pinna Gialla (GF) <i>Yellow Fin Tuna tartare with avocado and Apulian EVOO</i>	28
Battuta di Manzo (GF) <i>Black Angus Beef tenderloin tartare served with Cow Milk Stracciatella</i>	28

ANTIPASTI

Frittura di Gamberi e Calamari <i>Classic Italian style fried prawns and calamari with carrots and zucchini</i>	26
Polipetti alla Luciana (GF) <i>Baby octopuses in grape tomatoes sauce with black olives and capers</i>	25
Mozzarella in Carrozza (con Prosciutto Crudo di Parma) (V) <i>Smoked Mozzarella coated in breadcrumbs and confit cherry tomatoes (with 24 months aged Prosciutto)</i>	24 / 32
Parmigiana di Melanzane (V) <i>Traditional eggplant parmigiana served with Provolone fondue and basil pesto</i>	25
Polpette al Sugo <i>Signature Italian meatballs in San Marzano tomatoes ragout</i>	24
Burrata al Pomodoro (GF/V) <i>Burrata with Bloody Mary sauce and hazelnuts</i>	26
Zuppa di Lenticchie (GF/V) <i>"Nonna Style" lentil soup served with baked Ricotta</i>	24

PLEASE LET US KNOW OF ANY DIETARY REQUIREMENTS – 10% DISCRETIONARY SERVICE CHARGE APPLIES FOR GROUPS OF 10 PEOPLE OR MORE
10% SURCHARGE APPLIES ON SUNDAYS AND PUBLIC HOLIDAYS

V= Vegetarian / GF= Gluten Free

PRIMI

Linguine al Cartoccio	88
<i>Linguine baked in a parcel with mixed seafood (to share)</i>	
Ravioloni di Granchio e Gambero Imperiale	40
<i>Handmade Ravioli stuffed with crab, king prawn and lemon zest</i>	
Spaghetti alla Puttanesca (con Alici di Cetara) (V)	35 / 43
<i>Spaghetti with grape tomatoes, sauteed with black olives and capers (with Cetara Anchovies)</i>	
Rigatoni alla Genovese	38
<i>Traditional Neapolitan recipe of Rigatoni with slow-cooked Angus ragout</i>	
Pappardelle alla Bolognese	36
<i>Handmade Pappardelle with classic Italian Bolognese ragout and aged Grana Padano</i>	
Gnocchi alla Sorrentina (V)	35
<i>Handmade potatoes Gnocchi with fresh grape tomatoes and Smoked Buffalo Mozzarella</i>	

Gluten Free PASTA available on request

SECONDI

Grigliata Mista di Mare (GF)	88
<i>Chargrilled mixed seafood of the day (to share)</i>	
Guazzetto di Pesce (GF)	43
<i>Fish fillet of the day sauteed with grape tomatoes and shellfish</i>	
Tagliata di Tonno in Crosta di Pistacchi (GF)	45
<i>Pistachio crusted Yellow Fin Tuna fillet served with baby spinach</i>	
Cotoletta alla Milanese "Orecchia di Elefante"	45
<i>Famous Milanese 300gr Free Range Pork Cutlet on the bone</i>	
Bistecca alla Fiorentina (GF)	150
<i>1kg Tuscan style Black Angus T-bone steak served with roasted potatoes (to share)</i>	

CONTORNI

Insalata Verde di Stagione (V)	12
<i>Seasonal mixed green leaves and radishes</i>	
Insalata di Rucola (V)	14
<i>Wild rocket salad with shaved Parmigiano Reggiano and pears</i>	
Finocchi e Mirtilli (V)	14
<i>Fennel salad and fresh blueberries</i>	
Patate Novelle al Rosmarino (V)	14
<i>Rosemary baked baby potatoes</i>	



Il Pontile Artwork
by Michelle Purves
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