

IL PONTILE

CLASSIC MENU - \$90 pp

ANTIPASTI

Polipetti alla Luciana (GF)

Baby octopuses in grape tomatoes sauce with black olives and capers

Parmigiana di Melanzane

Traditional eggplant parmigiana served with cheese fondue and basil pesto

PRIMI

Gnocchi alla Sorrentina (V)

Handmade potatoes Gnocchi with fresh grape tomatoes and Smoked Buffalo Mozzarella

Cotoletta alla Milanese "Orecchia di Elefante"

Famous Milanese 300gr Free Range Pork Cutlet on the bone

CONTORNI

Insalata Verde di Stagione (V)

Seasonal mixed green leaves and radishes

DOLCI

Sorbetti

Selection of daily sorbets

IL PONTILE

PREMIUM MENU - \$120pp

ANTIPASTI

Frittura di Gamberi e Calamari

Classic Italian style fried prawns and calamari

Burrata al Pomodoro (GF/V)

Burrata with Bloody Mary sauce and hazelnuts

PRIMI

Gnocchi alla Sorrentina (V)

Handmade potatoes Gnocchi with fresh grape tomatoes and Smoked Buffalo Mozzarella

Pappardelle alla Bolognese

Handmade pappardelle with classic Italian Bolognese ragout and aged Grana Padano

SECONDI

Tagliata di Tonno in Costa di Pistacchi

Pistachio crusted Yellow Fin tuna fillet served with baby spinach

CONTORNI

Patate Novelle al Rosmarino (V)

Rosemary baked baby potatoes

Insalata Verde di Stagione (V)

Seasonal mixed green leaves and radishes

DOLCI

Coda d'Aragosta

Crispy filo pastry filled with vanilla & cinnamon ricotta, topped with mixed berries

IL PONTILE

BESPOKE MENU - \$160 pp

CRUDO

Ricciola (GF)

Kingfish with citrus dressing and Tobiko

ANTIPASTI

Frittura di Gamberi e Calamari

Classic Italian style fried prawns and calamari

Burrata al Pomodoro (GF/V)

Burrata with Bloody Mary sauce and hazelnuts

PRIMI

Linguine al Cartoccio

Linguine baked in a parcel with mixed seafood

SECONDI

Bistecca alla Fiorentina (GF)

1kg Tuscan style Black Angus T-bone steak served with roasted potatoes

CONTORNI

Insalata di Rucola (V)

Wild rocket salad with shaved Parmigiano Reggiano and pears

Finocchi e Mirtilli (V)

Fennel salad and fresh blueberries

DOLCI

Sfogliatella Napoletana

Crispy filo pastry filled with vanilla & cinnamon ricotta, topped with mixed berries