

IL PONTILE

MELBOURNE CUP MENU – \$210PP

Glass of Prosecco Val d'Oca Rosa on arrival

ANTIPASTO

(to share)

Olive Ascolane (V)

Typical of Marche region, perfect stuzzichino, to start, a delicious meal. Stuffed with chilli and feta cheese

Gnocco Fritto (Con Prosciutto or mixed vegetables)

Homemade fried pizza dough accompanied with slices of 24-month aged San Daniele prosciutto

Battuta di Manzo (GF)

Black Angus Beef tenderloin tartare served with a dollop of fresh and creamy Stracciatella cheese

Polipo e patate

Our fisherman fresh octopus, celery, and potato salad, served with citronette dressing

PRIMI

(Choice of one dish)

Pappardelle alla Bolognese

Handmade Pappardelle with a slow cooked wagyu ragù and aged Grana Padano

Gnocchi alla Zucca (V)

Handmade potato gnocchi with pumpkin sauce and truffle pecorino

Linguine vongole e zucchini

Served in a decadent sauce consisting of garlic infused olive oil, a Franciacorta reduction, chilli, and clams

Optional indulgence: Linguine Lobster available on request before Friday 28/10 (at MP)

IL PONTILE

SECONDI

(Choice of one dish)

Spiedino di Carne

A combination of chargrilled pork, beef, and lamb, providing a pleasant variation at the comfort of skewers

Spiedino del Pescatore

A skewer trio of swordfish, prawns, and scallops with flavours that flaunt the freshness of the waterfront

Melanzana barchetta (V)

Stuffed eggplant with puttanesca sauce (capers, olives, tomato sauce)

CONTORNI

(Choice of one dish)

Insalata di Rucola (V)

Wild rocket salad, tossed in a balsamic vinegar reduction, served with shaved parmesan cheese and fresh pears

Patate Novelle al Rosmarino (GF/V)

Potato wedges baked in a rosemary infused oil

DOLCE

(Choice of one dish)

Millefoglie

Puff pastry with Chantilly cream and cherry syrup

Sorbetti

Refreshing lemon and strawberry sorbet to cleanse the palate, the perfect pair

Optional indulgence: Linguine Lobster available on request before Friday 28/10 (at MP)