

# IL PONTILE

## **Pane, Burro, Alici 13**

*Fresh garlic bread with butter and Italian anchovies*

## **Ricordi Di Infanzia 14**

*Bread with ricotta mousse, and basil infused olive oil*

### **CRUDI**

#### **Ostriche al Naturale (GF)**

**6 / 7 each**

*Freshly shucked Sydney Rock Oysters*

- Vinaigrette
- Ponzu

#### **Scampi in “Bellavista” (GF)**

**21**

*New Zealand Scampi marinated in orange juice and black pepper, brunoise market vegetables, with house made basil mayonnaise*

#### **Carpaccio di Gamberi (GF)**

**26**

*Prawn carpaccio, truffle cream, Italian burrata, with powdered capers*

#### **Cannolo Battuto di Tonno (GF)**

**24**

*Bread cannolo, filled with tuna tartare, topped with citrus sliced Australian Hass avocado, Italian stracciatella, with fragrant confit tomato purée*

#### **Carpaccio di Manzo (GF)**

**28**

*Venetian beef carpaccio, crisp parmigiano reggiano crumble, rucola sauce, and caramelised pear*

### **ANTIPASTI**

#### **Antipasto “IL PONTILE” (GF)**

**68**

*Antipasto platter of house, prepared zucchini, eggplant, tomato, artichoke, red capsicum, cauliflower, pitted olives, provolone, parmigiano reggiano, mortadella, and San Daniele prosciutto*

#### **Frittura di Gamberi e Calamari**

**26**

*Crisp lightly battered Australian calamari and Queensland king prawn, with special house luxe tartar sauce*

#### **Involtini di Melanzana alla “Parmigiana” (V)**

**25**

*Originated in Naples, and reimagined at Il Pontile – rolled parmigiana of eggplant, mozzarella, parmesan and tomatoes, striped in parmesan sauce, basil sauce, and house made tomato sauce*

#### **Burrata su Insalatina ai “Due” Pomodori (V)**

**32**

*Southern Italian Burrata with red and yellow tomato, marinated in oil, oregano and pepper, with crunchy garlic bread, and finished with house made fresh pistachio sauce*

#### **Polpo Scottato Glassato al Balsamico (GF)**

**28**

*South West Australian octopus tentacles, caramelised in Italian balsamic, finished with cocktail potato crisps, and raw puttanesca sauce*

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

- Cartoccio di Mare all' Amalfitana (to share)** 128  
*Linguine with premium market sourced Queensland king prawn, calamari, mussels, vongole, New Zealand scampi, garlic, chilli, and cherry tomato, infused in house slow simmered vegetable stock, baked in parchment paper in Costiera Amalfitana tradition. Served table side*
- Ravioli Capresi "IL PONTILE"** 56  
*Capri style hand made round, eggless ravioli with ricotta cheese, Queensland prawn, finished in prawn sauce, and topped with caramelised lemon zest powder*
- Gnocchi alla "Sorrentina" (V)** 35  
*Comforting traditional Sorrento gnocchi, baked in rich house made cherry tomato sauce, on bubbling provolone cheese sauce, accompanied with basil cream*
- Tagliatelle alla "Nerano" (V)** 36  
*Tagliatelle pasta, made in authentic Naples fashion, with zucchini, lashings of butter, basil purée, and parmesan cheese purée*
- Spaghetti Cacio e Pepe (V)** 38  
*Spaghetti in rich pecorino Romano cheese and freshly ground pepper sauce*

\*Gluten Free PASTA available on request\*

## SECONDI

- Grigliata Mista di Mare (to share) (GF)** 118  
*Hearty grilled platter of premium seasonal market sourced fish, Queensland king prawn, calamari, scallop, New Zealand scampi, with salmoriglio sauce made with a Southern Italian sensibility*
- Guazzetto di Pesce (GF)** 78  
*Luxurious medley of seafood stew with premium market sourced wild caught snapper, mussels, vongole, calamari, Queensland king prawn, cherry tomato, garlic, chilli, simmered in prosecco, with Neapolitan origins*
- Tagliata di Tonno (GF)** 45  
*Perfectly seared Yellow Fin tuna with Sicilian Trapanese sauce*
- Cotoletta alla Milanese** 50  
*Made in Milanese Lombard tradition, premium sourced veal cutlet, lightly breaded and delicately fried in butter, served with fresh Ciliegino sauce and Parmigiano Reggiano*
- Filetto di Manzo (GF)** 65  
*Premium angus eye fillet with truffle butter and sauté baby spinach*

## CONTORNI

- Verdure Grigliate (GF/V) 15**  
*Farmers market grilled vegetables*
- Insalata Verde di Stagione (GF/V) 12**  
*Mixed garden salad with light citrus and honey dressing*
- Insalata di Rucola (GF/V) 14**  
*Rocket and pear salad with shaved parmigiano reggiano cheese*
- Finocchi e Arance (GF/V) 14**  
*Fennel and orange salad, lightly dressed with cold pressed olive oil*
- Patate Novelle al Rosmarino (GF/V) 14**  
*Rosemary roasted baby potatoes*

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