

TO START

Marinated Olives 8

Puglia Burrata, Arugula Pesto 18

Sud Tyrol Prosciutto 11

Sud Tyrol Speck 11

Tallegio Il Caravagio 11

Comté 12 Months 11

Whipped ricotta, Zaatar, Anchovy 11
Spelt Sourdough

ANTIPASTI

Mussel 'Nduja 17
'Nduja butter, Croutons

Tomato Tonnato 19
Tuna Sauce, Fig Leaf Oil, Shiso

Wagyu Beef Carpaccio 19
Brown Butter Mayo, Lemon, Fried Capers

Sicilian Style Tuna Crudo 24
Capers, Red Onion, Olive Oil, Pistachio

VEGETABLES / SIDES

Caponata 14
Eggplant, Maple Syrup, Pine Nut

Roasted Heirloom Carrot 13
Orange Sauce

Leafy Salad, Alsatian Dressing 7

Fries 10
Confit Garlic Mayo

PASTA & RISO

Parisian gnocchi 28
Creamy Sauce, Mushroom, Persillade

Pappardelle al Ragu 29
Venetian Duck confit Ragu, Parmigiano
Pasta gluten Free + 4

Risotto Al salto 32
Saffron, Bone Marrow
+ Marsala Luge \$5

Dauphiné Raviolo, Frog legs 35
Comté, Ricotta, sage brown butter

MAINS

Nova Scotia Salmon 34
Fennel, Black Olive Tapenade Sauce

Octopus 36
Barbecue, Prosciutto XO Sauce,
Caramelized Yogurt

Burger "Steak au Poivre" 28
Fries or Leafy Salad
Served Medium Rare
Green Peppercorn, Gruyere, Shallot
Extra Foie Gras +15
Gluten Free + 5

Chicken Breast alla Milanese 32
Gribiche, Burnt Lemon, Cornichon

Dover Sole Meunière 95
Whole Dover Sole, Brown Butter, Parsley,
Lemon

DESSERTS

Tiramisu 12

Panna Cotta 9
Fig leaf, Red Berries

Vanilla Soft Serve 7
Honey, Olive Oil, Fennel Pollen

A fee of 2.00\$ p.p. will be added to your bill for unlimited filtered sparkling or still water

VINOTECA
POMPETTE

FOOD MENU

TUESDAY - THURSDAY : 6 - 9:00 PM

FRIDAY - SATURDAY : 6 - 10:30 PM