

VINOTECA POMPETTE

DINNER

TO START

SNACKS

Spelt Sourdough Bread 8

Sicilian Olive Oil, Madagascar Pepper Butter

Marinated Olives 8

Sud Tyrol Prosciutto 11

PEI Oyster 3.5 each

order by 3

served with Horseradish, Mignonette

Comté Cheese 12

12 months, honey

COLD STARTERS

Whipped ricotta, Zaatar, Anchovy 12

Sourdough Tartine

Gem Lettuce, Cheese 12

Dijon & Maple syrup Dressing,
Garlic Sourdough Crouton

Puglia Burrata, Blood Sausage, Apple 18

Apple Compote, Mustard Pickles

Wagyu Beef Tartare 23

Black Garlic, Quail Egg yolk, Baguette Crouton

Sicilian Style Tuna Crudo 24

Capers, Red Onion, Olive Oil, Pistachio

WARM STARTERS

Mussel 'Nduja 17

'Nduja butter, Croutons

Octopus 35

Barbecue, Prosciutto XO Sauce,
Caramelized Yogurt

VEGETABLES / SIDES

Caponata 14

Eggplant, Maple Syrup, Pine Nut

Roasted Cabbage 15

Almond Cream, Espelette Pepper Oil

Fries 10

Confit Garlic Mayo, Homemade Ketchup

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

PASTA & RISO

Ravioli Dauphiné with Comté Cheese 29

Squash, Ricotta, Sage Brown Butter

Cavatelli of the Moment 26

Pesto, Salsiccia, Pecorino, Chili Oil

Parisian Gnocchi 28

Creamy Sauce, Mushroom, Persillade

Pappardelle al Ragu 29

Venetian Duck confit Ragu, Parmigiano
Pasta gluten Free + 4

Crispy Risotto Al Salto, Bone Marrow 32

Saffron, Parmigiano Cream

MAINS

FISH & MEAT

Whole Branzino, 45

Grilled on the barbecue,
Herring Roe & Chive Beurre blanc

Whole Quebec Duck Breast 55

Date Condiment, Duck Jus

Comfort Plate

Burger "Steak au Poivre" 28

Fries or Leafy Salad

Served Medium Rare

Green Peppercorn, Gruyere, Shallot

Extra Foie Gras +15

Gluten Free + 5

DESSERTS

Tiramisu 12

Vanilla Rice Pudding 10

Salted Butter Caramel, Candied Nuts & Seeds

Vanilla Soft Serve 7

Honey, Olive Oil, Fennel Pollen

VINOTECA
POMPETTE

FOOD MENU