

# VINOTECA POMPETTE

## DINNER

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### TO START

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#### SNACKS

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##### **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**

Honey, Sourdough Bread

##### **White Asparagus 22**

Ramp Puree, Pecan Savory Praliné,  
Parmigiano & Sunflower Crumble

#### COLD STARTERS

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##### **Whipped ricotta, Zaatar, Anchovy 12**

Sourdough Tartine

##### **Gem Lettuce, Cheese 12**

Dijon & Maple syrup Dressing,  
Garlic Sourdough Crouton

##### **Puglia Burrata, Mortadella 19**

Tamarack Farm Sweet Pepper Condiment

##### **Bone Marrow Beef Tartare 29**

Baguette Crackers

##### **Sicilian Style Tuna Crudo 24**

Capers, Red Onion, Olive Oil, Pistachio

#### WARM STARTERS

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##### **Mussel 'Nduja 17**

'Nduja butter, Croutons

##### **Octopus 35**

Barbecue, Prosciutto XO Sauce,  
Caramelized Yogurt

#### VEGETABLES / SIDES

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##### **Caponata 14**

Eggplant, Maple Syrup, Pine Nut

##### **Roasted Cabbage 15**

Almond Cream, Espelette Pepper Oil

##### **Fries 10**

Confit Garlic Mayo, Homemade Ketchup

### PASTA

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##### **Ravioli Dauphiné with Comté Cheese 29**

Mushroom Jus Infused with Labrador Tea,  
Confit Maitake

##### **Parisian Gnocchi Gorgonzola 27**

Gorgonzola Creamy Sauce, Breadcrumbs

##### **Pappardelle al Ragu 29**

Venetian Duck confit Ragu, Parmigiano  
Pasta gluten Free + 4

##### **Lobster Paccheri 49**

Lobster Bisque, Tarragon, Lemon Zest

### MAINS

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#### FISH & MEAT

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##### **Whole Branzino, 45**

Grilled on the barbecue,  
Herring Roe & Chive Beurre blanc

##### **Whole Quebec Duck Breast 55**

Date Condiment, Duck Jus

#### Comfort Plate

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##### **Burger "Steak au Poivre" 28**

Fries or Leafy Salad  
Served Medium Rare

Green Peppercorn, Gruyere, Shallot

Extra Foie Gras +15

Gluten Free + 5

### DESSERTS

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##### **Tiramisu 12**

##### **Banoffee 12**

Banana Compote, Candied Nuts,  
Dulce de Leche

##### **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