

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

Honey, Sourdough Bread

COLD STARTERS

Whipped ricotta, Zaatar, Anchovy 12

Sourdough Tartine

Gem Lettuce, Cheese 12

Dijon & Maple syrup Dressing,
Garlic Sourdough Crouton

Puglia Burrata, Mortadella 19

Tamarack Sweet Pepper Condiment

Bone Marrow Beef Tartare 29

Baguette Crackers

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

PASTA & RISO

Ravioli Dauphiné with Comté Cheese 29

Brusselsprout, Ricotta,
Sage Brown Butter, Hazelnut

Cavatelli Alla Puttanesca 26

Tomato, Black Olives, Capers, Anchovy, Chili

Parisian Gnocchi 28

Creamy Sauce, Mushroom, Persillade

Pappardelle al Ragu 29

Venetian Duck confit Ragu, Parmigiano
Pasta gluten Free + 4

Crispy Saffron Risotto Alle Vongole 34

Clams, Shellfish Sauce, Salmon Roe

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

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