

TO START

Spelt Sourdough Bread 8

Sicilian Olive Oil, Voatsiperifery Pepper Butter

Marinated Olives 8

Sud Tyrol Prosciutto 11

Sud Tyrol Speck 11

Taleggio Il Caravaggio 11

Whipped ricotta, Zaatar, Anchovy 11

Sourdough Tartine

PEI Oyster 3.5

min order 3. Horseradish, Mignonette

ANTIPASTI

Puglia Burrata, Ontario Peach 18

Mussel 'Nduja 17

'Nduja butter, Croutons

Vitello Tonnato 23

Slow cooked Veal, Tonnato Sauce, Preserved
Lemon

Sicilian Style Tuna Crudo 24

Capers, Red Onion, Olive Oil, Pistachio

PASTA & RISO

Ravioli Dauphiné with Comté Cheese 29

Squash, Ricotta, Sage Brown Butter

Cavatelli of the Moment 25

Parisian Gnocchi 28

Creamy Sauce, Mushroom, Persillade

Pappardelle al Ragu 29

Venetian Duck confit Ragu, Parmigiano
Pasta gluten Free + 4

Risotto Al Salto & Bone Marrow 32

Saffron, Parmigiano Cream
+ Marsala Luge \$5

MAINS

Octopus 39

Barbecue, Prosciutto XO Sauce,
Caramelized Yogurt

Whole Branzino, 45

Grilled on the barbecue,
Herring Roe & Chive Beurre blanc

COMFORT PLATES

Burger "Steak au Poivre" 28

Fries or Leafy Salad

Served Medium Rare

Green Peppercorn, Gruyere, Shallot

Extra Foie Gras +15

Gluten Free + 5

Cordon Bleu, Tomato Fondue 29

Breaded Chicken, Ham, Smoked Mozzarella

VEGETABLES / SIDES

Caponata 14

Eggplant, Maple Syrup, Pine Nut

Roasted Cabbage 15

Almond Cream, Espelette Pepper Oil

Gem Lettuce, Cheese 12

Dijon & Maple syrup Dressing, Garlic
Sourdough Crouton

Fries 10

Confit Garlic Mayo, Homemade Ketchup

DESSERTS

Tiramisu 12

Marsala Crème Caramel 10

Limoncello Syrup, Ricotta & Vanilla

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