

Benvenuti al Ristorante

“Al Pontile”

*Enjoy your meal and we apologise if one or another item
is not available temporarily.*

Buon Appetito

** All preparations with this symbol contain Pork or its derivatives*

§ # All preparations with this symbol contain Alcohol

Take your time . . .

Try one of our Aperitifs with Prosecco Spumante

Spumante flute 150 ml.	\$ 9.50
Spumante and Campari	\$ 14.50
Bellini <i>(Prosecco Spumante with Peach Pulp)</i>	\$ 16.50
Mimosa <i>(Prosecco Spumante with Orange Juice and Orange Curacao)</i>	\$ 16.50
Vivaldi <i>(Prosecco Spumante with Wild Strawberry pulp)</i>	\$ 16.50
Kir Royal <i>(Prosecco Spumante with Creme de Cassis)</i>	\$ 16.50
Ritz Fizz <i>(Prosecco Spumante with Amaretto di Saronno and Blue Curacao)</i>	\$ 16.50
Prosecco Cocktail <i>(Prosecco Spumante with Cognac Courvoisier and Grand Marnier)</i>	\$ 16.50

All Price are in US Dollar

**Every day you can try one of our Special Set Menus,
so that you can taste more than one speciality**

Special Seafood Set Menu for \$ 127.00

(To be shared by two persons)

Insalata di Mare

(A regular portion)

Spaghetti ai Frutti di Mare

(A regular portion)

Grilled Fish from the catch of the day

(Two regular portions)

Ice Cream and Coffee

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Special Lobster Set Menu for \$ 148.50

(To be shared by two persons)

Prawns and Pink Grapefruit Cocktail

(A regular portion)

Pasta Arrabbiata

(A regular portion)

Grill Lobster Small

(Two regular portions)

Ice Cream and Coffee

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Special Meat set Menu for \$ 85.50

(To be shared by two persons)

Traditional Beef Carpaccio

(A regular portion)

Pappardelle verdi ai Funghi Di Bosco

(A regular portion)

Beef tenderloin Mediterranean Style

(A regular portion)

Ice Cream and Coffee

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Antipasti Tradizionali e...
Appetisers, Traditional Way and . . .

Antipasto all' Italiana (*) **\$ 24.50**

(Selezione di Salami servito con Giardiniera di Verdure)

Italian style Appetizer (*)

(A special selection of Ham and Sausages served along with pickled Garden Vegetables)

Prosciutto Crudo di Parma (*) **\$ 24.50**

(Il piu` famoso dei Prosciutti salati Italiani)

Parma Ham (*)

(The most famous salted Ham from Italy)

Prosciutto di Parma e Papaia (*) **\$ 26.00**

(Dolce abbinamento tropicale al salato piu` rinomato)

Parma Ham and Papaya (*)

(Tropical sweetness coupled with the famous Ham)

Carpaccio di Manzo e Zucchine **\$ 18.50**

(Delicate fettine di filetto Marinato cosparsa con scaglie di Pecorino)

Beef and Zucchini Carpaccio

(Delicate slices of Marinated tenderloin sprinkled with flakes of Pecorino Cheese)

All Price are in US Dollar

Antipasti di Mare
Appetizers from the deep Sea

Insalata di Mare (Porzione da Antipasto) \$ 13.00

(Calamari, Polipetti e Gamberetti al Vapore conditi all' Olio Vergine e Limone)

Insalata di Mare (Starter Portion)

(Steamed Calamaries, Octopus and Shrimps with the classic dressing of Virgin Olive Oil and Lemon)

Insalata di Mare \$ 25.00

(Calamari, Polipetti e Gamberetti al Vapore conditi all' Olio Vergine e Limone)

Insalata di Mare

(Steamed Calamaries, Octopus and Shrimps with the classic dressing of Virgin Olive Oil and Lemon)

Cocktail di code di Gamberi e Pompelmo Rosa (#) \$ 37.00

Prawn tails and Pink Grapefruit Cocktail (#)

Carpaccio di Pesce alle Erbe condito con Aceto Balsamico \$ 12.50

Fish Carpaccio with Herbs dressed in Balsamic Vinegar

Carpaccio di Pesce Tradizionale \$ 12.50

Traditional Fish Carpaccio

(Proposed with Horse-radish sauce)

Alici Marinate \$ 26.00

(Servita con Schiacciatina)

Marinated Anchovies

(Served with Schiacciatina)

All Price are in US Dollar

I piatti Freddi *The Cold platter*

Piatto freddo Classico **\$ 32.50**

(Selezione di Salumi e Formaggi con Verdure all'Olio e Sottaceto)

Classic cold Platter

(Selection of Ham, Salami and Cheeses served with Pickles and preserved Vegetables)

Mozzarella alla Caprese **\$ 17.00**

(Gustosa Mozzarella e Pomodoro con Origano e Basilico fresco)

Mozzarella alla Caprese

(Spread of tempting Mozzarella and Tomato with Oregano and fresh Basil)

I Formaggi Italiani *The Italian Cheese*

Selezione di Formaggi **\$ 20.00**

Cheese selection

Dall' Isola dei Polli *From «the Chicken Island»*

Uova fredde su letto di Lattuga con salsa Tartara **\$ 9.50**

Cold Eggs on a bed of shredded Lettuce with Tartar sauce

Omelette Fantasia, serviti con Insalata di Pomodori **\$ 11.00**

Fantasy Omelette, served with Tomato Salad

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Il fascino delle Insalate *Salad Appeal*

Insalata di Stagione Salad of the Season	\$ 9.50
Insalata mista alla Giardiniera Seasonal Salad with selection of Garden Vegetables	\$ 12.50
Insalata dello Chef <i>(Insalata fresca con Grana , Noci e semi di Sesamo Tostati)</i> Chef's salad <i>(Fresh Salad and Grana Cheese with nuts and toasted Sesame seeds)</i>	\$ 17.50
Insalata del Nostromo <i>(Insalata fresca arricchita con Tonno Carciofi, Olive e Peperoni)</i> Bosun salad <i>(Fresh green Salad and Tuna enhanced with Artichoke, Olives and Bell Pepper)</i>	\$ 20.00
Insalata di Tonno, Fagioli, Uova e Cipolla <i>(Su letto di Insalata verde)</i> Salad with Tuna fish, Eggs and Onion <i>(Based on Green Lettuce)</i>	\$ 17.50
Insalata Cesare <i>(Insalata con Bianco d'Uovo, Pane Tostatto, Formaggio e Maionese all'Aglio)</i> Caesar Salad <i>(Salad with White Egg, Toasted Bread, Cheese and Garlic Mayonnaise)</i>	\$ 18.50
Insalata di Pollo alla Contadina (*) <i>(Petto di Pollo Grigliato in Insalata Verde con Scamorza Affumicata, Pancetta, grani di Mais e Funghi coltivati)</i> Chicken salad farmer Style (*) <i>(Chicken breast grilled in Green Salad with Smoked Cheese, Bacon, grained Maize and cultivated Mushrooms)</i>	\$ 21.50

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Le nostre Paste Casalinghe

Our Home-made Pasta

Fresh Spaghetti . . .

Aglione Peperoncino <i>(Tastefully combined with Garlic, Olive Oil and Chilly Pepper)</i>	\$ 11.00
Pomodoro e Basilico <i>(Traditional Tomato and fresh Basil Sauce)</i>	\$ 12.50
alla Carbonara (*) <i>(Enriched with creamy Yolk and interspersed with fried Bacon)</i>	\$ 20.00
ai Frutti di Mare <i>(With delightful Sea food Sauce and Tomato sauce)</i>	\$ 29.00
al Tonno <i>(Olive, Caper, Tuna fish and Tomato sauce)</i>	\$ 18.50
spaghetti con Gamberoni <i>(spaghetti with prawns in a saffron flavoured cream sauce)</i>	\$ 29.50
in Bianco / Plain <i>(Served with Extra Virgin Olive Oil or Butter)</i>	\$ 8.50
Pasta all' Arrabbiata <i>(Short pasta in tasty Tomato Sauce with Garlic and Chilly - either mild or hot)</i>	\$ 12.50
Trenette al Pesto <i>(Flat Spaghetti with Italy's renowned sauce made from fresh Basil, Pine nut, Parmesan Cheese and Virgin Olive Oil)</i>	\$ 16.00
Tagliatelle alla Bolognese <i>(Tagliatelle Classic Italian Meat sauce)</i>	\$ 18.50
Pappardelle alla Partenopea <i>(Sauce of Capers and Olives with Tomato topped with Mozzarella)</i>	\$ 18.50

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Garganelli all' Amatriciana (*) <i>(Home made Maccheroni in tantalising Tomato sauce with Onions and Bacon)</i>	\$18.50
Tortellini in Salsa "Mamma Rosa"(*) <i>(Stuffed Pasta sautéed in a sauce of Tomato and Fresh Cream)</i>	\$ 24.00
Tortellini Panna e Prosciutto (*) <i>(Stuffed Pasta sautéed with cooked Ham and Fresh cream)</i>	\$ 25.00
Pappardelle Verdi ai Funghi di Bosco <i>(Green Pappardelle in wild Mushroom sauce)</i>	\$ 25.00
Bis <i>(A combination of two different Pastas of your choice)</i>	
As per selection	<i>For a minimum of two persons only</i>
Tris <i>(A combination of three different Pastas of your choice)</i>	
As per selection	<i>For a minimum of two persons only</i>

Zuppe e Minestre ***Soups***

Pasta e Fagioli alla Veneta (*) Pasta and Beans soup, brewed in the ancient way	\$ 16.00
Stracciatella allo Yogurt <i>(Brodo di Carne e fili d'Uovo con Parmigiano e Yogurt)</i> Threads of Egg and mature Parmesan Cheese with Yoghurt	\$ 11.00
Tortellini in Brodo (*) Stuffed Pasta in Vegetables and Beef stock	\$ 16.00
Minestrone Soup	\$ 13.00
Seafood Soup Tomato flavoured seafood soup	\$ 25.00

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Le Carni Proposte
Meat proposals

Dalla Padella
From the Pan.....

Piccatine di Manzo alla Pizzaiola **\$ 31.50**

(Fettine di filetto min.140 gms. Saltate all'Origano e finite al Pomodoro, Capperi e Olive)

Piccatine of Beef `alla Pizzaiola'

(Delicate Slices of tenderloin min.140gms. Sautéed in Oregano and finished with Capers, Olives and Tomato)

Suprema alla Valdostana **\$ 31.50**

(Succulento petto di Pollo min..140 gms. e Funghi nappato con formaggio fuso)

Supreme `alla Valdostana'

(Luscious Breast of Chicken min.140 gms. and Mushrooms coated with melted Cheese)

*Questi piatti di Carne sono guarniti con Insalata di Stagione e
Patate Fritte*

*All the above items will be accompanied by Seasonal Salad and
French Fries*

All Price are in US Dollar

..... *alla Brace*
.....*to the Fire*

Tagliata di Manzo alla Mediterranea **\$ 41.50**

(Una squisita preparazione di filetto disposto su Salsa al Basilico guarnito con Formaggio Affumicato ed accompagnato dall'Insalata dello Chef e Cetrioli allo Yogurt)

Beef tenderloin Mediterranean Style

(An exquisite preparation of beef tenderloin spread on a base of Basil Sauce garnished with Smoked Cheese and accompanied by Chef's Salad and cool Cucumbers in Yoghurt)

Filetto di Manzo Marinato alle Spezie in salsa Vergine **\$ 36.00**

Filet steak of Beef Marinated in Spiced Virgin sauce

Petto di Pollo con Burro alle Erbe fini **\$ 24.00**

Breast of Chicken with refined Herb Butter

Questi piatti saranno serviti con Verdure Grigliate e Patate Fritte

*All the above items will be served with Grilled Vegetables and
French Fries*

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Pesce, Molluschi e Crostacei dell' Oceano Indiano ***Fish, Mollusc and Shellfish from the*** ***Indian Ocean***

Pesce Intero dalla Pesca del giorno **\$ 21.00**
Grilled whole Fish from the Catch of the day

Trancio Nobile di Pesce Marinato **\$ 18.50**
Marinated Noble steak of Fish

Grigliata di Pesce Oceanico (per 2 persone) **\$ 77.50**
(Raffinato assortimento di Pesce fresco locale con Gamberoni 300gms e Calamari 200gms)

Mixed Grill from the Ocean (for 2 persons)
(A tasteful assortment of fresh Fish complemented with Prawns 300gms. and Calamari 200gms)

Gamberoni della baia del Bengala alla Griglia **\$ 58.00**
Grilled Prawns from the Bay of Bengal *(min. of 400 gms.)*

Calamari alla Griglia **\$ 31.50**
Grilled Calamari *(min. 250 gms.)*

Anelli e ciuffi di Calamari Fritti **\$ 31.50**
Ring and tuft of Fried Calamari *(min 250 gms.)*

Aragosta alla Griglia
Lobster from the grill

Small serving (500 – 600gms) (20 min.)

Medium serving (800 – 900gms) (30 min) **\$ 112.00/kg**

Large serving (1kg and above) (40 min)

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Aragosta Tartufata (#)

\$

(Stravagante combinazione di medaglioni d'Aragosta e l'aromatico Tartufo, serviti nel proprio carapace)

Truffled Lobster (#)

\$

(An extravagant combination of tasty medallions of Lobster and aromatic Truffles, served in its own shell)

(\$) Sara' aggiunto il 20% in piu' sul prezzo delle Aragoste alla Griglia a seconda della taglia

(\$) An additional of 20 % on the price of Grilled Lobster will be charged depending on the size

Tutti i piatti (salvo per i Calamari Fritti) sono serviti con Insalata di Stagione e Patate al Vapore

All the above items (except for Fried Calamari) will be served with Seasonal Salad and Steamed Potatoes.

Contorni caldi
Warm Garnishings

Verdure mista alla Griglia

\$ 12.50

Mixed vegetables from the Grill

Patate Fritte

\$ 5.00

French Fries

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La Pizzeria

*As you may know, the typical Italian Pizzas are made thin and flat, but, we also offer the “Focaccia”; the well-known smaller and thicker version of the Pizzas.
If you come with your family or friends, this will be the right occasion to share and enjoy with them a big size Pizza.*

Classiche

Schiacciatina al Rosmarino / all’Aglia / alle Olive Schiacciatina with Rosemary or Garlic or Olives	\$ 4.50
Pizza Marinara <i>(With Tomato and Garlic)</i>	\$ 7.50
Pizza Margherita <i>(With Tomato and Mozzarella)</i>	\$ 13.50
Focaccia Margherita	\$ 8.50
Pizza Napoletana <i>(With Tomato, Anchovies, Capers and Mozzarella)</i>	\$ 16.00
Focaccia Napoletana	\$ 9.50
Pizza ai Funghi <i>(With Tomato, Mozzarella and Mushrooms)</i>	\$ 17.50
Focaccia ai Funghi	\$ 9.50
Pizza Pugliese <i>(With Tomato, Mozzarella, Onion and Black Olives)</i>	\$ 16.00
Focaccia Pugliese	\$ 9.50
Pizza ai Carciofini <i>(With Tomato, Mozzarella and Artichoke)</i>	\$ 16.00
Focaccia ai Carciofini	\$ 9.50
Pizza con Wurstel (*) <i>(With Tomato, Mozzarella, and Wurstel)</i>	\$ 17.50
Focaccia con Wurstel	\$ 11.00
Pizza al Prosciutto (*) <i>(With Tomato, Mozzarella and Cooked Ham)</i>	\$ 20.00
Focaccia al Prosciutto	\$ 12.50

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Pizza Prosciutto e Funghi (*) <i>(With Tomato, Mozzarella, Cooked Ham and Mushrooms)</i>	\$ 22.00
Focaccia Prosciutto e Funghi	\$ 12.50
Pizza 4 Stagioni (*) <i>(With Tomato, Mozzarella, Cooked Ham, Mushrooms and Artichoke)</i>	\$ 21.00
Focaccia 4 Stagioni	\$ 12.50
Pizza Capricciosa (*) <i>(With Tomato, Mozzarella, Ham, Mushrooms, Artichoke, Capers, Olives and Anchovies)</i>	\$ 22.00
Focaccia Capricciosa	\$ 14.50
Pizza Vegetariana <i>(With Tomato, Mozzarella, Mushrooms, Artichoke, fresh Tomato, Asparagus and Bell Pepper)</i>	\$ 21.00
Focaccia Vegetariana	\$ 12.50
Pizza ai Formaggi <i>(With Tomato, Mozzarella, Parmesan, Fontina and Blue cheese)</i>	\$ 22.00
Focaccia ai Formaggi	\$ 12.50
Calzone (*) <i>(Con Pomodoro, Mozzarella, Prosciutto, Funghi, Wurstel e Carciofini)</i> <i>(Closed Pizza with a stuffing of Ham, Mozzarella, Mushrooms, Wurstel and Artichoke)</i>	\$ 22.50

Fantasia

Pizza Fresca (Pizza Fresh) <i>(Con Pomodoro, Mozzarella, Pomodoro fresco e Pesto)</i> <i>(With Tomato, Mozzarella, fresh Tomato and Basil sauce)</i>	\$ 14.50
Focaccia Fresca	\$ 12.00
Pizza del Pescatore (Pizza Fisherman) <i>(Con Pomodoro, Mozzarella, Tonno, Cipolla e Olive)</i> <i>(With Tomato, Mozzarella, Tuna fish, Onion and Olives)</i>	\$ 21.00
Focaccia del Pescatore	\$ 12.50
Pizza alla Diavola (Pizza Devilled) (*) <i>(Con Pomodoro, Mozzarella, Salamino Piccante e Peperoni)</i> <i>(With Tomato, Mozzarella, Hot Salami and Bell Pepper)</i>	\$ 22.00
Focaccia alla Diavola	\$ 12.50
Pizza SoleMare <i>(Con Pomodoro, Mozzarella, Pomodoro Fresco, Acciughe e Olive)</i> <i>(With Tomato, Mozzarella, Fresh Tomato, Anchovies and Olives)</i>	\$ 20.00
Focaccia SoleMare	\$ 12.50

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Pizza Hawaii (*)	\$ 23.00
<i>(Con Pomodoro, Mozzarella, Ananas, Prosciutto e Parmigiano)</i>	
<i>(With Tomato, Mozzarella, Pineapple, Ham and Parmesan)</i>	
Focaccia Hawaii	\$ 12.50
Pizza Esagerata (Pizza Exaggeration) (*)	\$ 23.00
<i>(Pomodoro, Mozzarella, Prosciutto, Funghi, Carciofini, Wurstel, Peperoni, Asparagi, Salamino piccante e un po' di tutto)</i>	
<i>(Tomato, Mozzarella, Ham, Mushroom, Artichoke, Wurstel, Bell Pepper, Asparagus, Hot Salami and a little of everything)</i>	
Focaccia Esagerata	\$ 16.00
Pizza Saporita (*)	\$ 24.00
<i>(Con Pomodoro, Mozzarella, Asparagi, Wurstel, Parmigiano e Uovo)</i>	
<i>(With Tomato, Mozzarella, Asparagus, Wurstel, Eggs and Parmesan)</i>	
Focaccia Saporita	\$ 16.00
Pizza al Tramonto	\$ 24.50
<i>(Con Pomodoro, Insalata di Mare 180 gms. e Olive)</i>	
<i>(With Tomato, Seafood Salad 180 gms. and Olives)</i>	
Focaccia al Tramonto	\$ 15.00
Pizza alla Frutta (Pizza of Fruits) (\$)	\$ 22.00
<i>(Con Frutta di stagione, Crema e Amaretto di Saronno)</i>	
<i>(With seasonal fruits, Cream and Liqueur Amaretto di Saronno)</i>	

Guest Suggestions

Pizza Carbonara (*)	\$ 21.00
<i>(With Mozzarella, Bacon, Egg and Parmesan Cheese)</i>	
Pizza al Ragu	\$ 21.00
<i>(With Tomato, Mozzarella and Bolognese Sauce)</i>	
Focaccia al Ragu	\$ 12.50
Pizza Caledonian Special (*)	\$ 25.00
<i>(With lot of Garlic, Tomato, Mozzarella, Onion, Mushrooms and Hot Salami)</i>	
Focaccia Caledonian Special	\$ 16.00
Pizza con Pollo	\$ 25.00
<i>(With Tomato, Mozzarella, Grilled Chicken Breast and Bell Pepper)</i>	
Focaccia con Pollo	\$ 16.00

Pizza Famiglia / The Family Pizza
 Double the price of Pizza as per selection)

All Price are in US Dollar

Componi la tua Pizza con gli ingredienti che preferisci
Compose your own Pizza with the ingredients you prefer

Mozzarella	/	Mozzarella Cheese 50 gr.	\$ 7.00
Prosciutto crudo	/	Parma Ham (*)	\$ 9.50
Cipolle	/	Onion	\$ 2.00
Capperi	/	Capers	\$ 2.00
Olive	/	Olives	\$ 2.00
Acciughe	/	Anchovies	\$ 2.00
Prosciutto	/	Cooked Ham (*)	\$ 6.00
Funghi	/	Mushrooms	\$ 4.50
Carciofini	/	Artichoke	\$ 3.00
Tonno	/	Tuna fish	\$ 3.00
Salamino Piccante	/	Hot Salami (*)	\$ 5.00
Wurstel	/	Wurstel (*)	\$ 5.00
Parmigiano	/	Parmesan Cheese	\$ 4.50
Gorgonzola	/	Gorgonzola Cheese	\$ 4.50
Asparagi	/	Asparagus	\$ 3.00
Melanzane	/	Eggplant	\$ 2.00
Peperoni	/	Bell Pepper	\$ 2.00
Bacon	/	Bacon (*)	\$ 5.50
Corn	/	Corn	\$ 2.00
Pollo	/	Chicken	\$ 6.00
Manzo	/	Beef	\$ 6.50

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La Frutta dal Cesto
Fruits from the Basket

Macedonia di Frutta Macedoine of Fruits	\$ 8.50
Macedonia con Gelato Macedoine with Ice Cream	\$ 11.00
Composizione di Frutta Compilation of fresh Fruits	\$ 12.50

Richiedi al tuo Cameriere la lista
dei nostri Gelati Mantecati all'Italiana e dei Sorbetti

Please ask your Waiter for the list of our creamiest
Ice Creams and Sorbets

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