

ANTIPASTI/ APPETIZERS

Parmigiana di Melanzane	13
<i>Fried Eggplant layers - tomato sauce - basil- Parmigiano cheese</i>	
Calamari Fritti	17
<i>Ocean Tide fried calamari - served with spicy mayo and tomato sauce</i>	
Burrata e Prosciutto	17
<i>Burrata cheese(from Salerno- Italy)- San Daniele Prosciutto</i>	
Insalata di Bosco	12
<i>Baby greens- grape tomatoes- berries - red wine reduction honey toasted walnuts- balsamic vinagrette</i>	

PRIMI/ PASTAS

Tagliolini neri ai Frutti di Mare	19
<i>Homemade fresh squid ink tagliolini- garlic - shrimp - sea scallops - clams mussels - calamari- touch of tomato sauce</i>	
Tortellini di formaggio con panna, prosciutto e piselli	16
<i>Cheese tortellini -creamy prosciutto and sweet green peas sauce</i>	
Pappardelle alla Bolognese	17
<i>Homemade fresh pappardelle-Traditional Mediterranean beef tomato sauce-parsley</i>	
Orecchiette salsiccia e cime di rapa	17
<i>Homemade orecchiette pasta - garlic- sweet Italian sausage - broccoli rabe</i>	
Penne alla Norma	16
<i>Penne pasta - eggplant tomato sauce - basil- shaved ricotta salata cheese</i>	
Il Timballo	20
<i>Homemade layers of wide ribbons pasta – béchamel - beef tomato sauce buffalo mozzarella cheese – Parmigiano Reggiano cheese - basil reduction</i>	
Gnocchi al gorgonzola, pere e noci	18
<i>Handmade potato gnocchi - pear- walnuts- gorgonzola sauce</i>	
Risotto ai Funghi Porcini	20
<i>Acquarello rice - fresh porcini mushrooms -truffle olive oil</i>	

SECONDI/ MAIN COURSE

Milanese di pollo	20
<i>Chicken breast Milanese- served with choice of mashed potatoes or green salad</i>	
Salmone in salsa di arancia	22
<i>Grilled Atlantic salmon filet*(8oz)- orange sauce- grilled asparagus served with choice of mashed potatoes or green salad</i>	
Tagliata di Manzo	24
<i>Grilled Prime beef sirloin* (6oz)- served with choice of mashed potatoes or green salad</i>	
Pollo alla Parmigiana	20
<i>breaded chicken breast* - tomato sauce - mozzarella cheese Parmigiano cheese -Served with spaghetti with tomato sauce</i>	

CONTORNI/ SIDES

Broccoli Rabe	8
<i>Broccoli rabe sautéed with garlic and extra virgin olive oil and crush red pepper</i>	
Pure' di Patate	8
<i>Creamy mashed Potatoes</i>	
Insalatina verde	8
<i>Green Salad with grape tomatoes</i>	

DOLCI/ DESSERT

Tiramisu	8
Italian Style Cheese cake	8
Vanilla Panna Cotta	8

DRINKS

SOFT DRINK

Canned: Coke, Diet Coke, Ginger Ale, Sprite	4
Acqua Panna 1 Liter	6
SanPellegrino 1 Liter	6

CAFETERIA

Ice Tea,	4
Ice Coffee	4
Coffee	3
Cappuccino	4

LIQUOR

COCKTAILS

All drinks will be served with Ice On Side

Red Sangria	8
White Sangria	8
Mojito	8
Margarita	8
Negroni	8
Manhattan	8
Old Fashioned	8

MIX DRINKS

Vodka based	8
Rum based	8
Gin based	8
Whiskey based	8

BEERS

Peroni	6
Moretti La Rossa	6
Corona	6
Guinness	6
Stella	6
Coors Light	6
Goose Island IPA	6
Buckler alcohol free	6
Angry Orchard Hard Cider	6

WINE BY THE GLASS

Pinot Grigio	8
Chardonnay	8
Sauvignon	8
Reisling	7
Chianti	8
Pinot Noir	8
Cabernet	8
Supertuscan	12

Full wine List available - ALL WINES 50% OFF
Download it at www.ilpunterestaurant.com

Open 7 Days a Week

From 12:00PM to 9PM
Address: 507 9Th Avenue 10018 NYC
Phone +1 (212) 244 0088
Email: info@ilpunterestaurant.com