



Benvenuti al Ristorante

“Al Pontile”

ITALIAN RESTAURANT



Sun Island
RESORT & SPA





Buon Appetito

** All preparations with this symbol contain Pork or its derivatives
§ # All preparations with this symbol contain Alcohol*

SPECIAL SET MENUS,

SPECIAL SEAFOOD SET MENU

(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

\$ 158.75

SPECIAL MEAT SET MENU

(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

\$ 107.25

SPECIAL LOBSTER SET MENU FOR

(To be shared by two persons)

Prawns Tails & Pink Grapefruit Cocktail
(A regular portion)

Pasta al' Arrabiata
(A regular portion)

Grilled Lobster
(A regular portion)

Ice Cream and Coffee

\$ 247.00

APPERTISERS

Antipasti Tradizionali e...

ITALIAN STYLE APPETIZER

Antipasto all' Italiana

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

Selezione di Salami servito con Giardiniera di Verdure

\$ 31.00

PARMA HAM

Prosciutto Crudo di Parma

The most famous salted Ham from Italy
Il piu` famoso dei Prosciutti salati Italiani

\$ 31.00

PARMA HAM AND PAPAYA

Prosciutto di Parma e Papaia

Tropical sweetness coupled with the famous Ham
Dolce abbinamento tropicale al salato piu` rinomato

\$ 32.75

BEEF AND ZUCCHINI CARPACCIO

Carpaccio di Manzo e Zucchine

(Delicate slices of Marinated tenderloin sprinkled with flakes of Pecorino Cheese)
(Delicate fettine di filetto Marinato cosparse con scaglie di Pecorino & Pesto Sauce)

\$ 23.25

APPERTISERS FROM THE DEEP SEA

Antipasti di Mare

INSALATA DI MARE (STARTER PORTION)

Insalata di Mare (Porzione da Antipasto)

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

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

\$ 16.50

INSALATA DI MARE

insalata di mare

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

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

\$ 31.50

PRAWN TAILS AND PINK GRAPEFRUIT COCKTAIL

Cocktail di code di Gamberi e Pompelmo Rosa

\$ 46.25

FISH CARPACCIO WITH HERBS DRESSED IN BALSAMIC VINEGAR

*Carpaccio di Pesce alle Erbe condito con
Aceto Balsamico*

\$ 16.00

TRADITIONAL FISH CARPACCIO

Carpaccio di Pesce Tradizionale

(Proposed with Horse-radish sauce)

\$ 16.00

MARINATED ANCHOVIES

Alici Marinate

Served with Schiacciatina
Servita con Schiacciatina

\$ 32.75

THE COLD PLATTER

I piatti Freddi

CLASSIC COLD PLATTER

Piatto freddo Classico

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

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

\$ 41.00

MOZZARELLA ALLA CAPRESE

Mozzarella alla Caprese

Spread of tempting Mozzarella and Tomato with Oregano and fresh Basil

Gustosa Mozzarella e Pomodoro con Origano e Basilico fresco

\$ 21.75

THE ITALIAN CHEESE

I Formaggi Italiani

CHEESE SELECTION

Selezione di Formaggi

\$ 25.25

THE CHICKEN ISLAND

Dall' Isola dei Polli

COLD EGGS ON A BED OF SHREDDED LETTUCE WITH TARTAR SAUCE

Uova fredde su letto di Lattuga con salsa Tartara)

\$ 12.25

FANTASY OMELETTE, SERVED WITH TOMATO SALAD

Omelette Fantasia, Serviti con Insalata di Pomodori

\$ 14.25

SALAD APPEAL

Il fascino delle Insalate

SALAD OF THE SEASON **Insalata di Stagione**

\$ 12.25

SEASONAL SALAD WITH SELECTION OF GARDEN VEGETABLES **Insalata mista alla Giardiniera**

\$ 16.00

CHEF'S SALAD **Insalata dello Chef** Fresh Salad and Grana Cheese with nuts and toasted Sesame seeds *(Insalata fresca con Grana , Noci e semi di Sesamo Tostati)* **\$ 22.25**

BOSUN SALAD **Insalata del Nostromo** *(Fresh green Salad and Tuna enhanced with Artichoke, Olives and Bell Pepper)* *(Insalata fresca arricchita con Tonno , Carciofi, Olive e Peperoni)* **\$ 25.25**

SALAD WITH TUNA FISH, EGGS AND ONION **Insalata di Tonno, Fagioli, Uova e Cipolla** *(Based on Green Lettuce)* *(Su letto di Insalata verde)* **\$ 22.25**

CHICKEN SALAD FARMER STYLE **Insalata di Pollo alla Contadina** *(Chicken breast grilled in Green Salad with Smoked Cheese, Bacon, grained Maize and cultivated Mushrooms & Mayonnaise)* *(Petto di Pollo Grigliato in Insalata Verde con Scamorza Affumicata, Pancetta, grani di Mais e Funghi coltivati con Mainese)* **\$ 27.50**

CAESAR SALAD **Insalata Cesare** *(Salad with White Egg, Toasted Bread, Cheese and Garlic Mayonnaise)* *(Insalata con Bianco d`Uovo, Pane Tostatto, Formaggio e Maionese all'Aglio)* **\$ 23.25**

OUR HOME-MADE PASTA

Le nostre Paste Casalinghe

AGLIO OLIO PEPERONCINO

Tastefully combined with Garlic, Olive Oil and Chilly Pepper

\$ 14.25

POMODORO E BASILICO

Traditional Tomato and fresh Basil Sauce

\$ 16.00

ALLA CARBONARA (*)

Enriched with creamy Yolk and interspersed with fried Bacon

\$ 25.25

AI FRUTTI DI MARE

With delightful Sea food Sauce and Tomato sauce

\$ 36.25

AL TONNO

Olive, Caper, Tuna fish and Tomato sauce

\$ 23.25

SPAGHETTI CON GAMBERONI

spaghetti with prawns in a saffron flavoured cream sauce

\$ 37.50

in Bianco / Plain

(Served with Extra Virgin Olive Oil or Butter)

\$ 11.25

Pasta all' Arrabbiata

Short pasta in tasty Tomato Sauce with Garlic and Chilly - either mild or hot

\$ 16.00

TRENETTE AL PESTO

Flat Spaghetti with Italy's renowned sauce made from fresh Basil, Pine nut,
Parmesan Cheese and Virgin Olive Oil

\$ 20.50

TAGLIATELLE ALLA BOLOGNESE

Tagliatelle Classic Italian Meat sauce

\$ 23.25

PAPPARDELLE ALLA PARTENOPEA

Sauce of Capers and Olives with Tomato topped with Mozzarella

\$ 23.25

OUR HOME-MADE PASTA

Le nostre Paste Casalinghe

GARGANELLI ALL' AMATRICIANA (*)

Home made Maccheroni in tantalising Tomato sauce with Onions and Bacon

\$ 23.25

TORTELLINI IN SALSA "MAMMA ROSA" (*)

(Stuffed Pasta Sauted in a Sauce of Tomato and Fresh Cream)

\$ 30.50

TORTELLINI PANNA E PROSCIUTTO (*)

Stuffed Pasta Sauted with Cooked Ham and Fresh Cream

\$ 31.50

PAPPARDELLE VERDI AI FUNGHI DI BOSCO

Green Pappardelle in wild Mushroom sauce

\$ 31.50

BIS

(A combination of two different Pastas of your choice)

As per selection For a minimum of two persons only

TRIS

(A combination of three different Pastas of your choice)

As per selection for a minimum of two persons only



SOUPS

Zuppe e Minestre

PASTA E FAGIOLI ALLA VENETA (*)

Pasta and Beans soup, brewed in the ancient way

\$ 20.00

STRACCIATELLA ALLO YOGURT

Threads of Egg and mature Parmesan Cheese with Yoghurt

Brodo di Carne e fili d'Uovo con Parmigiano e Yogurt

\$ 14.25

MINISTRONE SOUP

\$ 16.50

SEAFOOD SOUP

Tomato flavoured seafood soup

\$ 31.50

TORTELLINI IN BRODO (*)

Stuffed Pasta in Vegetables and Beef stock

\$ 20.50



MEAT PROPOSALS

Gle Carni Proposte

PICCATINE OF BEEF `ALLA PIZZAIOLA' **Piccatine di Manzo alla Pizzaiola**

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

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

\$ 39.50

SUPREME `ALLA VALDOSTANA' **Suprema alla Valdostana**

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

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

\$ 39.50

The above items will be accompanied by Seasonal Salad and French Fries
Questi piatti di Carne sono guarniti con Insalata di Stagione e Patate Fritte



TO THE FIRE.. *alla Brace..*

BEEF TENDERLOIN MEDITERRANEAN STYLE

Tagliata di Manzo alla Mediterranea

(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)

(Una squisita preparazione di filetto disposto su Salsa al Basilico guarnito con Formaggio Affumicato

ed accompagnato dall'Insalata dello Chef e Cetrioli allo Yogurt)

\$ 52.00

FILET STEAK OF BEEF MARINATED IN SPICED VIRGIN SAUCE

Filetto di Manzo Marinato alle Spezie in salsa Vergine

\$ 45.25

BREAST OF CHICKEN WITH REFINED HERB BUTTER

Petto di Pollo con Burro alle Erbe fini

\$ 30.50

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

Questi piatti saranno serviti con Verdure Grigliate e Patate Fritte



MOLLUSC AND SHELLFISH FROM THE INDIAN OCEAN

Pesce, Molluschi e Crostacei dell' Oceano Indiano Fish

GRILLED WHOLE FISH FROM THE CATCH OF THE DAY

Pesce Intero dalla Pesca del giorno

\$ 26.25

MARINATED NOBLE STEAK OF FISH

Trancio Nobile di Pesce Marinato

\$ 23.25

MIXED GRILL FROM THE OCEAN (for 2 persons)

Grigliata di Pesce Oceanico (per 2 persone)

A tasteful assortment of fresh Fish complemented with Prawns 300gms.
and Calamari 200gms.

*(Raffinato assortimento di Pesce fresco locale con Gamberoni 300gms e
Calamari 200gms.)*

\$ 97.25

GRILLED PRAWNS FROM THE BAY OF BENGAL (min. of 400 gms.)

Gamberoni della baia del Bengala alla Griglia

\$ 72.50

GRILLED CALAMARI (min. 250 gms.)

Calamari alla Griglia

\$ 39.50

RING AND TUFT OF FRIED CALAMARI (min 250 gms.)

Anelli e ciuffi di Calamari Fritti

\$ 39.50

MOLLUSC AND SHELLFISH FROM THE INDIAN OCEAN

Pesce, Molluschi e Crostacei dell' Oceano Indiano Fish

LOBSTER FROM THE GRILL

Aragosta alla Griglia

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

Medium serving (800 – 900gms) (30 min)

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

\$ 227.50/kg

TRUFFLED LOBSTER (#)

Aragosta Tartufata

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

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

\$ 272.00

All the above items (except for Fried Calamari) will be served with Seasonal Salad and Steamed Potatoes.
Tutti i piatti (salvo per i Calamari Fritti) sono serviti con Insalata di Stagione e Patate al Vapore

WARM GARNISHINGS

contorni caldi

MIXED VEGETABLES FROM THE GRILL

Verdure mista alla Griglia

\$ 16.00

FRENCH FRIES

Patate Fritte

\$ 06.50

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 WITH ROSEMARY OR GARLIC OR OLIVES

Schiacciatina al Rosmarino / all'Aglio / alle Olive

\$ 06.00

PIZZA MARINARA

With Tomato and Garlic

\$ 09.50

PIZZA MARGHERITA

With Tomato and Mozzarella

\$ 17.50

FOCACCIA MARGHERITA \$ 11.25

PIZZA NAPOLETANA

With Tomato, Anchovies, Capers and Mozzarella

\$ 20.50

FOCACCIA NAPOLETANA \$ 12.25

PIZZA AI FUNGHI

With Tomato, Mozzarella and Mushrooms

\$ 22.25

FOCACCIA AI FUNGHI \$ 12.25

PIZZA PUGLIESE

With Tomato, Mozzarella, Onion and Black Olives

\$ 20.50

FOCACCIA PUGLIESE \$ 12.25

PIZZA AI CARCIOFINI

With Tomato, Mozzarella and Artichoke

\$ 20.50

FOCACCIA AI CARCIOFINI \$ 12.25

PIZZA CON WURSTEL

With Tomato, Mozzarella, and Wurstel

(*)\$ 22.25

FOCACCIA CON WURSTEL \$ 14.25

PIZZA AL PROSCIUTTO (*)

With Tomato, Mozzarella and Cooked Ham

\$ 25.25

FOCACCIA AL PROSCIUTTO \$ 16.00

PIZZA PROSCIUTTO E FUNGHI (*)

With Tomato, Mozzarella, Cooked Ham and Mushrooms

\$ 28.00

FOCACCIA PROSCIUTTO E FUNGHI \$ 16.00

PIZZA 4 STAGIONI (*)

With Tomato, Mozzarella, Cooked Ham, Mushrooms and Artichoke

\$ 26.25

FOCACCIA 4 STAGIONI \$ 16.00

PIZZA CAPRICCIOSA (*)

With Tomato, Mozzarella, Ham, Mushrooms, Artichoke, Capers, Olives and Anchovies

\$ 28.00

FOCACCIA CAPRICCIOSA \$ 18.50

PIZZA VEGETARIANA

With Tomato, Mozzarella, Mushrooms, Artichoke, fresh Tomato, Asparagus and Bell Pepper

\$ 26.25

FOCACCIA VEGETARIANA \$ 16.00

PIZZA AI FORMAGGI

With Tomato, Mozzarella, Parmesan, Fontina and Blue cheese

\$ 28.00

FOCACCIA AI FORMAGGI \$ 16.00

CALZONE (*)

Closed Pizza with a stuffing of Ham, Mozzarella, Mushrooms, Wurstel and Artichoke

Con Pomodoro, Mozzarella, Prosciutto, Funghi, Wurstel e Carciofini

\$ 28.50

FANTASIA

PIZZA FRESCA (PIZZA FRESH)

\$ 18.50

With Tomato, Mozzarella, fresh Tomato and Basil sauce
Con Pomodoro, Mozzarella, Pomodoro fresco e Pesto

FOCACCIA FRESCA \$ 15.25

PIZZA DEL PESCATORE (PIZZA FISHERMAN)

\$ 26.25

With Tomato, Mozzarella, Tuna fish, Onion and Olives
Con Pomodoro, Mozzarella, Tonno, Cipolla e Olive

FOCACCIA DEL PESCATORE \$ 16.00

PIZZA ALLA DIAVOLA (PIZZA DEVILLED) (*)

\$ 28.00

With Tomato, Mozzarella, Hot Salami and Bell Pepper
Con Pomodoro, Mozzarella, Salamino Piccante e Peperoni

FOCACCIA ALLA DIAVOLA \$ 16.00

PIZZA SOLEMARE

\$ 25.25

(With Tomato, Mozzarella, Fresh Tomato, Anchovies and Olives
Con Pomodoro, Mozzarella, Pomodoro Fresco, Acciughe e Olive

FOCACCIA SOLEMARE \$ 16.00

PIZZA HAWAII (*)

\$ 29.00

With Tomato, Mozzarella, Pineapple, Ham and Parmesan
Con Pomodoro, Mozzarella, Ananas, Prosciutto e Parmigiano

FOCACCIA HAWAII \$ 16.00

PIZZA ESAGERATA (PIZZA EXAGGERATION) (*)

\$ 30.50

Tomato, Mozzarella, Ham, Mushroom, Artichoke, Wurstel, Bell Pepper, Asparagus,
Hot Salami and a little of everything
*Pomodoro, Mozzarella, Prosciutto, Funghi, Carciofini, Wurstel, Peperoni, Asparagi,
Salamino piccante e un po' di tutto*

FOCACCIA ESAGERATA \$ 20.50

PIZZA SAPORITA (*)

\$ 30.50

With Tomato, Mozzarella, Asparagus, Wurstel, Eggs and Parmesan
Con Pomodoro, Mozzarella, Asparagi, Wurstel, Parmigiano e Uovo

FOCACCIA SAPORITA \$ 20.50

PIZZA AL TRAMONTO

\$ 31.00

(With Tomato, Seafood Salad 180 gms. and Olives)
(Con Pomodoro, Insalata di Mare 180 gms. e Olive)

FOCACCIA AL TRAMONTO \$ 19.00

PIZZA ALLA FRUTTA (PIZZA OF FRUITS)

\$ 28.00

With seasonal fruits, Cream and Liqueur Amaretto di Saronno
Con Frutta di stagione, Crema e Amaretto di Saronno

GUEST SUGGESTIONS

PIZZA CARBONARA (*)

With Mozzarella, Bacon, Egg and Parmesan Cheese

\$ 26.25

PIZZA AL RAGU

With Tomato, Mozzarella and Bolognese Sauce

\$ 26.25

FOCACCIA AL RAGU \$ 16.00

PIZZA CALEDONIAN SPECIAL (*)

With lot of Garlic, Tomato, Mozzarella, Onion, Mushrooms and Hot Salami

\$ 31.50

FOCACCIA CALEDONIAN SPECIAL \$ 20.50

PIZZA CON POLLO

With Tomato, Mozzarella, Grilled Chicken Breast and Bell Pepper

\$ 31.50

FOCACCIA CON POLLO \$ 20.50

Pizza Famiglia / The Family Pizza

Double the price of Pizza as per selection)



COMPOSE YOUR OWN PIZZA WITH THE INGREDIENTS YOU PREFER

Componi la tua Pizza con gli ingredienti che preferisci

MOZZARELLA CHEESE \$ 09.00

Mozzarella
50 gr.

PARMA HAM \$ 12.25

Prosciutto crudo

ONION \$ 02.75

Cipolle

CAPERS \$ 02.75

Capperi

OLIVES \$ 02.75

Olive

ANCHOVIES \$ 02.75

Acciughe

COOKED HAM \$ 08.00

Prosciutto

MUSHROOMS \$ 06.00

Funghi

ARTICHOKE \$ 04.25

Carciofini

TUNA FISH \$ 04.25

Tonno /

HOT SALAMI (*) \$ 06.50

Salamino Piccante

WURSTEL (*) \$ 06.50

Wurstel

PARMESAN CHEESE \$ 06.00

Parmigiano

GORGONZOLA CHEESE \$ 06.00

Gorgonzola

ASPARAGUS \$ 04.25

Asparagi

EGGPLANT \$ 02.75

Melanzane

BELL PEPPER \$ 02.75

Peperoni

BACON(*) \$ 07.50

Bacon

CORN \$ 02.75

Corn

CHICKEN \$ 08.00

Pollo

BEEF \$ 08.50

Manzo

FRUITS FROM THE BASKET

La Frutta dal Cesto

MACEDOINE OF FRUITS

Macedonia di Frutta

\$ 11.25

MACEDOINE WITH ICE CREAM

Macedonia con Gelato

\$ 14.25

COMPILATION OF FRESH FRUITS

Composizione di Frutta

\$ 16.00

**PLEASE ASK YOUR WAITER FOR THE LIST OF OUR
CREAMIEST ICE CREAMS AND SORBETS**

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





Sun Island
RESORT & SPA





Sun Island
RESORT & SPA