

SINCE  1963

# PONTI'S

ITALIAN KITCHEN

MATT SHAW

26TH NOVEMBER

£50 PER PERSON

(An optional 10% service charge will be added to your bill)

## APERITIVO

**Romagnoli "Il Pigro" Spumante 125 ml**  
Aristocratic and sublime

## STARTERS

### Affettati Misti

Prosciutto di Parma DOP, salame, mortadella, olives, focaccia

### Bruschetta Caponata v.

Caponata with pine nuts on sourdough bread, balsamic dressing

### Arancini Funghi

Deep-fried rice balls, porcini mushroom, mixed salad, balsamic reduction

## MAINS

### Salmone al Forno

Oven-baked salmon fillet, asparagus,  
hollandaise sauce, parsnip crisp, lemon

### Risotto ai Funghi

Risotto, sundried tomato, mushrooms

### Osso Buco

Beef shank, creamy mashed potato, thyme & rosemary jus

## DESSERTS

### Orange Polenta Cake

Orange polenta cake, mascarpone

### Cheese Plate

3 Italian cheeses, grapes, chutney, crostini

### Tiramisu

Our traditional family recipe