

PONTI'S

ITALIAN KITCHEN

CARNE E PESCE

STUZZICHINI

Pane all'Aglio v. Flatbread & garlic butter <i>Add mozzarella for £1.00</i>	5
Olive v. Mixed olives, crostini	4.5
Focaccia v. Homemade Focaccia bread	3

ANTIPASTI

Burrata & Beetroot Burrata cheese, beetroot carpaccio, olive oil, herbs	9
Calamari Squid in batter, lemon aioli	7.5
Polpette Beef meatballs, spicy tomato sauce, parsley, parmesan, focaccia	6
Zuppa del giorno Homemade soup of the day, focaccia	6
Crocchette di zucchini Fried zucchini, mozzarella cheese, spicy mayo dip	6
Antipasto Misto Parma Ham DOP, Mortadella, Salame, Buffalo cheese, olives, giardiniera	8

PIZZA

Margherita v. Mozzarella, tomato sauce, fresh basil leaves	9.5
Vegetariana v. Mozzarella, tomato sauce, grilled vegetables, black olives, caramelised onions	12
Calzone Mortadella, mozzarella, mushrooms, tomato sauce	12
Emilia Parma Ham DOP, mozzarella, rocket, cherry tomatoes, tomato sauce	13.5
Diavola Salame Piacentino DOP, mozzarella, fresh chilli, red onions, tomato sauce	13.5

Cotoletta alla Milanese Pan-fried breaded chicken breast, olive oil, mashed potato, sage butter	15
Ponti's Burger 8oz Scottish beef burger, gherkin, rocket, beef tomato, mayonnaise, brioche bun, fries <i>Add provolone cheese or pancetta £1.00 each</i>	14
Salmone al Forno GF Oven-baked Salmon fillet, broccoli, mash potato, herb butter, parsnip crisps	17
Pancetta di Maiale Slow-roasted pork belly, veal and balsamic jus, celeriac puree, tender stem broccoli	17.5
Bistecca di Manzo alla griglia Chargrilled 10oz sirloin steak, mushroom, balsamic reduction, fries	22

INSALATE

Insalata Cesare con Pollo GF Pancetta DOP, lettuce, parmesan, croutons, anchovy dressing <i>Served without chicken £10</i>	14
Insalata Tricolore GF Buffalo mozzarella, tomatoes, avocado, rocket, basil	12.5

CONTORNI

Zucchine Fritte Deep fried courgettes	4.25
Insalata Mista v. GF Mixed salad	4.25
Patatine Fritte v. GF Fries	4.25
Rocket & Parmesan salad	4.25

IF YOU SUFFER FROM AN ALLERGEN OR INTOLERANCE PLEASE SPEAK TO A MEMBER OF OUR TEAM WHO WILL BE ABLE TO ASSIST YOU. PLEASE BE AWARE THAT WE HANDLE ALL ALLERGENS WITHIN OUR FOOD ENVIRONMENT; AND WHILST WE TAKE DUE CARE AND ATTENTION WHEN PREPARING A MEAL FOR AN ALLERGEN SUFFERER, WE CANNOT GUARANTEE THAT THERE WILL NOT BE ANY TRACES OF THESE ALLERGENS IN YOUR MEAL

AN OPTIONAL 10% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO YOUR BILL,
100% OF THIS IS PAID DIRECTLY TO OUR WONDERFUL STAFF

PASTA E RISOTTO

Penne con Pollo, Pesto e Piselli Penne with pan fried chicken breast, cream, garlic, chilli, peas & Genovese pesto	12
Lasagne al Forno Our traditional family recipe	14
Linguine con Gamberetti King prawn, garlic, chilli, parsley, lemon zest & white wine	15
Spaghetti Carbonara Pancetta DOP, free-range eggs, cream, parmesan	13
Risotto Marinara Creamy risotto with prawns, clams, spring onion, cherry tomato, lemon zest	14
Pappardelle Manzo & funghi Slow cooked beef, wild mushroom, cream, white wine, parsley	15
Tortelloni Ricotta & Spinaci Handmade ricotta & spinach filled pasta, sage & butter sauce	14
Gnocchi con crema di Broccoli v. Potato gnocchi with creamy broccoli purée, vegetarian cheese, crispy kale	13

DOLCI

Tenerina al cioccolato Warm chocolate brownie, salted caramel ice-cream, caramel sauce	6
Tiramisú Our traditional homemade family recipe	6
Coppa Italia Pistacchio, Vanilla and strawberry ice cream, whipping cream, mixed fruit	9
Torta "Key Lime" Condensed milk & lime mousse on biscuit base, lime gelée, white chocolate glaze	6
Ponti's Gelato 100% organic milk ice-cream scoop with only natural ingredients.	2