

SINCE  1963

PONTI'S

ITALIAN KITCHEN

A TRIBUTE TO
GEORGE MICHAEL

MARCH 25TH

£50 PER PERSON

APERITIVO

Romagnoli "Il Pigro" Spumante 125 ml
Aristocratic and sublime

STARTERS

Tagliere di Salumi e Formaggio
Prosciutto di Parma DOP, salame Piacentino, bresaola, pecorino Toscano,
rosemary focaccia, mixed olives

Salmone alle Rape Rosse
Beetroot cured salmon, lemon creme fraiche, dill, focaccia

Arancini Spinaci e Mozzarella
Deep-fried risotto balls filled with spinach and mozzarella, mixed salad
balsamic vinegar dressing

MAINS

Capesante Scottate
Seared scallops, basil risotto

Orata al Forno
Oven roasted sea bream fillet, peas, asparagus, saffron and lemon sauce

Costine di Manzo
Braised beef short ribs, herb mashed potato, thyme jus

DESSERTS

Tiramisú
Our traditional homemade family recipe

Cheesecake alle Mele
Apple cheesecake, amaretti biscuits

Panna Cotta al Cappuccino
Cappuccino panna cotta, chocolate flakes, caramel sauce

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 added to your bill)