

PONTI'S

ITALIAN KITCHEN

CARNE E PESCE

STUZZICHINI

Pane all'Aglio v. Flatbread & garlic butter <i>Add mozzarella for £1.00</i>	5.5
Olive v. Mixed olives	5
Focaccia v. Homemade Focaccia bread	3.5

ANTIPASTI

Burrata & Beetroot Burrata cheese, beetroot carpaccio, olive oil, basil	9
Calamari Squid in batter, lemon aioli	8.5
Polpette Beef meatballs, spicy tomato sauce, parsley, parmesan, focaccia	6.5
Zuppa del giorno Homemade soup of the day, focaccia	7
Crocchette di zucchini Fried zucchini, mozzarella cheese, spicy mayo dip	6
Antipasto Misto Parma Ham DOP, Mortadella, Salame, Buffalo cheese, olives	8.5

PIZZA

Margherita v. Mozzarella, tomato sauce, fresh basil leaves	10.5
Vegetariana v. Mozzarella, tomato sauce, grilled vegetables, black olives, caramelised onions	13
Calzone Mortadella, mozzarella, mushrooms, tomato sauce	14
Emilia Parma Ham DOP, mozzarella, rocket, cherry tomatoes, tomato sauce	15
Diavola Salame Piacentino DOP, mozzarella, fresh chilli, red onions, tomato sauce	15

Cotoletta alla Milanese Pan-fried breaded chicken breast, olive oil, mashed potato, sage butter	16
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>	16
Salmone al Forno GF Oven-baked Salmon fillet, broccoli mash potato, herb butter, parsnip crisps	20
Pollo al Rosmarino Grilled vegetables, chargrilled chicken breast, pesto, parsley oil, balsamic, carrot crisps	16
Bistecca di Manzo alla griglia Chargrilled 10oz sirloin steak, mushroom, balsamic reduction, fries	25

INSALATE

Insalata Cesare con Pollo GF Pancetta DOP, lettuce, parmesan, croutons, anchovy dressing <i>Served without chicken £10</i>	15
Insalata Tricolore GF Buffalo mozzarella, tomatoes, avocado, rocket, basil	12.5

CONTORNI

Zucchine Fritte Deep fried courgettes	4.8
Insalata Mista v. GF Mixed salad	4.8
Patatine Fritte v. GF Fries	4.8
Rocket & Parmesan salad	4.8

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 12.5% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO YOUR BILL,
100% OF THIS IS PAID DIRECTLY TO OUR WONDERFUL STAFF

GF. dish is gluten free when served without bread - v. suitable for vegetarians - DOP - Protected Designation of Origin

PASTA E RISOTTO

Penne con Pollo, Pesto e Piselli Penne with pan fried chicken breast, cream, garlic, chilli, peas & Genovese pesto	14
Lasagne al Forno Our traditional family recipe	14
Linguine con Gamberetti King prawn, garlic, chilli, parsley, lemon zest & white wine	17
Spaghetti Carbonara Pancetta DOP, free-range eggs, cream, parmesan	14.5
Risotto ai Funghi Fresh and Porcini wild mushroom & white wine risotto	14.5
Pappardelle Manzo & funghi Slow cooked beef, wild mushroom, cream, white wine, parsley	16
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	14

DOLCI

Tenerina al cioccolato Warm chocolate brownie, salted caramel ice-cream, caramel sauce	7
Tiramisú Our traditional homemade family recipe	7
Coppa Italia Pistacchio, Vanilla and strawberry ice cream, whipping cream, mixed fruit	9
Panna Cotta alle Fragole Vanilla Panna cotta, strawberry coulis, redcurrants, mint	7
Ponti's Gelato 100% organic milk ice-cream scoop with only natural ingredients.	3