

— COFFEE AND TEA —

Espresso/ Double Espresso 2.6 / 3.1

Caffè Macchiato 2.7 / 3.2

Americano 3.1 / 3.6

Cappuccino / Latte 3.2 / 3.7

Flat White 3.2

Mocha Caffè 3.4 / 3.8

SPECIAL COFFEES

Caffè Corretto 4.5
Espresso with Grappa or Sambuca

Caffè Liquori 7
Coffee topped with cream with your
choice of liqueur

Ponti`s Iced Coffee 4

Hot Chocolate 3.4 / 3.8

Hot Chocolate with cream 4

Tea 2.6

ENGLISH BREAKFAST, EARL GREY, CAMOMILE,
GREEN, FRESH MINT OR FRUIT

SINCE  1963
PONTI'S
ITALIAN KITCHEN

**DESSERT
MENU**

DESSERTS

handmade daily

Citrus Crème Brûlée v. 7
Orange, lemon and lime crème brûlée, almond shortbread

Cheesecake Fragole 7
Lemon and vanilla cheesecake topped with fresh strawberries

Torta di Carote v. 7
Our freshly baked carrot cake

Panna Cotta Cioccolata Bianca 7
White chocolate panna cotta, blueberries, berry coulis

Tiramisú 6
Our traditional family recipe

Tenerina al Cioccolato v. 6
Warm chocolate brownie, salted caramel ice-cream, caramel sauce

Affogato Al Caffè v. 4.5
Vanilla ice-cream with a shot of espresso

GINO'S GELATO

£2 per scoop v.

100% organic milk ice-cream
with only natural ingredients

*Please ask your waiter
for today's flavours*

DESSERT WINE
AND LIQUEURS

	75ML GLASS	BOTTLE
Moscato d'Asti DOCG La Gatta 4.5% TERREDAVINO (750ML) Sweet, soft, delicate and fragrant – perfect with dessert	4.5	30

SPIRITS

From 6.5
50ML

**Mirto, Frangelico, Amaretto, Sambuca,
Grappa, Amaro or Limoncello**

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