

PONTI'S

ITALIAN KITCHEN

Available Friday to Sunday

ANTIPASTI

Affettati Misti GF Mortadella, prosciutto crudo, salame, coppa, artisan bread	8.5	Antipasto Vegetariano v. GF Italian cheeses, grilled vegetables, cherry tomatoes, green olives, artisan bread	8.5
Sapori di Puglia v. GF Olives with crispy flatbread, tapenade	5	Focaccia v. Homemade focaccia	2.5
Zuppa del Giorno Chef's homemade soup of the day	6.5	Fritto di Mare Fried King prawns and squid with paprika mayo	8.5
Polpette Beef meatballs, spicy tomato sauce, parsley, parmesan, focaccia	6	Pane all'Aglio con Mozzarella v. Garlic bread with mozzarella	5.5
Bruschetta v. Whipped ricotta cheese, roasted cherry tomatoes, basil leaves on sourdough bread	6.5		

PASTA AND RISOTTO

Penne con Pollo, Pesto e Piselli Pan fried chicken breast, cream, garlic, chilli, peas & almond pesto	12	Tagliatelle Ragù Fresh pasta, traditional homemade bolognese, parmesan, parsley, butter	13
Cannelloni Ricotta e Spinaci v. Ricotta and spinach filled pasta sheets, parmesan, tomato and bechamel sauce	12.5	Spaghetti Carbonara Pancetta DOP, free-range eggs, cream, parmesan	13
Risotto alla Zucca v. Creamy risotto with pumpkin, peas, grated parmesan, chilli flakes, butter, white wine	13	Tagliolini con Salsiccia Fresh pasta, spicy sausage, tomato sauce, courgette, chilli, parmesan	13.5
Lasagne al Forno Our traditional family recipe	13	Linguine con Gamberetti King prawn, cherry tomatoes, white wine, chilli, garlic, parsley	15

MEAT AND FISH

Ponti's Burger GF 8oz Scottish beef burger, tomato relish, rocket, beef tomato, mayonnaise, brioche bun, fries <i>Add provolone cheese or pancetta £1.00 each</i>	13.5	Salmone al Forno GF Oven-baked salmon fillet, dauphinoise potato, garlic, tomatoes, cream, lemon, orange and nutmeg drizzle	18.5
Pollo al Rosmarino GF Chargrilled rosemary and garlic marinated chicken breast, marinated grilled vegetables, pesto	14.5	Merluzzo in Padella GF Pan-fried cod fillet, long stem broccoli, chilli, lemon and butter sauce, roasted cherry tomatoes, Olive oil	19
Cotoletta alla Milanese Pan-fried breaded chicken breast, olive oil, mashed potato, sage butter	14.5	Bistecca di Manzo alla Griglia GF Chargrilled 21 day aged 8oz rib-eye steak, rocket, fries, Balsamic	22.5
Pancetta di Maiale GF Slow-roasted pork belly, veal and balsamic jus, sweet potato puree, red cabbage	17.5		

DESSERT

Cheesecake Fragola Lemon and vanilla cheesecake topped with fresh strawberries	7	Torta di Cioccolato GF Our delicious gluten free chocolate brownie with vanilla ice-cream	6
Tenerina al Cioccolato Warm chocolate brownie, salted caramel ice-cream, caramel sauce	6	Affogato Al Caffè Vanilla ice-cream with a shot of espresso	4.5
Tiramisù Our traditional family recipe	6	Gino's Gelato 100% organic milk ice-cream with only natural ingredients	2

PIZZA

Calzone Mortadella, mozzarella, mushrooms, tomato sauce	12
Margherita v. Mozzarella, tomato sauce, fresh basil leaves	9.5
Vegetariana v. Mozzarella, tomato sauce, grilled vegetables, black olives, spicy caramelised onions	12
Diavola Salame Piacentino DOP, mozzarella, fresh chilli, red onions, tomato sauce	13.5
Emilia Parma Ham DOP, mozzarella, rocket, cherry tomatoes, tomato sauce	13.5
Pizza con Polpette Beef meatballs, spicy tomato sauce, rocket, mozzarella, chilli flakes	13

SIDES

Purè di Patate v. Olive oil mash	4.25
Patatine Fritte v. Fries	4.25
Zucchine Fritte v. Deep fried courgette	4.25
Insalata Mista v. GF Mixed Salad	4.25

SALADS

Insalata Pecorino GF Aged pecorino cheese, mixed leaves, beetroot, walnuts, pomegranate seeds, croutons, olive oil and lemon dressing	11.5
Insalata Cesare GF Pancetta DOP, lettuce, parmesan, croutons, anchovy dressing <i>Add grilled chicken breast for £4.50</i>	10
Insalata Tricolore v. GF Mozzarella, tomatoes, avocado, basil, rocket	12.5

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