

— 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

- Cheesecake Fragole** 7
Lemon and vanilla cheesecake
topped with fresh strawberries
- Torta del Giorno GF.** 7
Chefs homemade gluten free cake
- Panna Cotta Cioccolata Bianca** 7
White chocolate panna cotta,
topped with passion fruit
- Tiramisú** 7
Our traditional homemade family recipe
- Tenerina al Cioccolato v.** 7
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

£3 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 30
4.5% TERREDAVINO (750ML)
Sweet, soft, delicate and fragrant
– perfect with dessert

SPIRITS

From 6.5
50ML

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

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