

SINCE 1963

PONTI'S

ITALIAN KITCHEN

GLUTEN FREE MENU

STARTERS

Affettati Misti 12.50
Mortadella, prosciutto crudo, salame,
coppa

Antipasto Vegetariano v. 12.50
Italian cheeses, grilled vegetables, cherry
tomatoes, green olives

Insalata con Salmone 8
Home cured salmon, endive, beetroot,
creme fraiche, lemon

Sapori di Puglia v. 4.75
Olives with tapenade

SALADS

Panzanella 12
Red and yellow cherry tomatoes,
courgettes, basil, dressing

Insalata Pecorino 11.5
Aged pecorino cheese, mixed leaves, beet-
root, walnuts, pomegranate seeds, lemon,
olive oil dressing

Insalata Cesare 10
Pancetta, lettuce, parmesan, anchovy
dressing
Add grilled chicken breast for £4.50

Insalata Tricolore v. 12.5
Mozzarella, tomatoes, avocado, basil,
rocket

MAIN

Merluzzo in Padella 18
Pan-fried cod fillet, long stem broccoli,
chilli, lemon and butter sauce, roasted
cherry tomatoes

Pancetta di Maiale 17.5
Slow-roasted pork belly, veal and
balsamic jus, cabbage, caramelised apple
with one of the sides from below

Bistecca di Manzo alla Griglia 24
Chargrilled 21 day aged 8oz rib-eye
steak, with one of the sides from below

Salmone al Forno 18
Oven-baked salmon fillet, black olives,
capers, cherry tomatoes, white wine and
butter sauce, with one of the sides from
below

Pollo al Rosmarino 14.5
Chargrilled rosemary-marinated
chicken breast, grilled vegetables, pesto

Ponti's Burger 14
8oz Scottish beef burger, tomato
relish, rocket, beef tomato, mayonnaise

SIDES

Broccolini 4.25
Long stem broccoli with chilli

Spinaci Saltati v. 4.25
Sautéed spinach

Insalata Mista 4
Mixed salad

Patatine Fritte 4
Fries

DESSERT

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

Citrus Crème Brûlée 7
Orange, lemon and lime crème
brûlée