

SINCE  1963

PONTI'S

ITALIAN KITCHEN

GLUTEN FREE MENU

STARTERS

Affettati Misti 8.5
Mortadella, prosciutto crudo, salame,
coppa

Antipasto Vegetariano v. 8.5
Italian cheeses, grilled vegetables,
cherry tomatoes, green olives

Melanzane alla Parmigiana 6
Aubergine, tomato, Provolone cheese,
Parmigiano Reggiano DOP, capers,
basil, olive oil dressing

Sapori di Puglia v. 5
Olives with tapenade

SALADS

Quinoa salad 11
Avocado, radish, almonds, parsley,
carrots, spring onion, black olives,
cherry tomatoes, lemon & basil dressing

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

Insalata Cesare 10.5
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 19
Pan-fried cod fillet, long stem broccoli,
chilli, lemon and butter sauce, roasted
cherry tomatoes, Olive oil

Pancetta di Maiale 17.5
Slow-roasted pork belly, veal and
balsamic jus, sweet potato puree, red
cabbage

Bistecca di Manzo alla Griglia 24
Chargrilled 21 day aged 8oz rib-eye
steak, rocket, fries, Balsamic

Salmone al Forno 18.5
Oven-baked salmon fillet, dauphinoise
potato, garlic, tomatoes, cream, lemon,
orange and nutmeg drizzle

Pollo al Rosmarino 15
Chargrilled rosemary and garlic marinated
chicken breast, marinated grilled
vegetables, pesto

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

SIDES

Broccolini 4.5
Long stem broccoli with chilli

Spinaci Saltati v. 4.5
Sautéed spinach in garlic

Insalata Mista 4.5
Mixed salad

Patatine Fritte 4.5
Fries

DESSERTS

Panna Cotta Cioccolata Bianca 7
White chocolate panna cotta,
topped with passion fruit

Torta del Giorno 7
Chefs homemade gluten free cake