

SINCE  1963

PONTI'S

ITALIAN KITCHEN

VEGAN MENU

STARTERS

- Antipasto Vegetariano** 8.5
Grilled vegetables, pickled vegetables
cherry tomatoes, green olives, artisan
bread
- Zuppa del Giorno** 7
Chef's homemade soup of the day
- Bruschetta** 6.5
Roasted cherry tomatoes and basil leaves
on sourdough
- Crostini di polenta ai funghi** 6
Polenta cake, Napoli sauce, wild
mushroom

SALADS

- Walnut and pomegranate** 12.5
Mixed leaves, beetroot, walnuts,
pomegranate seeds, croutons,
lemon & olive oil dressing
- Quinoa salad** 11
Avocado, radish, almonds, parsley,
carrots, spring onion, black olives,
cherry tomatoes, lemon & basil dressing

MAIN

- Arrabbiata** 11
Tomato sauce, fresh chilli
- Tagliolini ai Funghi** 14
Porcini and flat leaf parsley
- Pizza Vegetariana** 13
Grilled vegetables, black olives,
spicy caramelised onions
- Asparagus and Mint Risotto** 14
Creamy risotto with asparagus, peas and
mint

SIDES

- Broccolini** 4.75
Long stem broccoli with chilli
- Insalata Mista** 4.75
Mixed salad
- Patatine Fritte** 4.75
Fries
- Polenta chips** 6
Polenta chips, rosemary, salt

DESSERTS

- Fruit salad** 5.5
Selection of mixed fruits
- Fruits of the forest sorbet** 3.25

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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

Olive v. 5
Olives, olive tapenade

Spiedini di Pollo 6
Chicken Rosemary skewers with
caramelised lemon

SALADS

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

Insalata Pecorino 12.5
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

Branzino 19
Pan-fried of seabass, roasted cherry
tomatoes, salsa verde, charred chicory

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

Salmone al Forno 19.5
Oven-baked salmon fillet, grilled polenta
cake, samphire, crispy parsnip, lemon and
dill butter

Pollo al Rosmarino 16
Grilled provencal vegetables, grilled
chicken pesto, parsley oil, balsamic, carrot
crisps

Ponti's Naked Burger 15
8oz Scottish beef burger, tomato relish,
rocket, beef tomato, mayonnaise, fries

SIDES

Broccolini 4.75
Long stem broccoli with chilli

Spinaci Saltati v. 4.75
Sauteed spinach in garlic

Insalata Mista 4.75
Mixed salad

Patatine Fritte 4.75

DESSERTS

Lemon Panna Cotta 7
Limoncello soaked raspberries panna
cotta

Italian cheeseboard 7
Gorogonzola, taleggio, parmesan,
gluten free crackers

Torta del Giorno 7
Chef's homemade gluten free cake