

ANTIPASTI E SMALL PLATES

Olive Miste vg	5
mixed Italian olives, herb marinated	
Zuppa del Giorno v	9
chef's special soup of the day	
Burrata Prosciutto	13
creamy burrata, Parma ham, figs, balsamic, basil	
Fegato D'agnello	12
slow cooked lamb shoulder and liver, goat cheese, pomegranate, pea shoots	
Polipo e Calamari	13
octopus, calamari, tomato sauce, wine, chilli, garlic, lemon, watercress	
Carpaccio di Manzo	13
thinly sliced beef, rocket, cherry tomato, parmesan, olive oil	

Salumi e Formaggi 6.5 each or 3 for 18**Prosciutto di Parma**

Parma ham 24 months aged

Salame Piacentino

cured salame from Emilia-Romagna

Bresaola

air-dried, salted beef meat

Gorgonzola

creamy, sharp blue cheese from Lombardy

Provolone Piccante

semi hard cheese, sharp piquant flavour

Pecorino Fiore Sardo

3-month aged ewe's milk cheese from Sardinia

JOSPER GRILL

Ponti's Italian Burger	21
8oz Aberdeen Angus beef burger, provolone cheese, crispy pancetta, rocket, gherkins, tomato, mayonnaise, fries (no bun)	
Costolette di Agnello	27
texel lamb cutlets, minted salsa verde, rocket, fries	
Aberdeen Angus Grilled sirloin	33
10oz grilled sirloin steak, rocket, peppercorn cream sauce, fries	

CONTORNI all at 5.5

Patatine Cotte Tripla vg
triple cooked chips with rosemary, garlic, paprika

Patatine Fritte vg
fries, sea salt

Rucola e Parmigiano
rocket, Parmigiano Reggiano, balsamic dressing

Verdure alla Griglia vg
seasonal grilled vegetables

SECONDI

Risotto al Pesce	22
carnaroli rice, prawns, calamari, clams, cherry tomato, spring onion, white wine	
Spigola	27
pan fried Sea Bass, pea and broad bean risotto, pea puree, sun-dried tomato, pea shoots, lemon	
Filletto di Maiale	26
pancetta wrapped pork tenderloin, mash potato, green beans, thyme jus	
Pollo alla Crema	26.5
marinated chargrilled chicken breast, triple cooked potato, gorgonzola and green peppercorn sauce, rocket	
Salmone al Forno	28
oven baked salmon, sautéed spinach, mushroom, lemon and caper sauce, pea shoots	
Filetto di Manzo	40
10oz fillet steak, rocket, peppercorn cream sauce, fries	

INSALATE

Insalata di Capra v	15
baby spinach, cherry tomato, radish, beetroot, goat cheese, lemon dressing	
Cesare con Pollo	17
chicken breast, pancetta, gem lettuce, Parmigiano Reggiano, anchovy dressing	

DOLCI

Tenerina al Cioccolato v	9
warm chocolate brownie, salted caramel ice cream, caramel sauce	
Gelati e Sorbetti v	scoop 3.5
delicious selection of ice creams and sorbets	

A service charge of 10% will be added to your bill – 100% of this is paid direct to our wonderful team.

*Service charge is mandatory for parties of 10 and over.

Before you order, please let us know if you have any allergies or intolerances. We make and bake bread & pizza in our kitchens so even items that don't contain gluten may contain traces.