

# PONTI'S

ITALIAN KITCHEN

## ANTIPASTI

<b>Olive Miste</b> vg gf df mixed Italian olives, herb marinated	4.5
<b>Cestino di Pane</b> vg df sharing bread basket of house baked breads, olive oil and balsamic	5.5
<b>Bruschetta al Pomodoro</b> vg df grilled focaccia, datterino tomatoes, garlic, basil	6
<b>Pane all'Aglio</b> vg df pizza bread, garlic, olive oil	6
<b>Bruschetta al Funghi e Formaggi</b> v grilled focaccia, sauteed wild mushrooms, Italian soft cheese	7
<b>Pane all'Aglio e formaggi</b> v pizza bread, mozzarella, garlic, olive oil	8

**Antipasto Misto** min 2 people 12pp  
traditional selection of Italian meats and cheeses with breads, olives

## SMALL PLATES

<b>Zuppa del Giorno</b> v chef's special soup of the day with rosemary focaccia	6.5
<b>Crocchette alla 'Nduja</b> crispy potato croquettes filled with spicy 'nduja, provolone cheese, aioli	8
<b>Polpette Piccanti</b> beef meatballs, spicy tomato sauce, burrata, focaccia	8
<b>Arancino Bolognese</b> fried, breaded, bolognese-stuffed risotto ball, tomato sauce, salted ricotta	8.5
<b>Carpaccio di Manzo</b> beef carpaccio, rocket, parmesan, cherry tomato, mustard seeds	9
<b>Gamberi Arrosto</b> shell-on king prawns, chilli, garlic butter, focaccia	10
<b>Burrata Pugliese</b> burrata, Parma ham, datterino tomato, basil, focaccia	11
<b>Fritto Misto</b> deep fried calamari, prawns, courgette, lemon mayonnaise	11.5

vg Vegan v Vegetarian gf Gluten Free df Dairy Free

### Salumi e Formaggi

6.5 each or 3 for 18

**Prosciutto di Parma** gf df  
Parma ham 24 months aged

**Salame Piacentino D.O.P** gf df  
cured salame from Emilia-Romagna

**Bresaola** gf df  
air-dried, salted beef meat

**Gorgonzola** gf  
creamy and sharp blue cheese from Lombardy

**Provolone Piccante** gf  
semi hard cheese with a sharp piquant flavour

**Pecorino Fiore Sardo** gf  
3-month aged ewe's milk cheese from Sardinia

## SECONDI

<b>Pancetta di Maiale</b> gf eight-hour roasted belly pork, mash potato, red cabbage, caramelised apple, thyme jus	20
<b>Pollo alla Crema</b> gf marinated, chargrilled chicken breast, mushroom, mustard cream sauce, asparagus	21
<b>Stufado di Pesce</b> seafood stew of mixed fish and shellfish, tomato broth, garlic, white wine, focaccia	21
<b>Salmone Selvatico</b> gf df wild salmon fillet, minted pea puree, asparagus, cauliflower, lemon	22
<b>Rana Pescatrice</b> gf df pan-roasted monkfish tail wrapped with mushroom and Parma ham, roasted pepper puree, roast potatoes	28
<b>Filletto di Manzo</b> gf 10oz fillet steak, rocket, peppercorn cream sauce, fries	35

## JOSPER GRILL

<b>Pontis Italian Burger</b> 8oz Aberdeen Angus beef burger with provolone cheese, crispy pancetta, rocket, gherkins, tomato, mayonnaise, fries	17
<b>Costolette, di Agnello</b> gf texel lamb cutlets from Penistone, minted salsa verde, rocket, fries	19
<b>Aberdeen Angus Grilled Sirloin</b> gf 10oz grilled sirloin steak, peppercorn cream sauce, fries	28

## INSALATE

<b>Asparagi e Avocado</b> gf vg blanched asparagus, avocado, rocket, cherry tomato, basil, olive oil, balsamic	13
<b>Insalate Inverno</b> gf v baby spinach, datterino tomato, beetroot, apple, salted ricotta, lemon dressing	13.5
<b>Cesare con Pollo</b> grilled chicken, pancetta, gem lettuce, Parmigiano Reggiano, garlic croutons, anchovy dressing	14.5

## PASTE E RISOTTO

All our pastas are fresh and handmade using the finest grains.

<b>Penne alla Vodka</b> penne pasta, vodka, tomato sauce, Parmigiano Reggiano, chilli, cream, basil	16
<b>Risotto agli Spinaci</b> vg carnaroli risotto rice, spinach, walnuts, Grana Padano, balsamic	16
<b>Spaghetti alla Carbonara</b> spaghetti pasta, pork guanciale, Pecorino Romano, eggs, cream	16
<b>Gnocchi Quattro Formaggi</b> gnocchi dumplings, gorgonzola, talleggio, Parmegiano Reggiano, Granarolo, confit berries, toasted walnuts	16
<b>Lasagna alla Bolognese</b> our traditional family recipe	17
<b>Tortelloni Parmigiana</b> v tortelloni parcels filled with aubergine & mozzarella, tomato sauce, mascarpone cream, Pecorino	18
<b>Tagliatelle Manzo e Funghi</b> tagliatelle pasta, slow cooked beef, wild mushrooms, cream, white wine, smoked paprika	18
<b>Tagliatelle al Salmone</b> tagliatelle pasta, smoked salmon, courgettes, datterino tomato, cream, garlic, parmesan butter	18
<b>Linguine con Gamberi</b> linguine pasta, sauteed prawns, datterino tomato, chilli, prawn bisque	19

## SOURDOUGH PIZZA

Our house made pizza dough is rested for 36 hours and cooked in our stone oven.

<b>Margherita</b> v mozzarella fior di latte, San Marzano tomato, fresh basil	10
<b>Vegetariana</b> v mozzarella fior di latte, San Marzano tomato, aubergine, red and yellow peppers, caramelised red onions, olives	14.5
<b>Pollo Bianco</b> mozzarella fior di latte, mascarpone cream, roast chicken, tomato, oregano, chilli	15.5
<b>Calzone</b> mozzarella fior di latte, tomato sauce, mortadella, mushroom	15.5
<b>Emilia</b> mozzarella fior di latte, San Marzano tomato, Prosciutto di Parma, Parmegiano Reggiano, rocket	15.5
<b>Diavola</b> mozzarella fior di latte, San Marzano tomato, Salame Piacentino, fresh chilli, red onion	15.5

## CONTORNI

<b>Patate Arrosto</b> gf vg roast potatoes, rosemary, garlic	5
<b>Zucchini Fritti</b> v deep fried courgettes, lemon mayonnaise	5
<b>Patatine Fritte</b> gf vg freshly cut French fries, sea salt	5
<b>Rucola e Parmigiano</b> gf rocket, Parmigiano Reggiano, balsamic dressing	5
<b>Verdure alla Griglia</b> gf vg grilled Italian vegetables - courgettes, aubergines, peppers	5

## DOLCI

<b>Affogato al caffè</b> v vanilla ice cream, hot espresso, amaretti crumb	5.5
<b>Tiramisu</b> v our traditional family recipe	7.5
<b>Torta di Carote</b> walnut and pineapple carrot cake, vanilla mascarpone cream	8.5
<b>Tenerina al Cioccolato</b> v warm chocolate brownie, salted caramel ice cream, caramel sauce	9
<b>Bomboloni Fritti</b> Nutella-filled mini doughnuts, zabaglione cream	10
<b>Coppa Italia</b> v to share trio of pistachio, vanilla and strawberry gelato, whipped cream, berry compote, wafers	10.5
<b>Gelati e Sorbetti</b> gf v scoop	3.5

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

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

We welcome all feedback - positive or negative. Please either scan the QR code or contact us through the website at [pontis.co.uk](http://pontis.co.uk)

