

PONTI'S

ITALIAN KITCHEN

ANTIPASTI

Olive Miste <small>vg gf df</small>	6
Italian mixed olives, herb marinated with chilli and garlic	
Cestino Di Pane <small>vg df</small>	6
basket of house baked breads, breadsticks, Sardinian flat bread, olive oil, balsamic	
Bruschetta al Pomodoro <small>vg df</small>	8
grilled focaccia topped with datterino tomatoes, garlic, basil	
Prosciutto Di Parma e Gnocco Fritto <small>df</small>	10
Parma Ham with salted fried dough	
Pane all'Aglio e Formaggi <small>v</small>	10
pizza bread, mozzarella, garlic, rosemary	
Pane all'Nduja	12
pizza bread with mascarpone, spicy 'Nduja sauce	
Antipasto Misto	13pp
traditional selection of Italian cured meats and cheeses, grissini, olives	
Antipasto Vegetariano <small>v</small>	11pp
traditional selection of vegetables, baby buffalo mozzarella, grissini, olives	

gf Gluten free vg Vegan v Vegetarian df Dairy free

SMALL PLATES

Zucchini Fritti <small>v</small>	9
fried breaded courgette, lemon mayonnaise	
Polpette Piccanti	9
beef meatballs, spicy tomato sauce, burrata cream	
Zuppa Del Giorno <small>vg</small>	10
chef's special soup of the day	
Parmigiana <small>v</small>	11
baked and layered aubergine, tomato sauce, basil, mozzarella fior di latte	
Truffle Arancina <small>v</small>	12
fried breaded truffle risotto ball, saffron sauce with fresh truffle shaving	
Calamari Fritti	12
fried breaded calamari, spicy mayonnaise	
Carpaccio Di Tonno <small>gf</small>	12
raw cured tuna, avocado, pecorino	
Carpaccio Di Manzo	15
carpaccio of beef, parmesan, rocket	
Burrata D'Amore <small>v gf</small>	18
320g of burrata from Puglia with aubergine puree	
Cozze alla Tarantina	13/19
fresh mussels simmered in white wine or in a rich spicy tomato sauce with toasted white bread	

SALUMI E FORMAGGI

9 each or 3 for 25	
Prosciutto Di Parma <small>gf df</small>	
Parma Ham aged for 24 months	
Sbuccia e Mangia <small>gf df</small>	
Pork salame	
Coppa Piacentina <small>gf df</small>	
cured pork loin	
Bresaola Della Valtellina <small>gf df</small>	
air-dried, salted beef meat	
Finocchiona IGP Toscana <small>gf df</small>	
wild fennel seed salame from Tuscany	
Mortadella Tricolore <small>gf df</small>	
pork sausage, thinly sliced with pistachio	
Gorgonzola DOP Oro <small>gf v</small>	
creamy, sharp blue cheese from Lombardy	
Taleggio DOP <small>gf v</small>	
soft cheese with a mild, slightly fruity flavour	
Pecorino al Pistachio <small>gf</small>	
3-month aged ewe's milk cheese from Sardinia with pistachio	
Caciotta al Tartufo <small>gf v</small>	
semi-soft cheese infused with black truffle shavings	
Mozzarella di Bufala Smoked Campana <small>gf v</small>	
smoked buffalo mozzarella	

PIATTI DA DIVIDERE

Fritto Misto Reale	17pp	Risotto Pecorino e Tartufo	23pp	La Fiorentina	100
deep fried prawns, calamari, mixed fish goujons with spicy and lemon mayonnaise		risotto with truffle and pecorino cheese, served at the table in a pecorino wheel		1KG T-Bone steak served sliced, with rosemary, olive oil, sea salt served with 2 portions of fries and 2 sides to choose from main menu	

PASTE e RISOTTO

Tagliatelle Bolognese	17
tagliatelle, slow cooked beef ragu'	
Spaghetti Pomodorini, Basilico, Bufala Mozzarella	18
spaghetti, parmesan, traditional tomato sauce, datterino tomato, buffalo mozzarella, basil	
Casarecce al Pesto e Pinoli	18
casarecce pasta, basil pesto, parmesan, toasted pine nuts	
Gnocchi ai Formaggi <small>gf</small>	18
gnocchi, gorgonzola, taleggio, pecorino, fontina, cream, chives, parmesan basket	
Lasagna Bolognese	18
our traditional family recipe	
Spaghetti alla Carbonara	19
spaghetti, pork guanciale, pecorino, egg yolk	
Fettucine al Salmone	19
fettucine, pan-fried salmon, asparagus, sun-dried tomatoes, cream, chives	
Pappardelle ragu' di Salsiccia e 'Nduja	20
pappardelle, spicy 'nduja pork sausage, fennel seeds	
Risotto alla Milanese <small>gf</small>	20
carnaroli rice, saffron, burrata cream	
Ravioli Ricotta e Tartufo	21
ravioli stuffed with ricotta, black truffle, cream	
Linguine ai Gamberi <small>df</small>	21
linguine, prawns, datterino tomato, prawn bisque, chives	
Pappardelle ai Frutti di Mare <small>df</small>	21
pappardelle, prawns, calamari, mussels, clams, prawn bisque, chives	

CONTORNI 5 each

Tenderstem Broccoli <small>gf df vg</small>	Puree di Patate <small>gf v</small>	Puree di Spinaci <small>gf v</small>
steamed tenderstem broccoli, garlic, chilli		creamed mash potato, olive oil add truffle for 3
Patate Arroste <small>gf df vg</small>	Patatine Fritte <small>gf df vg</small>	Insalata Mista <small>df vg</small>
pan-roasted skin-on baby potatoes, rosemary, olive oil		fries, sea salt
		Rucola e Parmigiano <small>gf</small>
		rocket, parmesan shaving, balsamic

GOURMET PIZZA ROMANA

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

Margherita <small>v</small>	16
mozzarella fior di latte, San Marzano tomato, basil	
Vegetariana <small>v</small>	17
mozzarella fior di latte, San Marzano tomato, aubergine, red and yellow peppers, courgettes, olives, artichoke, oregano	
Napoletana	18
San Marzano tomato, anchovies, capers, olives, pecorino	
Calzone	18
mozzarella fior di latte, San Marzano tomato, mushrooms, Italian cooked ham	
La Nostra Cacio e Pepe	18
mozzarella fior di latte, pecorino and black pepper	
Diavola	20
mozzarella fior di latte, San Marzano tomato, Spianata Calabra, 'nduja, datterino tomato	
Capricciosa	20
mozzarella fior di latte, San Marzano tomato, artichoke, mushrooms, Italian cooked ham, olives, oregano, basil	
Ponti's Burrata <small>v</small>	20
San Marzano tomatoes, burrata DOP, rocket	
Salmone e Pesto	21
mozzarella fior di latte, smoked buffalo mozzarella, smoked salmon, basil pesto and toasted pine nuts	
Emilia	21
mozzarella fior di latte, San Marzano tomato, Parma Ham, sun-dried tomatoes, rocket, parmesan shavings	

SECONDI

Pollo Milanese	21
fried breaded chicken breast, sage butter, datterino tomato and rocket salad	
Salmone Arrosto <small>gf df</small>	22
pan roasted salmon, grilled asparagus and pea cream	
San Pietro alla Mediterranea <small>gf df</small>	22
pan roasted John Dory fish, capers, black olives, cherry tomato, broccoli	
Involtino di Merluzzo <small>gf</small>	23
roasted pancetta wrapped cod fish with fresh cream red pepper, spinach	
Polletto Arrosto <small>gf</small>	25
baby chicken spatchcock, roast potato, chilli, parsley oil	
Stinco di Agnello Brasato	26
braised lamb shank, creamed mash potato	
Bistecca di Manzo alla Griglia <small>gf</small>	34
10oz grilled ribeye steak, hollandaise sauce, roast potatoes	
Filetto Pepe Verde	35
8oz beef fillet, green peppercorn sauce	
Ponti's Italian Chicken Burger	19
fried breaded chicken breast, lettuce, tomato, mayonnaise, gherkins, bun brioche, fries	
Ponti's Italian Burger	20
10oz beef burger, provolone, bacon, lettuce, tomato, mayonnaise, gherkins, bun brioche, fries	

INSALATE

Caprese <small>gf</small>	18
mixed cherry tomato, baby buffalo mozzarella and avocado	
Insalate di Gamberi <small>gf df</small>	18
marinated prawns, avocado, mango, mixed leaves, lemon dressing	
Insalata Cesare	19
grilled chicken breast, pancetta, gem lettuce, Parmigiano Reggiano, croutons, garlic and anchovy dressing	
L'insalata di Primavera <small>v gf</small>	19
mixed leaves, white endive, golden and candy beetroot, feta cheese, watermelon	

A discretionary 12.5% service charge will be automatically added to your bill - 100% of this is paid directly to our wonderful team.

Before you order, please inform 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.