

PONTI'S

ITALIAN KITCHEN

ANTIPASTI

Olive Miste vg gf df Italian mixed olives, herb marinated	5
Cestino di Pane vg df basket of house baked breads, olive oil, balsamic	5
Bruschetta al Pomodoro vg df grilled focaccia, topped with datterino tomatoes, garlic, basil	8
Bruschetta 'Nduja grilled focaccia, topped with 'nduja, burrata	9
Pane all'Aglio e Formaggi v pizza bread, mozzarella, garlic, rosemary	10
Antipasto Misto traditional selection of Italian meats and cheeses with bread, olives	12

gf Gluten free vg Vegan v Vegetarian df Dairy free

SMALL PLATES

Zucchini Fritti v fried, breaded courgette, lemon mayonnaise	8
Arancina Bolognese fried, breaded, bolognese stuffed saffron risotto ball, San Marzano tomato sauce, salted ricotta	8
Polpette Piccanti beef meatballs, spicy tomato sauce, pecorino	8
Crocchetti di Formaggio e Prosciutto fried, potato croquettes of ham and cheese, cheese sauce	8
Vitello Tonnato gf df roasted veal, tuna fish and caper mayonnaise dressing, rocket, fried capers	9
Melanzane Parmigiana vg baked and layered aubergine, tomato sauce, basil, vegan mozzarella	10
Zuppa del Giorno v/vg chef's special soup of the day	10
Burrata e Prosciutto gf burrata from Puglia, Parma ham	13
Tartar di Tonno gf df raw cured tuna, avocado, rocket, saffron mayo, lime	13
Fritto Misto fried, breaded prawns and calamari, mixed fish goujons, lemon mayonnaise	12/21

Salumi e Formaggi

8 each or 3 for 21
Prosciutto di Parma D.O.P. gf df Parma ham aged for 24 months
Coppa Piacentina gf df cured pork loin
Salame Piacentino gf df cured salame from Emilia-Romagna
Finocchiona Toscana gf df wild fennel seed salame from Tuscany
Mortadella gf df pork sausage, thinly sliced
Gorgonzola D.O.P. gf creamy and sharp blue cheese from Lombardy
Formaggio al Vino Rosso 'Ubricco' gf 'drunken' cow's cheese aged in red wine
Pecorino Fiore Sardo gf 3-month aged ewe's milk cheese from Sardinia
Mozzarella Campana gf buffalo mozzarella

PASTE e RISOTTO

Spaghetti Pomodorini Basilico e Mozzarella v spaghetti, Grana Padano, traditional tomato sauce, datterino tomato, buffalo mozzarella, basil	16
Penne alla Puttanesca df penne, datterino tomato, chilli, anchovies, black olives, capers	16
Tagliatelle alla Bolognese df tagliatelle, slow cooked beef ragù	17
Lasagna alla Bolognese our traditional family recipe	17
Penne alla Vodka v penne, vodka, tomato, cream, Grana Padano, chives	17
Spaghetti alla Carbonara spaghetti, pork guanciale, pecorino, egg yolks	18
Gnocchi Quattro Formaggi gnocchi, gorgonzola, taleggio, pecorino, fontina, cream, chives, parmesan basket	18
Ravioloni Ricotta e Tartufo v ravioloni stuffed with ricotta, black truffle, cream	19
Risotto ai Funghi v carnaroli rice, mixed wild mushrooms, pecorino cheese	19
Fettucine al Salmone fettucine, pan-fried salmon, courgettes, datterino tomato, cream, chives	19
Linguine con Gamberi df linguine, sauteed prawns, datterino tomato, prawn bisque	20
Papardelle ai Frutti di mare df papardelle, sauteed prawns, calamari, mussels, clams, prawn bisque	21

INSALATE

Caprese v heirloom tomato, buffalo mozzarella, basil dressing, croutons	17
Insalate d'Autunno mixed leaves, red and white endive, golden and candy beetroot, orange, gorgonzola, toasted walnuts, Italian dressing	18
Avocado e Broccoli vg df gf blanched and grilled tenderstem broccolis, avocado, rocket, white endive, cherry tomato, basil, olive oil, balsamic	18
Cesare con Pollo grilled chicken breast, pancetta, gem lettuce, Parmigiano Reggiano, garlic croutons, anchovy dressing	19

SOURDOUGH PIZZA

house made pizza dough, rested for 36 hours, cooked in our stone oven, served Neapolitan style

Margherita v mozzarella fior di latte, San Marzano tomato, basil	15
Vegetariana v mozzarella fior di latte, San Marzano tomato, aubergine, red and yellow peppers, courgettes, olives, artichoke, oregano	17
Napoletana San Marzano tomato, anchovies, capers, olives, pecorino	18
Quattro Formaggi mozzarella fior di latte, gorgonzola, pecorino, provolone	18
Calzone mozzarella fior di latte, San Marzano tomato, mushrooms, prosciutto cotto	18
Diavola mozzarella fior di latte, San Marzano tomato, Spianata Calabria, 'nduja, red onion, confit datterino tomato	19
Quattro Stagioni mozzarella fior di latte, San Marzano tomato, artichoke, mushrooms, prosciutto cotto, olives, oregano	19
Emilia mozzarella fior di latte, San Marzano tomato, Parma ham, datterino tomato, rocket, parmesan shavings	20

vegan mozzarella cheese is available as a substitute

DOLCI

Affogato al Caffè v vanilla ice cream, hot espresso, amaretti crumb	5
Panna Cotta all'Arancia gf vanilla panna cotta, orange syrup	8
Tiramisu our traditional family recipe	9
Cheesecake ai Frutti di Bosco white chocolate cheesecake, mixed berry coulis	9
Torta Cioccolato v moist chocolate cake, pistachio crumb, pistachio ice cream	9
Bomboloni Cioccolato Nutella-filled fried doughnuts, mascarpone cream	9
Gelati e Sorbetti v delicious selection of ice creams and sorbets	scoop 3
Coppa Italia v trio of pistachio, vanilla and strawberry gelato, whipped cream, berry compote, wafers	11
Formaggi Italiani Italian cheeses, crisp flatbread, honey, chutney	10

SECONDI

Ponti's Italian Burger 10oz beef burger, provolone, pancetta, lettuce, tomato, mayonnaise, cornichon pickle, brioche bun, fries	18
Pollo alla Milanese fried breaded chicken breast, sage butter, rocket, datterino tomato, lemon	19
Pollo alla Diavola df gf skin-on chicken supreme, tenderstem broccolis, chilli salsa, lemon	19
Salmone Arrosto gf df pan-roasted salmon fillet, marinated courgettes, confit tomatoes, Salmoriglio sauce	20
Tonno alla Griglia alla Mediterranea gf df grilled yellowfin tuna, courgettes, baby onions, red and yellow peppers, capers, chimichurri sauce	21
Costoletta di Manzo Brasata gf beef short ribs braised in red wine, baby onions, roasted sweet potato	22
Stinco d'Agnello Brasato gf braised lamb shank, creamed mashed potato, minted lamb jus	24
Bistecca di Manzo alla Griglia 8oz grilled ribeye steak, rocket, tarragon and hollandaise sauce	29

CONTORNI

Patatine Fritte gf vg df fries, sea salt	4.5
Patate Pureé gf v creamed mashed potato, olive oil	add truffle for 2 4.5
Patate Arrosto vg df gf pan-roasted skin-on baby potatoes, rosemary	4.5
Verdure Mediterranea vg df gf courgettes, baby onions, olives, red and yellow peppers, garlic	4.5
Tenderstem Broccoli gf vg df steamed tenderstem, garlic, chilli	4.5
Rucola e Parmigiano gf rocket, Parmigiano Reggiano, balsamic	4.5
Insalata Mista gf vg df mixed leaf salad, Italian dressing	4.5

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.

We welcome all feedback - positive or negative. Please either scan the QR code or contact us through our website at pontis.co.uk

