

SINCE  1963

ANTIPASTI

<b>Bruschetta</b> <i>v.</i>	5.7
Creamed peppers, roasted cherry tomatoes, basil, oregano, Altamura* bread	
<b>Pane all'Aglio</b> <i>v.</i>	4.4
Flatbread & garlic butter <i>Add mozzarella for £1.00</i>	
<b>Olive</b> <i>v.</i>	4.2
Olives, olive tapenade & focaccia bread	
<b>Calamari</b>	7.5
Squid in batter, lemon aioli	
<b>Polpette</b>	5.3
Beef meatballs, spicy tomato sauce, parsley, parmesan, focaccia	

PASTA E RISOTTO

<b>Penne con Pollo, Pesto e Piselli</b>	11.4
Penne pasta with pan fried chicken breast, cream, garlic, chilli, peas & Genovese pesto	
<b>Lasagne al Forno</b>	11.9
Our traditional family recipe	
<b>Tagliatelle Ragù</b>	11.4
Fresh pasta, traditional homemade bolognese, vegetarian cheese, parsley, butter	
<b>Linguine con Gamberetti</b>	13.2
King prawn, garlic, chilli, parsley, lemon zest and white wine	
<b>Spaghetti Carbonara</b>	11.9
Pancetta DOP, free-range eggs, cream, parmesan	
<b>Risotto agli Asparagi</b>	11.9
Fresh Asparagus, vegetarian cheese	

*v. suitable for vegetarians*

*DOP - Protected Designation of Origin*

*GF. dish is gluten free when served without bread*

*\* Altamura bread contains dairy*

# PONTI'S

ITALIAN KITCHEN

CARNE E PESCE

<b>Cotoletta alla Milanese</b>	13.2
Pan-fried breaded chicken breast, olive oil, mashed potato, sage butter	
<b>Ponti's Burger GF</b>	12.3
8oz Scottish beef burger, tomato relish, rocket, beef tomato, mayonnaise, brioche bun, fries <i>Add provolone cheese or pancetta £1.00 each</i>	
<b>Salmone al Forno GF</b>	16.2
Oven-baked Salmon fillet, broccoli mash potato, herbs butter, parsnip crisps	
<b>Bistecca di Manzo alla Griglia GF</b>	19.7
Chargrilled 21 day matured rib-eye, portobello mushroom, garlic butter, fries	

CONTORNI

<b>Zucchine Fritte</b> <i>v.</i>	3.8
Deep fried courgettes	
<b>Insalata Mista</b> <i>v. GF</i>	3.8
Mixed salad	
<b>Patatine Fritte</b> <i>v. GF</i>	3.8
Fries	
<b>Rocket &amp; Parmesan salad</b>	3.8

IF YOU SUFFER FROM AN ALLERGEN OR INTOLERANCE PLEASE SPEAK TO A MEMBER OF OUR TEAM WHO WILL BE ABLE TO ASSIST YOU. PLEASE BE AWARE THAT WE HANDLE ALL ALLERGENS WITHIN OUR FOOD ENVIRONMENT, AND WHILST WE TAKE DUE CARE AND ATTENTION WHEN PREPARING A MEAL FOR AN ALLERGEN SUFFERER, WE CANNOT GUARANTEE THAT THERE WILL NOT BE ANY TRACES OF THESE ALLERGENS IN YOUR MEAL

AN OPTIONAL 10% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO YOUR BILL, 100% OF THIS IS PAID DIRECTLY TO OUR WONDERFUL STAFF

PIZZA

<b>Margherita</b> <i>v.</i>	8.4
Mozzarella, tomato sauce, fresh basil leaves	
<b>Vegetariana</b> <i>v.</i>	10.5
Mozzarella, tomato sauce, grilled vegetables, black olives, caramelised onions	
<b>Calzone</b>	10.5
Mortadella, mozzarella, mushrooms, tomato sauce	
<b>Pizza con Polpette</b>	11.4
Beef meatballs, spicy tomato sauce, rocket, mozzarella, chilli flakes	
<b>Emilia</b>	11.9
Parma Ham DOP, mozzarella, rocket, cherry tomatoes, tomato sauce	
<b>Diavola</b>	11.9
Salame Piancentino DOP, mozzarella, fresh chilli, red onions, tomato sauce	

INSALATE

<b>Insalata Cesare con Pollo</b> <i>GF</i>	12.7
Pancetta DOP, lettuce, parmesan, croutons, anchovy dressing <i>Served without chicken £10</i>	
<b>Insalata Tricolore</b> <i>GF</i>	11
Mozzarella, tomatoes, avocado, basil, rocket	

DOLCI

<b>Tenerina al cioccolato</b>	5.3
Warm chocolate brownie, salted caramel ice-cream, caramel sauce	
<b>Gino's Gelato</b>	1.75
100% organic milk ice-cream with only natural ingredients.	
<b>Tiramisù</b>	5.3
Our traditional homemade family recipe	