

SINCE  1963

PONTI'S

ITALIAN KITCHEN

GLUTEN FREE MENU

STARTERS

Affettati Misti 11.5
Mortadella, prosciutto crudo, salame,
coppa

Antipasto Vegetariano v. 11
Italian cheeses, grilled vegetables,
cherry tomatoes, green olives

Sapori di Puglia v. 4.5
Olives with tapenade

SALADS

Insalata Pecorino 11.5
Aged pecorino cheese, mixed leaves,
beetroot, walnuts, pomegranate seeds,
lemon, olive oil dressing

Insalata Cesare con Pollo 14
Grilled chicken, pancetta, lettuce,
parmesan, anchovy dressing

Insalata Tricolore v. 12.5
Mozzarella, tomatoes, avocado,
basil, rocket

SIDES

Verdure ai Ferri v. 4
Grilled vegetables

Insalata Mista v. 4
Mixed salad

Spinaci Saltati v. 4
Sautéed spinach

MAINS

Filetto di Sgombro 16
Grilled mackerel fillets, sautéed spinach,
tomatoes

Pancetta di Maiale 17
Slow-roasted pork belly, veal and
balsamic jus, cabbage, grilled vegetables,
caramelised apple

Tagliata di Manzo 22.5
Chargrilled 21 day aged 8oz rib-eye
steak, with salad or grilled vegetables

Salmone al Forno 16.5
Oven-baked salmon fillet, black olives,
capers, cherry tomatoes, white wine and
butter sauce, with salad or grilled veget-
ables

Pollo al Rosmarino 14
Chargrilled rosemary-marinated
chicken breast, grilled vegetables, pesto

Ponti's Burger 13.5
8oz Scottish beef burger, tomato
relish, rocket, beef tomato, mayonnaise

DESSERTS

Panna Cotta 7
White chocolate panna cotta,
blueberries, berry coulis

Spumante Sorbet 7
Lemon sorbet, Perini & Perini
Spumante

Cheese Plate 8.5
Selection of Italian cheeses, pears,
chutney