

SINCE  1963

PONTI'S

ITALIAN KITCHEN

GLUTEN FREE MENU

STARTERS

Affettati Misti 11
Mortadella, prosciutto crudo, bresaola, salame, coppa

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

Burratina Pugliese v. 9.5
Burrata, cherry tomato, basil, olive oil

Sapori di Puglia v. 4.5
Olives with tapenade

Bresaola 8
Thinly sliced cured beef, rocket, parmesan, olive oil, lemon dressing

Gamberoni 12
Pan-fried king prawns, cauliflower and celeriac purée, quail eggs, pickled aubergine

SALADS

Tonno fresco alla Griglia 14
Grilled tuna, chickpea and fennel salad, quail eggs, tapenade, chilli, lime dressing

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, anchovies, parmesan, Caesar dressing

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

MAINS

Filetto di Orata 17.5
Grilled sea bream, sautéed Swiss chard, saffron sauce

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

Tagliata di Manzo 24
Chargrilled 21 day aged 8oz rib-eye steak, with salad or grilled vegetables

Salmone al Forno 16
Oven-baked salmon fillet, black olives, capers, cherry tomatoes, white wine and butter sauce, with salad or grilled vegetables

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

SIDES

Verdure ai Ferri v. 4
Grilled vegetables

Insalata Mista 4
Mixed salad

DESSERTS

Vanilla Panna Cotta 7
Orange sauce, candied chestnuts

Spumante Sorbet 7.5
Lemon sorbet, Perini & Perini Spumante

Cheese Plate 8.5
Selection of Italian cheeses, pears, chutney