

LUNCH AND EARLY EVENING  
SET MENUS

Two courses  
£17

Three courses  
£21

STARTERS

**Crocchette di Patata v.**  
Vegetarian cheese filled potato  
croquettes, salsa verde, red pepper  
garnish

**Affettati Misti**  
Mortadella, prosciutto crudo,  
salame, coppa, artisan bread

**Antipasto Vegetariano v.**  
Italian cheeses, grilled vegetables,  
cherry tomatoes, green olives,  
artisan bread

**Pane all'Aglio con Mozzarella v.**  
Garlic bread with mozzarella

MAIN COURSES

**Penne Arrabbiata v.**  
Tomato sauce, chilli

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

**Pizza Margherita v.**  
Mozzarella, garlic, fresh basil leaves

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

**Tagliatelle Ragù**  
Classic bolognese recipe, parmesan

**Risotto Asparagi v.**  
Fresh asparagus, vegetarian cheese

DESSERTS

**Tenerina al Cioccolato**  
Warm chocolate brownie, salted  
caramel ice-cream, caramel sauce

**Torta del Giorno**  
Chef's cake of the day

**Gino's Gelato**  
100% organic milk ice cream  
with only natural ingredients

**Panna Cotta Cioccolata Bianca**  
White chocolate panna cotta, blueberries,  
berry coulis

*v. suitable for vegetarians*

FOR PARTIES OF 6 OR MORE AN OPTIONAL 12.5% SERVICE CHARGE WILL BE AUTOMATICALLY  
ADDED TO YOUR BILL, 100% OF THIS IS PAID DIRECTLY TO OUR WONDERFUL STAFF

SINCE  1963

# PONTI'S

ITALIAN KITCHEN

ANTIPASTI

<b>Sapori di Puglia v.</b> Olives with crispy flatbread, tapenade	4.5	<b>Zuppa di Stagione</b> Chef's homemade soup of the day	6.5
<b>Pane all'Aglio v.</b> Garlic bread	4.5	<b>Cestino di Pane Italiano v.</b> Selection of homemade artisan Italian breads	4.5
<b>Polpette</b> Beef meatballs, spicy tomato sauce, focaccia	6	<b>Pane all'Aglio con Mozzarella v.</b> Garlic bread with mozzarella	5.5
<b>Pâté di Fegatini di Pollo</b> Chicken liver pâté, focaccia	6	<b>Bruschetta Caponata v.</b> Caponata with pine nuts on sourdough bread, balsamic dressing	6
<b>Crocchette di Patata v.</b> Vegetarian cheese filled potato croquettes, salsa verde, red pepper garnish	7	<b>Affettati Misti</b> Mortadella, prosciutto crudo, salame, coppa, artisan bread	11.5
<b>Fritto di Mare</b> King prawns and squid with paprika mayo	8.5	<b>Antipasto Vegetariano v.</b> Italian cheeses, grilled vegetables, cherry tomatoes, green olives, artisan bread	11

PASTA AND RISOTTO

<b>Tortelloni di Ricotta v.</b> Ricotta and black truffle filling, spinach purée, chives	14	<b>Tagliolini ai Funghi Porcini v.</b> Porcini mushrooms, parsley	13.5
<b>Paccheri alle Cozze</b> Pasta tubes, mussels, squid, courgette, white wine, chilli	14	<b>Spaghetti Carbonara</b> Pancetta, free-range eggs, cream, parmesan	12.5
<b>Lasagne al Forno</b> Our traditional family recipe	13	<b>Risotto Asparagi v.</b> Fresh asparagus, vegetarian cheese	12.5
<b>Linguine con Gamberetti</b> King prawns, cherry tomatoes, white wine, chilli, garlic	15	<b>Crespelle Ricotta e Spinaci v.</b> Ricotta and spinach filled buckwheat pancakes, tomato and bechamel sauce	12
<b>Tagliatelle Ragù</b> Classic bolognese recipe, parmesan	12.5		

IF YOU HAVE ANY ALLERGIES PLEASE LET US KNOW AND WE WILL BE DELIGHTED TO MEET YOUR REQUIREMENTS WHEREVER POSSIBLE

MEAT AND FISH

<b>Pancetta di Maiale</b> Slow-roasted pork belly, veal and balsamic jus, olive oil mash, cabbage, caramelised apple	17
<b>Bistecca di Manzo alla Griglia</b> Chargrilled 21 day aged 8oz rib-eye steak, rocket, fries	22.5
<b>Ponti's Burger</b> 8oz Scottish beef burger, tomato relish, rocket, beef tomato, mayonnaise, brioche bun, fries <i>Add provolone cheese or pancetta £1.00 each</i>	13.5
<b>Filetto di Sgombro</b> Grilled mackerel fillets, sautéed spinach, oven roasted tomatoes	16
<b>Salmone al Forno</b> Oven-baked salmon fillet, black olives, capers, cherry tomatoes, basil mashed potato, white wine and butter sauce	16.5
<b>Cotoletta alla Milanese</b> Pan-fried breaded chicken breast, olive oil mashed potato, sage butter	14
<b>Pollo al Rosmarino</b> Chargrilled rosemary-marinated chicken breast, grilled vegetables, pesto	14

SIDES

<b>Purè di Patate v.</b> Olive oil mash	4
<b>Patatine Fritte v.</b> Fries	4
<b>Zucchine Fritte v.</b> Deep fried courgette	4
<b>Insalata Mista v.</b> Mixed salad	4
<b>Verdure ai Ferri v.</b> Grilled vegetables	4
<b>Spinaci Saltati v.</b> Sautéed spinach	4

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PIZZA

<b>Pizza con Polpette</b> Beef meatballs, spicy tomato sauce, mozzarella	13
<b>Capricciosa</b> Mortadella, artichokes, mozzarella, mushrooms, crumbled egg	13.5
<b>Calzone</b> Mortadella, mozzarella, mushrooms, tomato sauce	12
<b>Margherita v.</b> Mozzarella, fresh basil leaves	9.5
<b>Emilia</b> Parma ham, mozzarella, rocket, tomatoes	13.5
<b>Vegetariana v.</b> Mozzarella, grilled vegetables, black olives, spicy caramelised onions	12
<b>Diavola</b> Spicy salami, mozzarella, fresh chilli, red onions	13.5

SALADS

<b>Torta Salata v.</b> Ricotta and spinach flaky pastry flan, mixed leaf salad, olive oil and lemon dressing	12
<b>Insalata Pecorino</b> Aged pecorino cheese, mixed leaves, beetroot, walnuts, pomegranate seeds, lemon, olive oil dressing	11.5
<b>Insalata Cesare con Pollo</b> Grilled chicken, pancetta, lettuce, parmesan, croutes, anchovy dressing	14
<b>Insalata Tricolore v.</b> Mozzarella, tomatoes, avocado, basil, rocket	12.5

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