

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

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

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

PASTA AND RISOTTO

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

MEAT AND FISH

Pancetta di Maiale Slow-roasted pork belly, veal and balsamic jus, olive oil mash, cabbage, caramelised apple	17
Bistecca di Manzo alla Griglia Chargrilled 21 day aged 8oz rib-eye steak, rocket, fries	24
Ponti's Burger 8oz Scottish beef burger, tomato relish, rocket, beef tomato, mayonnaise, brioche bun, fries <i>Add provolone cheese or pancetta £1.00 each</i>	14
Filetto di Sgombro Grilled mackerel fillets, sautéed spinach, oven roasted tomatoes	16
Salmone al Forno Oven-baked salmon fillet, black olives, capers, cherry tomatoes, basil mashed potato, white wine and butter sauce	16.5
Cotoletta alla Milanese Pan-fried breaded chicken breast, olive oil mashed potato, sage butter	14
Pollo al Rosmarino Chargrilled rosemary-marinated chicken breast, grilled vegetables, pesto	14

SIDES

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

PIZZA

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

SALADS

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

v. suitable for vegetarians

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

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO YOUR BILL. 100% OF THIS IS PAID DIRECTLY TO OUR WONDERFUL STAFF