

— COFFEE AND TEA —

**Espresso / Double Espresso 2.6 / 3.1**

**Caffè Macchiato 2.7 / 3.2**

**Americano 3.1 / 3.6**

**Cappuccino/ Latte 3.2 / 3.7**

**Flat White 3.2**

**Mocha Caffè 3.4 / 3.8**

---

**SPECIAL COFFEES**

**Caffè Corretto 4.5**  
Espresso with Grappa or Sambuca

**Caffè Liquori 7**  
Coffee topped with cream with your  
choice of liqueur

---

**Ponti`s Iced Coffee 4**

**Hot Chocolate 3.4 / 3.8**

**Hot Chocolate with cream 4**

**Tea 2.6**

ENGLISH BREAKFAST, EARL GREY, CAMOMILE,  
GREEN, FRESH MINT OR FRUIT

SINCE  1963  
**PONTI'S**  
ITALIAN KITCHEN

**DESSERT  
MENU**

**LAVAZZA**

DESSERTS  
*handmade daily*

<b>Cheesecake alle Fragole</b> Vanilla and lemon cheesecake, fresh strawberries	6.5
<b>Torta del Giorno</b> Chef's cake of the day	6.5
<b>Panna Cotta Cioccolata Bianca</b> White chocolate panna cotta, blueberries, berry coulis	7
<b>Tiramisú</b> Our traditional family recipe	6
<b>Tenerina al Cioccolato</b> Warm chocolate brownie, salted caramel ice-cream, caramel sauce	6
<b>Affogato Al Caffè</b> Vanilla ice-cream with a shot of espresso	4.5
<b>Spumante Sorbet</b> Lemon sorbet, Perini & Perini Spumante	7
<b>Cheese Plate</b> Selection of Italian cheeses, pears, chutney, artisan bread	8.5

GINO'S GELATO  
5.5

100% organic milk ice-cream  
with only natural ingredients

*Please ask your waiter  
for today's flavours*

DESSERT WINE  
AND LIQUEURS

	75ML GLASS	BOTTLE
<b>Moscato d'Asti DOCG La Gatta</b> 4.5% TERREDAVINO (750ML) Sweet, soft, delicate and fragrant – perfect with dessert	4.5	30
<b>Malvasia Passito Colli Piacentini</b> 14% EMILIA ROMAGNA White sweet wine, lovely crispness – the perfect way to finish a meal	7	45

SPIRITS

From 6.5  
50ML

Mirto, Frangelico, Amaretto, Sambuca,  
Grappa, Amaro or Limoncello