

— 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**

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**SPECIAL COFFEES**

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

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

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**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**

DESSERTS

*handmade daily*

<b>Citrus Crème Brûlée v.</b> Orange, lemon and lime crème brûlée, almond shortbread	7
<b>Cheesecake Fragole</b> Lemon and vanilla cheesecake topped with fresh strawberries	7
<b>Torta di Carote v.</b> Our freshly baked carrot cake	7
<b>Panna Cotta al Timo</b> Thyme panna cotta, poached rhubarb, limoncello sauce	7
<b>Tiramisú</b> Our traditional family recipe	6
<b>Tenerina al Cioccolato v.</b> Warm chocolate brownie, salted caramel ice-cream, caramel sauce	6
<b>Affogato Al Caffè v.</b> Vanilla ice-cream with a shot of espresso	4.5

GINO'S GELATO

£2 per scoop v.

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

SPIRITS

From 6.5  
50ML

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

AN OPTIONAL 10% SERVICE CHARGE WILL BE  
AUTOMATICALLY ADDED TO YOUR BILL, 100% OF THIS IS PAID  
DIRECTLY TO OUR WONDERFUL STAFF