

— COFFEE AND TEA —

Espresso 2.6

Double Espresso 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**

— DESSERTS —

handmade daily

Citrus Crème Brûlée v. 7
Orange, lemon and lime crème brûlée, almond shortbread

Cheesecake Fragole 7
Lemon and vanilla cheesecake topped with fresh strawberries

Torta di Carote v. 7
Our freshly baked carrot cake

Panna Cotta al Timo 7
Thyme panna cotta, poached rhubarb, limoncello sauce

Tiramisú 6.5
Our traditional family recipe

Tenerina al Cioccolato v. 7
Warm chocolate brownie, salted caramel ice-cream, caramel sauce

Affogato Al Caffè v. 4.5
Vanilla ice-cream with a shot of espresso

— GINO'S GELATO —

£2 per scoop v.

100% organic milk ice-cream with only natural ingredients

— DESSERT WINE AND LIQUEURS —

Moscato d'Asti DOCG La Gatta 4.5 30
4.5% TERREDAVINO (750ML)
Sweet, soft, delicate and

75ML
GLASS BOTTLE

— SPIRITS —

From 6.5
50ML

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

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