

— 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

- Cheesecake Nocciola** 7
Chocolate and hazelnut cheesecake,
crème fraîche
- Torta del Giorno** 7
Chef's cake of the day
- Panna Cotta Cioccolata Bianca** 7
White chocolate panna cotta,
blueberries, berry coulis
- Tiramisú** 6.5
Our traditional family recipe
- Tenerina al Cioccolato** 7
Warm chocolate brownie, salted
caramel ice-cream, caramel sauce
- Affogato Al Caffè** 4.5
Vanilla ice-cream with a shot of espresso
- Cannoli Ricotta e Cioccolata** 7.5
Ricotta and chocolate filled cannoli
pastry, blackberries

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 |
|--|---------------|--------|
| Moscato d'Asti DOCG La
Gatta
4.5% TERREDAVINO (750ML)
Sweet, soft, delicate and fragrant
– perfect with dessert | 4.5 | 30 |
| Malvasia Passito Colli
Piacentini
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**