

SINCE  1963

PONTI'S

ITALIAN KITCHEN

Essential Swing in the Valley

23rd February 2018

Three Course Menu

£45 per person

STARTER

Affettati Misti GF

Mortadella, prosciutto crudo, salame,
coppa, artisan bread

Antipasto Vegetariano v. GF

Italian cheeses, grilled vegetables,
cherry tomatoes, green olives,
artisan bread

MAIN

Pancetta di Maiale GF

Slow-roasted pork belly, veal and
balsamic jus, olive oil mash, cabbage, caramelised apple

Salmone al Forno GF

Oven-baked salmon fillet, black olives,
capers, cherry tomatoes, basil mashed
potato, white wine and butter sauce

Tagliolini ai Funghi Porcini v.

Porcini mushrooms, parsley

DESSERT

Panna Cotta Cioccolata Bianca

White chocolate panna cotta,
blueberries, berry coulis

THE ABOVE PRICE IS INCLUSIVE OF VAT AND SERVICE CHARGE