

PONTI'S

ITALIAN KITCHEN

ANTIPASTI

Olive Miste vg gf df mixed Italian olives, herb marinated	4.5
Cestino di Pane vg df sharing bread basket of house baked breads, olive oil and balsamic	5.5
Bruschetta al Pomodoro vg df grilled focaccia, datterino tomatoes, garlic, basil	7
Pane all'Aglio vg df pizza bread, garlic, olive oil	7.5
Pane all'Aglio e formaggi v pizza bread, mozzarella, garlic, olive oil	9
Burrata Pugliese burrata, beef tomato, basil, pesto	11.5

Antipasto Misto traditional selection of Italian meats and cheeses, arancini, cherry tomato, bread, olives	12pp
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SMALL PLATES

Zuppa del Giorno v chef's special soup of the day with rosemary focaccia	7
Tortino di Salmone salmon fishcake with potato, spring onion, lemon, parsley, avocado and creme fraiche sauce	8.5
Polpette Piccanti beef meatballs, spicy tomato sauce, burrata, focaccia	8.5
Arancino Bolognese fried, breaded, bolognese-stuffed risotto ball, tomato sauce, salted ricotta	8.5
Perle di Ricotta e Parmigiano fried, breaded ricotta and parmesan cheese balls, paprika mayonnaise	9
Carpaccio di Manzo beef carpaccio, rocket, parmesan, cherry tomato, mustard seeds	10
Scallopine pan seared scallops with a herbed lemon garlic butter	14
Fritto Misto deep fried calamari, prawns, courgette, lemon mayonnaise	12.5

SALUMI E FORMAGGI

6.5 each or 3 for 18
Prosciutto di Parma gf df Parma ham 24 months aged
Salame Piacentino D.O.P gf df cured salame from Emilia-Romagna
Bresaola gf df air-dried, salted beef meat
Gorgonzola gf creamy and sharp blue cheese from Lombardy
Provolone Piccante gf semi hard cheese with a sharp piquant flavour
Pecorino Fiore Sardo gf 3-month aged ewe's milk cheese from Sardinia

vg Vegan v Vegetarian gf Gluten Free df Dairy Free

to share for 4 people 55pp

PONTI'S FEASTING MENU

pre-order only - 72 hours in advance

Antipasto Misto

traditional selection of Italian starters, meats, cheeses and breads



La Fiorentina

T-Bone steak served sliced, with rosemary, olive oil, sea salt served with peppercorn sauce, fries and rocket and Parmigiano Reggiano salad with balsamic dressing



Tiramisu

our traditional family recipe

PASTE E RISOTTO

Penne alla Vodka penne pasta, vodka, tomato sauce, Parmigiano Reggiano, onion, cream, basil	17
Risotto alle Zucchini carnaroli risotto rice, broad beans, zucchini, mascarpone, pea shoots	17
Spaghetti alla Carbonara spaghetti pasta, pork guanciale, Pecorino Romano, eggs, cream	17
Spaghetti alla Puttanesca spaghetti pasta, capers, cherry tomato, olives, anchovies, wine	17
Lasagna alla Bolognese our traditional family recipe	19
Penne Pomodoro e Spinaci penne pasta, cherry tomato, baby spinach, salsa di pomodoro, garlic	16
Tagliatelle Manzo e Funghi tagliatelle pasta, slow cooked beef, wild mushrooms, cream, white wine, smoked paprika	19
Tagliatelle al Salmone tagliatelle pasta, smoked salmon, courgettes, datterino tomato, cream, garlic, parmesan butter	20
Linguine con Gamberi linguine pasta, sauteed prawns, datterino tomato, chilli, prawn bisque	20

SECONDI

Filetto di Maiale gf pork tenderloin fillet, pancetta, sweet potato puree, baby carrots, radish, thyme jus	22
Pollo alla Crema gf marinated, chargrilled chicken breast, mushroom, mustard cream sauce, asparagus	22
Fillet di Branzino gf sea bass fillet, parsnip puree, tenderstem broccoli, bearnaise sauce	24
Filetto di Ippoglosso gf halibut fillet, celeriac puree, sautéed mushrooms, crispy pancetta, capers crumble	28
Filetto di Manzo gf 10oz fillet steak, rocket, peppercorn cream sauce, fries	35

JOSPER GRILL

Ponti's Italian Burger 8oz Aberdeen Angus beef burger with provolone cheese, crispy pancetta, rocket, gherkins, tomato, mayonnaise, fries	18
Costolette, di Agnello gf texel lamb cutlets from Penistone, minted salsa verde, rocket, fries	21
Aberdeen Angus Grilled Sirloin gf 10oz grilled sirloin steak, peppercorn cream sauce, fries	29

SOURDOUGH PIZZA

Our house made pizza dough is rested for 36 hours and cooked in our stone oven.

Margherita v mozzarella fior di latte, San Marzano tomato, fresh basil	11
Vegetariana v mozzarella fior di latte, San Marzano tomato, aubergine, red and yellow peppers, caramelised red onions, olives	15
Pizza Carbonara mozzarella fior di latte, guanciale, creamy carbonara sauce, pecorino	16
Calzone mozzarella fior di latte, tomato sauce, mortadella, mushroom	16
Emilia mozzarella fior di latte, San Marzano tomato, Prosciutto di Parma, Parmigiano Reggiano, rocket	16
Diavola mozzarella fior di latte, San Marzano tomato, Salame Piacentino, fresh chilli, red onion	16

INSALATE

L'insalata di Primavera mixed leaves, orange, ricotta cheese, beetroot, endive	15
Insalata di Tonno grilled tuna steak, mixed leaves, green beans, onion, cherry tomato, lemon dressing, cannellini beans	19
Cesare con Pollo grilled chicken, pancetta, gem lettuce, Parmigiano Reggiano, garlic croutons, anchovy dressing	17

CONTORNI 5 each

Patate Arrosto gf vg
roast potatoes, rosemary, garlic

Zucchini Fritti v
deep fried courgettes

Patatine Fritte gf vg
freshly cut French fries, sea salt

Rucola e Parmigiano gf
rocket, Parmigiano Reggiano, balsamic dressing

Verdure alla Griglia gf vg
grilled Italian vegetables - courgettes, aubergines, peppers

A discretionary 10% service charge will be automatically added to your bill - 100% of this is paid directly to our wonderful team.

Before you order, please inform if you have any allergies or intolerances. We make and bake bread and pizza in our kitchens so even items that don't contain gluten may contain traces.