

## ANTIPASTI

**Antipasto Misto** 12  
 traditional selection of Italian meats and cheeses, bread, olives for 2 to share 24

**Olive Miste** vg gf 5  
 mixed Italian olives, herb marinated

**Cestino di Pane** vg 6  
 sharing bread basket of house baked breads, olive oil, balsamic

**Bruschetta al Pomodoro** vg 9  
 grilled focaccia, datterino tomatoes, garlic, basil

**Pinsa di Pane all'Aglio** vg 7.5  
 pinsa pizza bread, garlic, olive oil

**Pinsa all'Aglio con Formaggio** v 9  
 pinsa pizza bread, mozzarella fior di latte, garlic, olive oil

**Burrata Prosciutto** gf 13  
 creamy burrata cheese, Parma ham, figs, balsamic, basil

**Zuppa del Giorno** v 9  
 chef's special soup of the day, focaccia

## SMALL PLATES

**Fritto Misto** 14  
 fried prawns, calamari, courgettes, lemon mayonnaise

**Crocchette al Prosciutto** 10  
 potato croquettes, Prosciutto ham, mozzarella, saffron mayonnaise, rocket, balsamic

**Agnello Brasato** 12  
 slow cooked lamb shoulder, goat cheese, pomegranate, focaccia, pea shoots

**Scallopine** gf 14  
 pan seared scallops, herbed lemon garlic butter, house baked bread

**Tortino di Pesce** 11  
 salmon fishcake with potato, spring onion, lemon, parsley, tartare sauce

**Polpette Piccanti** 11  
 beef meatballs, spicy tomato sauce, burrata, focaccia

**Carpaccio di Manzo** gf 13  
 thinly sliced beef, rocket, cherry tomato, parmesan, olive oil

SCAN FOR OUR  
 UPCOMING EVENTS



## 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

## SECONDI

**Spigola** gf 27  
 pan fried Sea Bass, pea and broad bean risotto, pea puree, sun-dried tomato, pea shoots, lemon

**Filetto di Maiale** gf 26  
 pancetta wrapped pork tenderloin, mash potato, green beans, thyme jus

**Pollo alla Crema** gf 26.5  
 marinated chargrilled chicken breast, triple cooked potato, gorgonzola and green peppercorn sauce, rocket

**Salmone al Forno** gf 28  
 oven baked salmon, sautéed spinach, mushroom, lemon and caper sauce, pea shoots

**Filetto di Manzo** gf 40  
 10oz fillet steak, rocket, peppercorn cream sauce, fries

## JOSPER GRILL

**Ponti's Italian Burger** 21  
 8oz Aberdeen Angus beef burger, provolone cheese, crispy pancetta, rocket, gherkins, tomato, mayonnaise, fries

**Costolette di Agnello** gf 27  
 texel lamb cutlets, minted salsa verde, rocket, fries

**Aberdeen Angus Grilled Sirloin** gf 33  
 10oz grilled sirloin steak, rocket, peppercorn cream sauce, fries

change Patatine Fritte to Patatine Cotte Tripla 1

## PASTE E RISOTTO

**Risotto al Pesce** gf 22  
 carnaroli rice, prawns, calamari, clams, cherry tomato, spring onion, white wine

**Ravioli al Salmone** 19  
 smoked salmon and ricotta filled ravioli, light cream sauce, toasted breadcrumbs, red amaranth

**Linguine Burrata e 'Nduja** 19  
 linguine pasta, creamy burrata, spicy 'nduja, garlic, parmesan, pistachio pesto

**Tagliatelle Pollo e Broccoli** 21  
 tagliatelle pasta, chicken, broccoli, cream, harissa paste, parmesan cheese

**Cannelloni Ricotta e Spinaci** v 20  
 cannelloni pasta filled with creamy ricotta and spinach, garlic, lemon, tomato sauce, bechamel

**Spaghetti alla Carbonara** 19  
 spaghetti, pork guanciale, Pecorino Romano, eggs, cream

**Lasagna alla Bolognese** 21  
 our traditional family recipe

**Linguine ai Frutti di Mare** 23  
 linguine pasta, sauteed prawns, clams, squid, datterino, tomato, chilli, garlic, prawn bisque

**Spaghetti alle Verdure** vg 17  
 spaghetti, grilled vegetables, tomato sauce, garlic, chilli

## SOURDOUGH PIZZA

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

**Margherita** v 14  
 mozzarella fior di latte, San Marzano tomato, fresh basil

**Vegetariana** v 16  
 mozzarella fior di latte, San Marzano tomato, aubergine, red and yellow peppers, caramelised red onions, olives

**Pepperoni** 16  
 mozzarella fior di latte, San Marzano tomato, pepperoni

**Calzone** 17  
 mozzarella fior di latte, tomato sauce, prosciutto ham, mushroom

**Emilia** 17  
 mozzarella fior di latte, San Marzano tomato, Prosciutto di Parma, Parmigiano Reggiano, rocket

**Diavola** 18  
 mozzarella fior di latte, San Marzano tomato, Salame Piacentino, fresh chilli, red onion

**Burrata e Peperoncini** 18  
 mozzarella fior di latte, tomato sauce, burrata, parmesan, chilli, olive oil

**Quattro Carni** 19  
 mozzarella fior di latte, San Marzano tomato, prosciutto ham, chicken, salame, spicy Italian sausage

## INSALATE

**Caprese** gf v 15  
 tomato, buffalo mozzarella, berry capers, basil, balsamic

**Cesare con Pollo** 17  
 chicken breast, pancetta, gem lettuce, Parmigiano Reggiano, garlic croutons, anchovy dressing

**Insalata di Capra** v gf 15  
 baby spinach, cherry tomato, radish, beetroot, goat cheese, lemon dressing

## CONTORNI

**Patatine Cotte Tripla** gf vg 6.5  
 triple cooked chips with rosemary, garlic, paprika

**Zucchini Fritti** v 5.5  
 deep fried courgettes

**Patatine Fritte** gf vg 5.5  
 freshly cut French fries, sea salt

**Rucola e Parmigiano** gf 5.5  
 rocket, Parmigiano Reggiano, balsamic dressing

**Verdure alla Griglia** gf vg 5.5  
 seasonal grilled vegetables

We will try to accommodate changes to dishes during non busy periods only

A service charge of 10% will be added to your bill – 100% of this is paid direct to our wonderful team.\*Service charge is mandatory for parties of 10 and over. Before you order, please let us know 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.