

# CANTINA

D E L P O N T E

## BREAD & NIBBLES

|                                     |     |
|-------------------------------------|-----|
| <b>GARLIC FOCACCIA V</b>            | 4.5 |
| <b>HOME MADE BREADS SELECTION V</b> | 4.0 |
| <b>NOCELLARA OLIVES V</b>           | 3.5 |

|   |     |   |     |
|---|-----|---|-----|
| <b>CARPACCIO DI MANZO</b>                       | 8.5 | <b>BURRATA POMODORI PACHINO V</b>                             | 8.5 |
| Beef carpaccio, rocket & parmesan shavings      |     | Burrata from Puglia, cherry tomatoes & rocket                 |     |
| <b>ZUPPA DI POMODORO ESTIVA V</b>               | 7.5 | <b>INSALATA ALLA CANTINA V</b>                                | 8   |
| Tomato, peppers & basil soup                    |     | Soft boiled egg, peppers, grilled courgette & parmesan salad  |     |
| <b>INSALATA DI POLIPO E CANNELLINI</b>          | 9   | <b>PROSCIUTTO DI PARMA</b>                                    | 10  |
| Octopus, cannellini beans & tropea onion salad  |     | Parma Ham, 30 months cured                                    |     |
| <b>POLPETTE PICCANTI AL POMODORO</b>            | 8   | <b>AFFETTATO MISTO DELLA CASA</b>                             | 15  |
| Beef & Nduja meatballs, tomato sauce & pecorino |     | Selection of artisanal salami & mozzarella, ideal for sharing |     |
| <b>BRUSCHETTA CLASSICA V</b>                    | 7.5 | <b>CARPACCIO DI TONNO</b>                                     | 8.5 |
| San marzano tomato & basil bruschetta           |     | Tuna Carpaccio, avocado & lemon                               |     |
| <b>CALAMARI FRITTI</b>                          | 8   |   |     |
| Deep fried calamari lime and mayo               |     |   |     |

## PRIMI & SECONDI

Mains

### PASTA & RISOTTO

Pasta & Risotto

### CARNE & PESCE

Meat & Fish

|  |      |   |      |
|--|------|---|------|
| <b>RAVIOLI AI FUNGHI BURRO E SALVIA V</b>  | 15   | <b>FRITTO DI GAMBERONI AL PEPE</b>                        | 22   |
| Ravioli filled with ricotta & mushroom   |      | Deep fried Sicilian prawns pepper & chilly                |      |
| <b>GNOCCHI ALLA SORRENTINA V</b>   | 14   | <b>BRANZINO ALLA CRUDAIOLA</b>                            | 21.5 |
| Baked potato dumplings, tomato, basil & mozzarella                                       |      | Roast Seabass fillet, fresh tomato, onion, basil & olives |      |
| <b>PACCHERI CON N'DUJA E BURRATA</b>   | 14.5 | <b>TAGLIATA DI MANZO AL BALSAMICO</b>                     | 25   |
| Paccheri, spicy n'duja, tomato sauce & burrata   |      | 8oz Angus sirloin, rocket & parmesan balsamic             |      |
| <b>LASAGNA AL FORNO</b>  | 15   | <b>SALTIMBOCCA DI POLLO AL MARSALA</b>                    | 18   |
| Traditional lasagna with Ragout, tomato & beschamel                                      |      | Chicken Escalope" ham & sage, spinach, Marsala sauce      |      |
| <b>SPAGHETTI CARBONARA</b>   | 14.5 | <b>COSTOLETTA DI VITELLO AL LIMONE</b>                    | 26   |
| Spaghetti Bacon, eggs, pecorino & black pepper   |      | Veal chop lemon sauce & roast potato                      |      |
| <b>RISOTTO GAMBERI E ZUCCHINE</b>  | 16   |   |      |
| Courgette, lemon & prawns risotto  |      |   |      |
| <b>SPAGHETTO ALLO SCOGLIO</b>  | 22   |   |      |
| Gragnano long pasta, prawns, fresh squid, mussels, white wine, cherry tomatoes & parsley |      |   |      |

\* Gluten free pasta is available on request.

## CANTINA SPECIAL "SERVED IN THE PECORINO WHEEL"

### TAGLIATELLE CACIO E PEPE AL TARTUFO NERO V

For two - to share, per person each 17

Homemade tagliatelle, pecorino cheese & pepper & black truffle, gently tossed in the Pecorino wheel

## CONTORNI

|                                       |     |   |     |
|---------------------------------------|-----|---|-----|
| <b>PATATE ARROSTO CON ROSMARINO V</b> | 5.0 | <b>RUCOLA E PARMIGIANO V</b>            | 4.5 |
| Roast potatoes, garlic & rosemary     |     | Rocket & shaved parmesan salad          |     |
| <b>SPINACI AGLIO E OLIO V</b>         | 5.0 | <b>INSALATA DI POMODORI E CIPOLLA V</b> | 6.0 |
| Spinach, garlic & olive oil           |     | Tomato and onion salad with basil       |     |

V Vegetarian

if you have any allergies or food intolerances please do advise your waiter  
20% VAT included. A 12.5% discretionary service charge will be added to your bill