CANTINA DEL PONTE

BREAD & NIBBLES

GARLIC FOCACCIA	**5**
HOME MADE BREADS SELECTION V	**4**
NOCELLARA OLIVES V	**3.5**
CHEESE AND TRUFFLE CROQUETTE	**5.5**

BRUSCHETTA CLASSICA V **7**
winter tomato & basil bruschetta

ZUPPA ORTOLANA V **7**
Barley and borlotti beans soup

BACCALA MANTECATO **8**
Salted cod, melted with garlic and extra virgin olive oil

POLPETTE PICCANTI AL POMODORO **8**
Beef & Nduja meatballs, tomato sauce, pecorino

CARPACCIO DI MANZO GF **8.5**
Beef carpaccio, Wild roket and grana padano shaved

BURRATA PACHINO & CAPPERI V GF **8.5**
Burrata from Puglia, cherry tomatoes & cappers

INSALATA DI SALMONE AFFUMICATO V GF **8**
Smoked salmon salad, balsamic & radicchio

PROSCIUTTO DI PARMA GF **10**
Parma Ham, 30 months cured

AFFETTATO MISTO DELLA CASA GF **15**
Selection of artisanal salami & mozzarella, ideal for sharing

CALAMARI FRITTI **9**
Deep fried calamari black pepper & lemon

PASTA & RISOTTO
Pasta & Risotto

RAVIOLI DI MAGRO BURRO E SALVIA V **14.5**
Ravioli filled with ricotta & spinach

LINGUINE AL GRANCHIO V **16**
Linguine pasta, crab meat,cherry tomato & basil

PAPPARDELLE AL CINGHIALE **15**
Pappardelle wildboar ragout, red wine & tomato

LASAGNA AL FORNO **15**
Traditional lasagna with Ragout, tomato & beschamel

GNOCCHI GORGONZOLA E NOCI **13.5**
Homemade potato dumplings, gorgonzola cheese & walnuts

RISOTTO AI FUNGHI GF **14**
Wild mushroom risotto

PACCHERI ALLO SCOGLIO **21**
Gragnano paccheri, prawns, fresh squid,
mussels, cherry tomatoes & parsley

** Gluten free pasta is available on request.*

CARNE & PESCE
Meat & Fish

MERLUZZO CON LENTICCHIE **19**
Pan fried cod, lentil stew & tomato

ORATA ALLA MEDITERRANEA **21**
Baked butterfly seabream, tomato, basil & olives

TAGLIATA DI MANZO RUCOLA E GRANA PADANO GF **25**
8oz Angus sirloin, rocket, Grana padano

SCALOPPINA DI POLLO AI FUNGHI **18**
Chicken Escalope, wild mushroom sauce

AGNELLO ARROSTO ZUCCA E SALVIA GF **22**
Roast lamb leg, herbs, garlic with pumpkin mash

GUANCIA DI MAIALE BRASATA **20**
Braised pork cheek in red wine sauce

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

PURE' DI PATATE V **5**
olive oil mash potato

SPINACI AGLIO E OLIO V **5**
Spinach, garlic & olive oil

RUCOLA E PARMIGIANO V **6**
Rocket & shaved parmesan salad

BROCCOLI PICCANTI V **5**
Spicy broccoli

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs

and unpasteurised cheese may increase your risk of foodborne illness.