

# CANTINA

D E L P O N T E

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# CANTINA

DEL PONTE

## SAMPLE MENUS:

**For groups of up to 15 guests** you just need to select your preferred menu and your guests will be able to choose on the day.

**For groups above 15 guests** we kindly ask you to provide an advanced individual pre-order one week's ahead of the event or to choose one main and one dessert for the whole group (***starters are always served to the table to share – all options listed***).

**Upon request we can serve the whole starters, mains and desserts selection for guests to share so they will all be able to try different dishes.**

All dietary needs are catered for separately – these are to be confirmed at least 5 working days prior the event, together with the menu selection and any beverage pre-order.

## FINAL NUMBERS:

We ask that final numbers are confirmed no later than 24 working hours in advance of your event. Should numbers decrease on the day, a charge will be made in accordance with the final numbers that were confirmed.

(v) Vegetarian - All dietary requirements can be catered for separately, please advise us ahead of your event  
Please be aware that we work with only the freshest ingredients and some of the above dishes might change  
All prices include VAT at 20% and exclude a 12.5% discretionary service charge



**SAMPLE MENU A - £29.50 per person**

**PRIMO PIATTO** Served to share with a selection of bread

**Carpaccio di salmone** Salmon carpaccio

**Bruschetta classica (v)** Homemade toasted bread topped with tomato and basil

**Selezione di salumi misti** Selection of Italian artisan mixed salami

**Carpaccio di manzo** Beef carpaccio rocket, Parmesan shave

**Mozzarella Pomodori e Basilico (v)** Buffalo mozzarella, tomato and basil

**SECONDO PIATTO**

**Petto di pollo ai funghi** Roast chicken escalope, sauté' mushroom

**Penne Alla sorrentina (v)** Penne Pasta, tomato, Basil & mozzarella

**Risotto al Gorgonzola (v)** Blue cheese risotto & walnuts

**Merluzzo in padella** Pan fried cod with tomato & olive

**DOLCI**

**Selezione di gelati e sorbetti** Selection of Italian ice cream

**Tiramisu** Espresso infused biscuits layered with mascarpone cream & cacao

**Pannacotta alla vaniglia can salsa ai frutti di bosco** Homemade vanilla pannacotta with mixed berries

**SAMPLE MENU B - £39.00 per person**

**PRIMO PIATTO** Served to share with a selection of bread

**Carpaccio di salmone** Salmon carpaccio

**Burrata pomodorini di pachino (v)** Fresh burrata, served with Sicilian Pachino cherry tomatoes

**Prosciutto di Parma** Board of Parma Ham

**Bruschette Miste (v)** Selection of Toasted Bread with seasonal toppings

**Polpette piccanti al pecorino** Beef & N'duja meatballs with pecorino cheese

**SECONDO PIATTO**

**Risotto ai frutti di Mare** Seafood Risotto, mussels, prawns, fresh squid, bisque sauce and parsley

**Tagliata di manzo, rucola e parmigiano** 8oz Angus beef sirloin, rocket and parmesan

**Tagliatelle cacio pepe e Tartufo Nero (v)** Homemade egg tagliatelle with cheese, pepper and Black Truffle Sauce

**Merluzzo alla Mediterranea** Cod fillet in tomato sauce, Olives, Basil

**DOLCI**

**Selezione di formaggi** Selection of Italian cheese served with homemade jam

**Tiramisu** Espresso infused biscuits layered with mascarpone cream & cacao

**Pannacotta alla vaniglia can salsa ai frutti di bosco** Homemade vanilla pannacotta with mixed berries

**Selezione di gelati e sorbetti** Selection of Italian ice cream



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