

CANTINA

D E L P O N T E



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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