

# CANTINA

D E L P O N T E

## Pane & olive

<b>OLIVES NOCELLARA</b> VG GF	3
<b>ROSEMARY FOCACCIA</b> VG	3.5

## ANTIPASTI

<b>BRUSCHETTA CLASSICA</b> VG	6	<b>CROCCHETTE MERLUZZO E OLIVE</b>	6.5
Grilled focaccia topped with san marzano tomato, garlic & oregano		Salted cod & black olive croquettas	
<b>POLPETTE AL POMODORO E 'NDUJA</b>	8	<b>CARPACCIO DI MANZO</b>	8
Spicy beef meatballs, 'nduja, tomato & oregano		Beef carpaccio olive oil, lemon, grana padano	
<b>CALAMARI FRITTI</b>	9	<b>GAMBERI MARINATI AVOCADO E STRACCIATELLA</b>	10
Deep fried calamari , smoked chilli & lemon		Marinated prawns, avocado, chilly & burrata	
<b>BURRATA MELANZANE E POMODORINI</b> V	8.5	<b>ANTIPASTO MISTO DELLA CASA</b>	14
Creamy burrata, red pesto dressed aubergine & cherry tomato		Selection of traditional cold cuts & cheese "ideal to share"	
<b>INSALATA ASPARAGI UOVA E GRANA PADANO</b> V	9		
Green asparagus, boiled egg, tropea onion salad			

## PRIMI

<b>RISOTTO ASPARAGI E GORGONZOLA</b> V	13
Risotto with asparagus and gorgonzola	
<b>RAVIOLI RICOTTA GRANA PADANO E POMODORINI</b>	14
Homemade ravioli filled with ricotta, grana padano ,cherry tomtom & basil	
<b>TONNARELLI AL GRANCHIO</b>	16
Fresh "tonnarelli pasta", white crab, garlic, chilly & parsley	
<b>GNOCCHI TALEGGIO E NOCI</b> V	13.5
Potato gnocchi, Taleggio cheese & walnuts	
<b>LASAGNA ALLA BOLOGNESE</b>	14
"Lasagna" Beef ragout sauce, bechamel & grana padano	
<b>LINGUINE ALLO SCOGLIO</b>	21
Seafood linguine, squid, prawns, clams, mussels, fresh tomato & basil	
<b>MEZZE MANICHE SALSICCIA, N'DUJA E BURRATA AFFUMICATA</b>	15
Half sleeves pasta, tuscan sausage, n'duja & smoked burrata	

## SECONDI

<b>FIorentina DI MANZO DA 1KG (IDEALE PER 2)</b>	80
T-BONE "Fiorentina" for two	
<b>TAGLIATA DI ANELLO E ASPARAGI</b>	23
Welsh lamb rump, grilled asparagus & mustard jus	
<b>MERLUZZO E GAMBERI ALLA MEDITERRANEA</b>	25
Mediterranean Cod & prawns ,fresh tomato,taggiasca olives and basil	
<b>SCALOPPA DI POLLO PISELLI E PANCETTA</b>	18
Chicken Supreme, rosemary, green peas & crispy pancetta	
<b>TONNO ZUCCHINE MARINATE E BALSAMICO</b>	22.5
Seared tuna, marinated courgettes, radish & balsamic dressing	

## LA GRAN CACIO E PEPE AL TARTUFO "SERVED IN THE PECORINO WHEEL"

### SPAGHETTI CACIO E PEPE AL TARTUFO

For two - to share, per person 18

Homemade spaghetti, black pepper & pecorino sauce with black truffle, gently tossed in the Pecorino wheel

## CONTORNI

<b>PATATE AI ROSMARINO</b> VG	5
Sauté potatoes, rosemary & garlic	
<b>INSALATA MISTA</b> VG	5
Mixed leaf salad, tomato, olive oil & balsamic	
<b>BROCCOLI PICCANTI</b> VG	5
Broccoli, chilli & olive oil	

## DOLCI

<b>TIRAMISÙ</b>	6
Savoiardi fingers, espresso, mascarpone cream & cacao	
<b>PANNACOTTA FRAGOLE E MENTA</b> V	5.5
Panna cotta, strawberries & mint	
<b>GELATI DELLA CASA</b>	6
ice creams & sorbet selection	
<b>MOUSSE CIOCCOLATO , COCCO E LAMPONI</b> VG	7
Vegan chocolate mousse, coconut & raspberries	
<b>SELEZIONE DI FORMAGGI DELLA CASA</b>	11
Cantina's cheese selection	

V Vegetarian VG Vegan GF Gluten free

For 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