

CANTINA

D E L P O N T E

TO START.... BREAD & NIBBLES

OLIVES NOCELLARA VG	3
ROSEMARY FOCACCIA BREAD VG	3.5
ARANCINI TRUFFLE & PROVOLA CHEESE V	7

ANTIPASTI

Try few and enjoy the typical italian sharing experience

CALAMARI FRITTI Deep fried calamari , smoked chilli & mayo	9	CAPRESE DI BUFALA ASPARAGI E PESTO ROSSO V Buffalo mozzarella, asparagus , tomato & red pesto	8
POLPETTE PICCANTI AL SUGO Beef & spicy N'duja meetballs, basil & tomato sauce	8.5	ZUPPA DI POMODORO E BASILICO VG Tomato & basil soup , veggie crisp	7.5
PROSCIUTTO DI PARMA 30 MESI E STRACCIATELLA 30 months aged Parma ham & soft burrata filling	9	INSALATA GAMBERI AVOCADO E MELONE Marinated prawns, avocado & melon salad	10
LA BRUSCHETTA DI CANTINA VG Toasted bread topped with san marzano tomato, basil & garlic	7	LA GRAN BURRATA PER 2 250gr Creamy Burrata served with sliced mortadella & pistachio pesto	15

ANTIPASTO MISTO DI CANTINA 18

Chef's selection of antipasti, ideal for sharing with charcuterie, focaccia & Bufala

PRIMI

RISOTTO FUNGHI VG Risotto with Mushroom	13
TONNARELLI AL GRANCHIO Fresh "tonnarelli pasta", white crab, garlic, chilli & parsley	16
GNOCCHI POMODORO RICOTTA E BASILICO V Potato dumplings, tomato, basil and fresh ricotta	14
MEZZE MANICHE SALSICCIA, N'DUJA E BURRATA AFFUMICATA Half sleeves pasta, tuscan sausage, n'duja & smoked burrata	15
LINGUINE ALLO SCOGLIO Seafood linguine, squid, prawns, mussels, fresh tomato & basil	21
LASAGNA ALLA BOLOGNESE "Lasagna" Beef ragout sauce, bechamel & grana padano	13.5

SECONDI

COSTATA DI MANZO RUCOLA E GRANA Scottish beef rib eye, rocket & grana padano	25
LA MILANESE DI VITELLO Veal milanese style & tomato salad	29
GRIGLIATA MISTA DI PESCE Grilled seabream, prawns, octopus & lemon	26
SUPREMA DI POLLO SALVIA E LIMONE Panfried chicken supreme, potato, lemon & sage sauce	18
TONNO ZUCCHINE MARINATE E BALSAMICO Seared tuna, marinated courgettes, radish & balsamic dressing	21

LA CARBONARA DI CANTINA "SERVED IN THE PECORINO WHEEL"

SPAGHETTI ALLA CARBONARA IN FORMA

For two - to share, per person 18

Homemade spaghetti, bacon, black pepper & creamy egg sauce, gently tossed in the Pecorino wheel

CONTORNI

PATATE AI ROSMARINO VG Sauté potatoes, rosemary & garlic	5.5
INSALATA MISTA VG Mixed leaf salad, tomato, olive oil & balsamic	5.5
BROCCOLI PICCANTI VG Broccoli, chilli & olive oil	5.5
RUCOLA E GRANA PADANO V Rocket salad, grana padano & olive oil	6

V Vegetarian VG Vegan

DOLCI

TIRAMISÙ V Savoardi fingers, espresso, mascarpone cream & cacao	6
PANNACOTTA CANTUCCI & FONDENTE V Panna cotta, almond biscuit & dark chocolate	5.5
GELATI DELLA CASA V ice creams & sorbet selection	6
CROSTATINA DI FRAGOLE V Strawberry & custard tart	7
SELEZIONE DI FORMAGGI DELLA CASA V Cantina's cheese selection	11

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