

CANTINA

D E L P O N T E

TO START.... BREAD & OLIVES

OLIVES NOCELLARA VG	3
ROSEMARY FOCACCIA BREAD VG	3.5

ANTIPASTI

Try few and enjoy the typical italian sharing experience

CALAMARI FRITTI Deep fried calamari , smoked chilli & mayo	9	ARANCINI PROVOLA E TARTUFO V Deep fried 'arancini' black truffle & provola cheese	7.5
POLPETTE PICCANTI AL SUGO Beef & spicy N'duja meetballs, basil & tomato sauce	8	INSALATA DI POLIPO COZZE E PATATE Octopus, mussels, tomato & potato salad	9
PROSCIUTTO DI PARMA 30 MESI E MELONE 30 months aged Parma ham & cantalupe melon	10	CARPACCIO DI VITELLO Veal carpaccio, Rocket, grana, mustard dressing & hazelnuts	8.5
LA BRUSCHETTA DI CANTINA VG Toasted bread topped with san marzano tomato, basil & garlic	7	BURRATA PESTO E POMODORI 125gr Creamy Burrata, tomato salad , basil & pistacchio pesto	9
ANTIPASTO MISTO DI CANTINA 18 Chef's selection of antipasti, ideal for sharing with charcuterie, focaccia & Bufala			

PRIMI

RISOTTO FUNGHI VG Risotto with wild Mushrooms	13
LASAGNA ALLA BOLOGNESE "Lasagna" Beef ragout sauce, bechamel & grana padano	13.5
GNOCCHI POMODORO RICOTTA E BASILICO V Potato dumplings, tomato, basil and fresh ricotta	14
MEZZE MANICHE GAMBERI ZUCCHINE E BASILICO Half sleeves pasta, Prawns, zucchini & basil sauce	15
LINGUINE ALLO SCOGLIO Seafood linguine, squid, prawns, mussels, fresh tomato & basil	21

SECONDI

COSTATA DI MANZO RUCOLA E GRANA Scottish beef rib eye, roket & grana padano	25
VITELLO VALDOSTANA Roast Veal chop, sage, ham, melted cheese & potato	26
GRIGLIATA MISTA DI PESCE Grilled seafood selection from the market, lemon & parsley	25.5
SUPREMA DI POLLO CAPONATA E SALSA PICCANTE Panfried chicken supreme, aubergine caponata & spicy sauce	18
TONNO SCOTTATO ZUCCHINE MARINATE E BALSAMICO Seared tuna, marinated courgette, raddish & balsamic dressing	21

PASTA FROM THE CHEESE WHEEL COUNTER

CHOOSE THE SAUCE FOR YOUR FRESH SPAGHETTI TOSSED IN THE GRANA PADANO WHEEL

INCLUDED GLASS OF PROSECCO ON YOUR 2 COURSE MEAL

CACIO & PEPE	14	BOLOGNESE SAUCE	14
GRICIA WITH BACON	15		

ADD EXTRA TRUFFLE FOR 6€

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

DOLCI

TIRAMISÙ V Savoardi fingers, espresso, mascarpone cream & cacao	6.5
PANNACOTTA PESCHE E AMARETTI V Panna cotta, Peach sauce & amaretti biscuit	6
GELATI DELLA CASA V ice creams & sorbet selection	6
SELEZIONE DI FORMAGGI DELLA CASA V Cantina's cheese selection	11

V Vegetarian VG Vegan

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