

“The trouble with eating Italian food is that 5 or 6 days later you’re hungry again.” *George Miller, British writer*

PANINI ‘SANDWICHES’

(Served with thick cut chips & salad)

PONTI'S CLUB £6.50

Grilled chicken, pancetta, tomato, cos lettuce, parmesan flakes and Caesar dressing on sourdough bread

PARMA ^N £5.95

Parma Ham, ripe tomatoes, Fior de Latte mozzarella, basil & pesto on Italian roll

CAPRINO ^V £5.75

Warmed goats cheese, red onion confit, sun blushed tomatoes and oak leaf lettuce wrapped in Italian flat bread

TONNO E RUCOLA £5.50

Premium white tuna, rocket, lemon basil & chilli mayo wrapped in Italian flat bread

STUZZICHINI ‘APPETIZERS’

MANDORLE ARROSTITE ^N ^{GF} £1.95

CON ROSMARINO <<ROASTED SALTED ROSEMARY ALMONDS>>

OLIVE <<MARINATED OLIVES>> ^{GF} £2.50

PANE ALL'AGLIO <<GARLIC BREAD>> £1.75

PANE ALL'AGLIO CON MOZZARELLA £2.85

<<GARLIC MOZZARELLA BREAD>>

ASSORTIMENTO DI PANE ITALIANO £2.95

<<ITALIAN BREAD BASKET>>

Focaccia, sourdough, pane carasau & pistoccu crisp breads

FOCACCIA <<WARMED FOCACCIA>> £1.50

ZUPPE ‘SOUP’

MINISTRONE ^{NV} £3.95

Italian classic - thick vegetable minestrone with pesto

ZUPPA DI STAGIONE <<SEASONAL SOUP>> £3.95

Please ask your server for the soups our chef's have prepared for you today!



Soups served with olive oil, Parmigiano Reggiano & focaccia

*Let's eat, let's talk,
let's laugh!*

PER DUE ‘SHARING PLATES’



AFFETTATO MISTO <<MIXED MEATS>> ^{GF} £6.95

A Selection of salame Piacentino, salame finocchiona, prosciutto cotto, Parma Ham, marinated artichokes, olives & green beans served with focaccia

BRUSCHETTA ^V £5.95

<<MIXED PLATE OF SOURDOUGH BRUSCHETTA>>

Crushed cannellini beans, garlic & parmesan, cherry tomatoes, mozzarella & rocket with a balsamic dressing

MOZZARELLA AL FORNO ^V £6.75

<<OVEN BAKED MOZZARELLA>>

Oven baked buffalo mozzarella, tomato sugo, served with Italian crisp bread

FRITTATA ^V ^{GF} £4.95

Parmesan & spinach frittata served with mixed leaf salad, pesto & focaccia

CROSTINI PIACENTINI ^{NV} £5.50

Baked gorgonzola cheese, pine nut & honey roasted pear crostini

CALAMARI FRITTI <<DEEP FRIED CALAMARI>> £6.95

Crispy golden calamari with lemon & caper mayonnaise



MELANZANE PARMIGIANA ^V £4.95

<<AUBERGINE & PARMESAN BAKE>>

Chargrilled aubergine, rich tomato sugo, melted mozzarella & parmesan cheese

INSALATE ‘SALADS’



INSALATA CESARE CON POLLO £7.50

<<CHICKEN CAESAR>>

Grilled chicken, crispy pancetta, cos lettuce, anchovies, parmesan flakes & caesar dressing



INSALATA ITALIANA ^{GF} <<ITALIAN SALAD>> £5.95

Thinly sliced prosciutto, buffalo mozzarella, tomato, olive oil, basil leaves & salsa verde

INSALATA TONNO ^{GF} <<CLASSIC TUNA SALAD>> £6.95

Premium, line caught skipjack tuna, borlotti beans, red onion, tomatoes, green leaves & balsamic dressing

INSALATA CAMPAGNA ^V ^{GF} <<COUNTRY SALAD>> £8.25

Torn buffalo mozzarella, smoked cherry tomatoes, basil leaves & rocket served on pistoccu crisp bread

INSALATONA ^V <<CHOPPED SALAD>> £6.75

Chopped salad of tomato, olives, boiled egg, borlotti beans, avocado, mixed leaves, marinated artichoke & sun blushed tomatoes

SECONDI PIATTI ‘MAINS’

ITALIAN KITCHEN BURGER £9.95

Chargrilled 100% Scotch beef burger, roasted tomato relish, lettuce fresh tomato & mayo on an Italian roll served with thick cut chips

(With provolone cheese or pancetta add £1.00 each)

BISTECCA ALLA GRIGLIA ^{GF} £14.50

Chargrilled 21 day aged 9oz rib eye steak, garlic butter, sautéed green beans & thick cut chips

COTOLETTA ALLA MILANESE £9.95

<<CHICKEN MILANESE>>

Premium chicken breast, lightly breaded, drizzled with sage butter, olive oil mashed potatoes & sautéed spinach

SALMONE AL FORNO <<ROAST SALMON>> ^{GF} £10.95

Oven roasted salmon fillet with sautéed spinach & olive oil mashed potatoes with caper mayo

POLLO ROSMARINO ^N ^{GF} £9.95

Rosemary marinated chicken breast chargrilled with oven roasted vegetables, pesto & baby spinach

POLENTA ALLA GRIGLIA <<GRILLED POLENTA>> ^V £7.95

Polenta with fresh sautéed garlic mushrooms & rich porcini and parmesan cream sauce – a traditional dish from the mountains of Piacenza

PIZZA

‘ALL PIZZA BASES ARE STONE BAKED USING ‘OO’ FLOUR’

MARGHERITA ^V £6.50

Delicious Italian classic with tomatoes, Fior di Latte mozzarella & fresh basil leaves

TONNO <<TUNA>> £7.95

Premium, line caught skipjack tuna, mozzarella, marinated white anchovies, capers, tomatoes, olives & oregano



EMILIA ROMAGNA £8.25

Freshly sliced Parma ham, fresh rocket leaves, mozzarella & tomatoes

FUNGHI <<MUSHROOM>> ^V £7.50

Sautéed portobello mushrooms, oven roasted field mushrooms, tomato, fresh mozzarella, garlic & parsley

DIAVOLA <<SPICY DEVIL>> £7.95

Artisan Italian spicy sausage, fresh mozzarella, tomato, fresh chilli & sweet onion

CAPRINO <<GOAT'S CHEESE>> ^V £7.95

Goat's cheese, caramelised red onions & sun blushed tomatoes

POLLO <<CHICKEN>> £8.25

Marinated chargrilled chicken, fresh mozzarella, sun blushed tomatoes & pesto

PASTA

LASAGNE AL FORNO <<OVEN BAKED LASAGNE>> £7.75

The Italian classic - layered pasta with beef ragù & béchamel sauce - our very own family recipe



TORTELLI PIACENTINI ^V £8.25

Hand made tortelli filled with spinach & ricotta in a classic porcini mushroom sauce

SPAGHETTI CARBONARA £7.75

Spaghetti with Italian pancetta & olive oil, parmesan cheese & mixed with a free range egg

CANNELLONI ^V £7.75

Oven baked cannelloni filled with spinach, ricotta & mascarpone cheese in a creamy béchamel & tomato sauce

LINGUINI CON GAMBERETTI £8.25

<<PRAWN LINGUINI>>

Linguini with sautéed large king prawns, cherry tomatoes, garlic, lemon, chilli, basil & white wine

SPAGHETTI BOLOGNESE £7.50

The all time classic dish from the heart of Emilia Romagna - spaghetti with our own recipe beef ragù

PENNE AL POMODORO ^V £6.50

<<PENNE WITH TOMATO SAUCE>>

Penne with a slow cooked rich tomato &

basil sauce & extra virgin olive oil

CONTORNI ‘SIDES’

PATATINE FRITTE <<THICK CUT CHIPS>> £1.95

PURÉ DI PATATE CON OLIO D'OLIVA £2.50

<<OLIVE OIL WASHED POTATO>>

SPINACI <<SAUTÉED SPINACH>> £2.50

INSALATA MISTA <<MIXED SALAD>> £2.50

VERDURE AI FERRI £2.50

<<GRILLED VEGETABLES>>

FAGIOLI VERDI <<GREEN BEANS>> £2.50

CHILDREN'S MENU ‘BAMBINI’

Please ask the waiter for a menu.

I DOLCI 'DESSERTS'

SEMIFREDDO DI MARIANNA £4.25

<<ICE CREAM MARIANNA>>

Rich handmade Italian ice cream with caramel, chocolate chips & honeycomb, mixed berry compote & crushed Amaretti biscuits

TORTA DI AMARETTO N £4.25

<<AMARETTO CHEESECAKE>>

A rich velvety vanilla cheesecake with a crunchy biscuit base & topped with crushed Amaretti biscuits, served with a pot of raspberry coulis

BUDINO DI PANETTONE £4.25

<<PANETTONE BREAD & BUTTER PUDDING>>

Buonissimo! A traditional dessert with an Italian twist, served with rich mascarpone cream or vanilla pod ice cream

TIRAMISÙ £4.25

Our secret recipe!

LA TORTA DI MELE DI 'ZIA RITA' N £4.25

<<APPLE CAKE 'ZIA RITA' >>

Zia Rita's apple cake with a crunchy walnut topping served with vanilla pod ice cream

PANNACOTTA £4.25

Deliciously light & creamy dessert infused with vanilla & served with mixed berry compote

TORTA AL CIOCCOLATO £4.25

<<CHOCOLATE SPONGE CAKE>>

A smooth chocolate sponge cake served with rich mascarpone cream or vanilla pod ice cream - a sin worth committing!

SELEZIONE DI SORBETTI £4.25

<<SELECTION OF ITALIAN SORBETS>>

Ask us about our chef's selection of sorbets

SELEZIONE DI GELATO £3.50

<<SELECTION OF ICE CREAM>>

Vanilla, strawberry or chocolate gelato Italiano

LE TORTE

'AFTERNOON CAKES'

Our cakes have been especially created from old family recipes - Paradiso!

TORTA DI POLENTA CON ARANCIA £3.50

<<ITALIAN ORANGE POLENTA CAKE>>

TORTA AL CIOCCOLATO <<CHOCOLATE CAKE>> £3.50

TORTA DI CAROTE <<CARROT CAKE>> £3.50

Ask about our cakes of the day...
made by our chef's especially for you!

BIBITE FREDDA 'COLD DRINKS'

SAN PELLEGRINO (SPARKLING) 500ml £2.20

ACQUA PANNA (STILL) 500ml £2.20

PEPSI or DIET PEPSI £1.90

SAN PELLEGRINO ARANCIATA £1.80

HOMEMADE LEMONADE (Still) £1.90

PRESSED APPLE JUICE £2.45

ICED COFFEE £2.95

JUICES & COOLERS

FRESHLY SQUEEZED ORANGE JUICE £2.45

CRANBERRY & MINT COOLER £2.95

Fresh mint leaves, a dash of lime juice topped up with cranberry juice

GRAPE & VANILLA COOLER £2.95

Juicy red seedless grapes with a splash of vanilla, a dash of lemon juice topped-up with cranberry juice

FRUIT SMOOTHIES £3.50

TROPICALE Strawberry, mango & apple

AZZURRI Raspberry, blueberry & apple

TRAMONTO Orange, banana & strawberry



BEVANDE CALDE 'HOT DRINKS'

We only use **ITERRA!** coffee from **LAVAZZA** ITALY'S FAVOURITE COFFEE entirely sourced from RAINFOREST-ALLIANCE CERTIFIED™ farms, safeguarding the environment and the community.

ESPRESSO £1.50 / DOPPIO £1.90

CAFFÈ CORRETTO £2.45

Espresso with a shot of grappa or sambuca

CAFFÈ MACCHIATO £1.50 DOPPIO £1.90

CAPPUCCINO £2.20 GRANDE £2.70

AMERICANO £1.95 GRANDE £2.45

CAFFÈ LATTE £2.20 GRANDE £2.70

HOT CHOCOLATE £2.30 GRANDE £2.80

TEA £1.60

Choose from our selection of English Breakfast, Camomile Flower, Fresh Mint or Fruit Teas

WINES 'VINI'

We have a great selection of classic Italian red, white, rosé & sparkling wines to choose from...

Please ask your server for a menu.

BIRRE ITALIANE 'ITALIAN BEERS'

PERONI NASTRO AZZURRO ABV 5.1% £3.35

BIRRA MORETTI ABV 4.6% £3.35

PERONI GRAN RISERVA ABV 6.6% £3.65

COCKTAILS ITALIANI 'ITALIAN COCKTAILS'

THE ITALIAN JOB £4.95

White wine, limoncello with a splash of Frangelico and a dash of lemon juice shaken with a twist of lemon

THE BELLINI £4.95

Sparkling Italian prosecco and a splash of peach puree

DIGESTIVI 50ml £4.00 'LIQUEURS'

Try one of our traditional Italian liqueurs - perfect for the end of meal drink!

GRAPPA, AMARETTO, SAMBUCA, BRANDY, AMARO, LIMONCELLO, NOCINO - A rich velvety liqueur made from walnuts.

Buon appetito!



"The DOP stamp (Denominazione D'Origine Protetta) which is an official mark, certifies that these products are genuine speciality products from each particular region after which they are usually named. So our Parma Ham is from Parma and nowhere else! We hope you enjoy them as much as we do."



WE ACCEPT ALL MAJOR CREDIT CARDS.

We'd love to hear your thoughts so why not email us at: info@pontis.co.uk

N SOME DISHES CONTAIN NUTS

because we use nuts in our kitchens some other dishes may contain traces of nuts

V VEGETARIAN OPTIONS

GF GLUTEN FREE (WHEN SERVED WITHOUT BREAD)

FAMILY RUN SINCE 1963

PONTI'S

- ITALIAN KITCHEN -

Origini Piacentine

TAKE AWAY MENU

"Welcome to the new generation of Ponti's Italian Kitchen which the family has run since 1963 when my father Pino arrived from Italy and started our first caffè with his Zio Giovanni (or Uncle Johnny to us!). Ponti's brings you exceptional quality ingredients - that our cousins in the Emilia Romagna region supply us - with our generation's twist on the tasty regional dishes that our parents cooked for us back in their day."

Stefano

Below: Pino (the founder, second from left) with his auntie Ines and his cousins, at our first Ponti's in Elizabeth Street, Victoria, 1963



FANCY A FESTA AT PONTI'S?

CALL THE RESTAURANT DIRECT FOR BOOKINGS.

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