

CANTINA

D E L P O N T E

antipasti

starters

zuppa di cannellini e castagne cannellini bean & chestnut soup	5.50
zuppeta di cozze, peperoncino, patate ed aglio mussels stew, potatoes, garlic, chilli & cream	7.95
carpaccio di manzo con rucola, capperi e parmigiano beef carpaccio, rocket, capers & reggiano	8.95
prosciutto di san daniele con carciofi candini e rucola san daniele ham, baby artichokes, wild rocket	9.50
bocconcino di capra tiepido e mostarda piemontese warm goats cheese, quince & grape compote	9.50
bruschettine ai funghi di bosco bruschetta, wild mushrooms & parsley	4.50

pasta e riso

middle course

spaghetti al pomodoro spaghetti, tomato sauce	7.25 / 9.25
risotto ai funghi freschi mantecato ai porcini wild mushrooms risotto, porcini butter	12.00
ravioli con castagne e ricotta chestnut & ricotta ravioli, poppy seed butter	10.25 / 12.95
linguine allo scoglio seafood linguine, chilli & tomato	16.50
pizzoccheri con cavolo nero, cannellini e ricotta affumicata buckwheat ribbon pasta, black cabbage, white beans & smoked ricotta	12.00

your bill will be left open for you to leave a tip at your discretion.
for groups of 8 people or more, a discretionary service charge of 12.5% will be added.
VAT at prevailing rates. cantina del ponte complies with the hospitality industry's voluntary code of practice

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pesce e carne

main course

salmone al forno con salsa alla zucca arrosto, pomodori secchi e cannellini al profumo di salvia roast salmon, white beans, roast pumpkin, oven dried tomato & sage	14.75
branzino in padella con cime di rapa e alloro pan fried seabass, italian greens, tomato, garlic & bay leaf	15.75
fagiano bardato con cavolini di bruxelles, uvetta e pinoli pheasant wrapped in prosciutto, creamed brussels sprouts, raisin & pine nut dressing	14.75
stinco d'agnello al forno con polenta concia e funghi trifolati slow cooked lamb shank, creamy polenta, wild mushrooms and garlic	15.50

alla griglia

from the grill

gamberi grigliati con zucca, cous cous e peperoncino grilled prawns, roasted onion squash stuffed with couscous, leek & chilli	16.50
bistecca di manzo con verza, castagne e pancetta grilled rib-eye steak, savoy cabbage, chestnut & pancetta	19.50

contorni e insalate

side & salads

polenta concia creamy polenta	3.50
patate arrosto con rosmarino roast new potatoes, rosemary	3.50
spinaci spinach, olive oil	3.50
rucola e parmigiano rocket & parmesan salad	5.95
insalata mista mixed leaves salad, lemon dressing	5.95

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dolci e formaggi

desserts & cheeses

tiramisu tiramisu	5.95
wine suggestion – moscato d’asti, piedmont, 2008	5.50
tortino di cioccolato e nocciola soft chocolate & hazelnut cake, vanilla ice cream	5.95
wine suggestion – grahams lbv port, 2003	4.50
panna cotta con clementini, melograno e grappa panna cotta, clementine, pomegranate & grappa	5.95
wine suggestion – moscato rosa russolo, friuli, 2006	3.95
pere al vino rosso con cioccolato bianco spiced red wine poached pears, white chocolate sauce	5.95
wine suggestion - moscato di pantelleria, sicily, 2006	7.50
cantucci e dindarello cantucci biscuits & a tasting glass of dindarello maculan dessert wine	7.95
selezione di formaggi selection of three italian farmhouse cheeses: pecorino di pienza - ewes taleggio - cows gorgonzola - cows walnuts & quince preserve	7.95
wine suggestion – moscato di pantelleria, sicily, 2006	7.50

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