

CANTINA

D E L P O N T E

antipasti

starters

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| zuppa di cannellini e castagne cannellini bean & chestnut soup | 5.50 |
| zuppetta 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 |
| moscardini in umido baby squid cooked in tomato, olive oil, potato & parsley | 8.50 |
| bruschettine con pate d'olive e radicchio bruschetta, green olive puree & radicchio | 4.50 |

pasta e riso

middle course

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| 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 di topinambur e scamorza, burro e prezzemolo jerusalem artichoke & smoked cheese ravioli, butter & parsley | 10.25 / 12.95 |
| linguine allo scoglio seafood linguine, chilli & tomato | 16.50 |

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.
prices include vat at prevailing rates. cantina del ponte complies with the hospitality industry's voluntary code of practice

CANTINA

D E L P O N T E

pesce e carne

main course

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| halibut al forno con patate blu e melanzane a funghetto baked halibut, blue potato salad, confit aubergine | 14.75 |
| branzino in padella all'uccelletto e salsa verde pan fried sea bass, cannellini cooked with garlic & tomato, green herbs sauce | 15.75 |
| guazzetto della cantina sea food stew, white wine, tomato, garlic, parsley & grilled bread | 16.50 |
| stinco d'agnello al forno con polenta concia e funghi trifolati slow cooked lamb shank, creamy polenta, wild mushrooms & garlic | 15.50 |
| petto d'anatra con cavolo rosso e peara veneta breast of barbery duck, braised red cabbage, venetian bread & bone marrow sauce | 14.75 |
| capriolo al forno, castagne, fagiolini e puree di sedano rapa roast fillet of venison, celeriac puree, chestnuts & french beans | 14.25 |

alla griglia

from the grill

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| bistecca di manzo con verza, castagne e pancetta grilled rib-eye steak, savoy cabbage, chestnuts & pancetta | 19.50 |
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contorni e insalate

side & salads

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| 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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