

CANTINA

D E L P O N T E

BREAD & NIBBLES

GARLIC FOCACCIA V	5
HOME MADE BREADS SELECTION VG	4
NOCELLARA OLIVES VG	3.5
CHEESE AND TRUFFLE CROQUETTE	5

BRUSCHETTA CLASSICA VG	7
winter tomato & basil bruschetta	
ZUPPA ORTOLANA VG	7
Barley and borlotti beans soup	
PEPERONI ARROSTITI, SGOMBRO E RICOTTA SALATA	8
Toasted Bruschetta, peppers, mackerel and ricotta	
POLPETTE PICCANTI AL POMODORO	8
Beef & Nduja meatballs, tomato sauce & pecorino	
CARPACCIO DI MANZO GF	8.5
Beef carpaccio, Wild rocket, radicchio and Gorgonzola	

BURRATA PACHINO & CIPOLLA ROSSA V GF	8.5
Burrata from Puglia, cherry tomatoes & red onion	
CARPACCIO DI SALMONE AFFUMICATO GF	9
Smoked salmon carpaccio, fennel salad & balsamic	
PROSCIUTTO DI PARMA GF	10
Parma Ham, 30 months cured	
AFFETTATO MISTO DELLA CASA GF	14
Selection of artisanal salami & mozzarella, ideal for sharing	
CALAMARI FRITTI	8.5
Deep fried calamari black pepper & lemon	

PASTA & RISOTTO

Pasta & Risotto

RAVIOLI ALLA BOLOGNESE BURRO E SALVIA	14
Ravioli filled with ricotta & Beef Bolognese	
PACCHERI NDUJA BROCCOLI E STRACCIATELLA	14.5
Gragnano Paccheri, Spicy Nduja, Broccoli and Burrata	
PAPPARDELLE AL CINGHIALE	15
Pappardelle wildboar ragout, red wine & tomato	
LASAGNA FUNGHI E SCAMORZA AFFUMICATA V	14
Lasagna with mushroom, bechamel & Smoked scamorza	
GNOCCHI GORGONZOLA E NOCI V	13
Homemade potato dumplings, gorgonzola cheese & walnuts	
TAGLIATELLE CACIO E PEPE V	15
Tagliatelle, pecorino cheese & Black pepper	
LINGUINE ALLO SCOGLIO	20
Gragnano Linguine, prawns, fresh squid, mussels, cherry tomatoes & parsley	

CARNE & PESCE

Meat & Fish

MERLUZZO CON LENTICCHIE GF	19
Pan fried cod, lentil stew	
ORATA ALLA MEDITERRANEA GF	20
Baked butterfly seabream, tomato, basil and olives	
FILETTO DI MANZO AL PEPE VERDE GF	28
8oz Angus fillet, green peppercorn sauce & tenderstem	
STINCO DI AGNELLO ARROSTO GF	21
Roast lamb shank with onion & garlic stew	
GUANCIA DI MAIALE BRASATA GF	18
Braised pork cheek in red wine sauce	

TARTUFO TOSCANO

add black truffle to any dish at £7 per 1gr
* ask waiter for recommendation

* Gluten free pasta is available on request.

CANTINA SPECIAL "SERVED IN THE PECORINO WHEEL"

RISOTTO FUNGHI E TARTUFO V

For two - to share, per person each 17

Risotto, mushroom & Black truffle, gently tossed in the Pecorino wheel

CONTORNI

PURE' DI PATATE V	4.5
olive oil mash potato	
SPINACI AGLIO E OLIO V	4.5
Spinach, garlic & olive oil	

INSALATA MISTA V	4
mix leaves and tomato salad	
BROCCOLI PICCANTI V	4.5
Spicy broccoli	

V Vegetarian
if you have 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.