

# CANTINA

D E L P O N T E

## CICCHETTI

<b>BRUSCHETTA CLASSICA VG</b>	5.5
<b>FOCACCIA VG</b>	3
<b>NOCELLARA OLIVES VG</b>	3.5
<b>POTATO &amp; SMOKED BACON CROCCHÈ</b>	6

## ANTIPASTI

<b>BURRATA ZUCCHINE E POMODORI V</b>	8	<b>CALAMARI FRITTI</b>	8.5
Creamy burrata, san Marzano tomato & grilled courgette		Deep fried calamari Black pepper & aioli	
<b>POLPETTE PICCANTI</b>	7.5	<b>CARPACCIO DI MANZO</b>	8
Spicy beef meatball, Nduja, tomato & grana padano		Beef carpaccio olive oil, lemon and Parmesan	
<b>INSALTA DI POLIPO E FAGIOLI</b>	8	<b>ANTIPASTO MISTO DELLA CASA</b>	12
Octopus & borlotti beans salad		Selection of cold cuts & pecorino cheese	

## FOCACCIA FARCITA

<b>CAPRESE V</b>	8	<b>VEGETARIANA VG</b>	8
Focaccia sandwich Tomato, basil & mozzarella		Focaccia sandwich Roast vegetables & fresh tomato	

## PRIMI & SECONDI

<b>RISOTTO FUNGHI VG</b>	13	<b>COSTATA DI MANZO ALLA GRIGLIA</b>	24
Wild mushroom risotto		Grilled Scottish beef rib-eye & roast vegetables	
<b>GNOCCHI NDUJA E BURRATA</b>	12	<b>TONNO CAPONATA E BALSAMICO</b>	18
Potato dumpling, spicy nduja, basil & burrata		Seared tuna steak, mint, aubergine "caponata" & balsamic	
<b>LINGUINE ALLO SCOGLIO</b>	19	<b>SCALOPPINA DI POLLO AL LIMONE</b>	16.5
Seafood linguine, squid, prawns, mussels & fresh tomato		Chicken escalope, Sage & lemon sauce	
<b>RAVIOLI RICOTTA E SPINACI V</b>	13	<b>MELANZANE ALLA PARMIGIANA V</b>	14
Homemade ravioli, ricotta, spinach, butter & sage		Baked Aubergine "parmigiana" mozzarella & grana padano	
<b>SPAGHETTI CACIO E PEPE AL TARTUFO</b>	18	<b>LASAGNA ALLA BOLOGNESE</b>	13
Homemade spaghetti, grana padano black pepper & truffle		"Lasagna" Beef ragout sauce, bechamel & grana padano	

## DOLCI

<b>TIRAMISÙ</b>	6.5
Savoiardi, espresso, mascarpone cream & cacao	
<b>PANNACOTTA AI FRUTTI ROSSI</b>	6
Pannacotta, red berries sauce	
<b>GELATI DELLA CASA</b>	6
Ice cream and sorbet selection	
<b>CANNOLI SICILIANI</b>	6.5
Sicilian cannoli, ricotta chocolate & pistachio sauce	

## CONTORNI

<b>PATATE ARROSTO V</b>	5
Roast potato rosemary & garlic	
<b>INSALATA MISTA VG</b>	4
Mix leaf salad	
<b>POMODORI, CIPOLLA E BASILICO VG</b>	5.5
Tomato, onion & basil salad	

V Vegetarian VG Vegan GF Gluten free

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