

SINCE  1963

PONTI'S

ITALIAN KITCHEN



Introduction

Welcome to Ponti's Italian Kitchen, London

Perfectly positioned a few steps away from Oxford Circus underground our restaurant is an escape from the West End. A little slice of rural Italy in the heart of the city preparing authentic dishes which we all love to enjoy ourselves. We're all about informal, relaxed hospitality with impeccable service and high quality, delicious Italian food.

The Private Dining Room

The Private Dining Room is a discreet room at the end of the Perini&Perini Bar that can be used as part of the main basement area. When closed off, it seats 10 guests in complete comfort around an antique Oak table. The room has its own 60 inch plasma TV screen, separate music and air conditioning system. We operate this room on a "Butler" style service with your own buzzer so you and your guests will not be interrupted unless calling for service. It is ideal for intimate dinners, meetings or any special small gathering.



The Perini & Perini Bar

Originally the space was used as a car park for the offices above when the building was first constructed in circa 1968. It's a truly unique space, so much so that we left the yellow parking bay stripes on the floor and warning signs to lock the cars on the walls. It certainly has a slightly more edgy East End vibe than luscious West End one but guests love the space and it holds comfortably 80 people standing and 45 seated (including the Private Dining Room).

Being in a basement, noise is not an issue so whether it's a cool DJ, Opera Singers, live bands we can arrange almost any form of musical entertainment. We have a separate speaker system with a roving mic too.

The bar is perfectly set up to host pre drinks either before or after your breakfast, lunch or dinner. Whatever your occasion or celebration, our team will work with you to ensure you and your guests will have an unforgettable experience.



Bespoke menus

We have a variety of menus to cater all types of events, from Canapes for drinks parties to five course seated dinners. Our menus include many gluten free and vegan options but if you have a particular request that you can't see on our menus or want to include a dish that's special to you, please speak to our team who will do their best to accommodate your requirement.

Whether it's a giant celebration Tiramisu, a childhood favourite dish or a pasta that takes you back to your visit to Italy, we're here to help you create memories that last long after the festivities have ended.

Travel & Parking

Nearest tube – Oxford Circus (exit 4)

Parking – Q Park, Oxford Street, London W1G 0PR

Timings

Breakfast (access time 07.30)

Monday to Friday, 08.30 until 11.00

Saturday & Sunday by prior arrangement

Lunch – 12.00 until 17.00 (with host's access from 11.30)

Dinner – 18.30 until 01.00 (with host's access from 18.00)

(Sunday guests' departure 22.30)

Food Allergen Disclaimer

Please always inform us of any allergies or intolerances.

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

Please note that due to COVID-19 and the Government Guidelines in place as a result, our capacities, timings and menus may vary.





Breakfast

PONTI'S Pino's Full English Breakfast 16

2 eggs, grilled pancetta, Tuscan sausage, grilled San Marzano tomato, white button mushrooms, baked beans, black pudding, sourdough toast

PONTI'S Veggie Full English Breakfast v 15

2 eggs, smashed avocado, wilted spinach, grilled San Marzano tomato, white button mushrooms, baked beans, sourdough toast

Eggs Benedict 15

honey roasted ham, 2 poached eggs, English muffin, hollandaise

Eggs Royale 15

smoked salmon, 2 poached eggs, English muffin, hollandaise

Eggs Florentine v 14.5

wilted spinach, 2 poached eggs, English muffin, hollandaise

Continental Breakfast 14.5

selection of cured meats and cheeses, sliced boiled eggs, sourdough toast

Banana Pancakes v 13.5

banana, wild berries, strawberry, Canadian maple syrup

Bacon Pancakes 13.5

3 slices of pancetta, Canadian maple syrup, icing sugar

On toast

Eggs on toast v 8

2 eggs fried, poached or scrambled, sourdough toast

Smashed avocado on toast v 11

toasted seeds, chilli and tomato, sourdough

Smoked salmon and scrambled eggs 14

creamy scrambled eggs, sourdough toast, chives

Cheese Omelette v 12

provolone cheese, sourdough toast

Ham and cheese ciabatta 9

honey roasted ham, provolone cheese, mustard

Tuscan sausage ciabatta 9

Tuscan sausage, grilled courgettes, tomato relish

Pancetta and egg ciabatta 10

grilled pancetta, egg, tomato relish



Breakfast

Bowls

Organic Oatmeal Porridge v 8

walnuts, wild berry compote, honey

Yogurt and Granola v 9

with wild berry compote, banana, coconut, lemon balm

Small bites

Cornetto v 4

freshly baked Italian croissant filled with pistachio or chocolate

Pane Pugliese v 4

sourdough toast served with butter and strawberry jam or marmalade

Hot drinks

Espresso 3.5

Americano 4

Macchiato, cortado 4

Cappuccino, flat white 4.25

Latte 4.25 / 4.95

Eraclea Italian hot chocolate 4.25 / 4.95

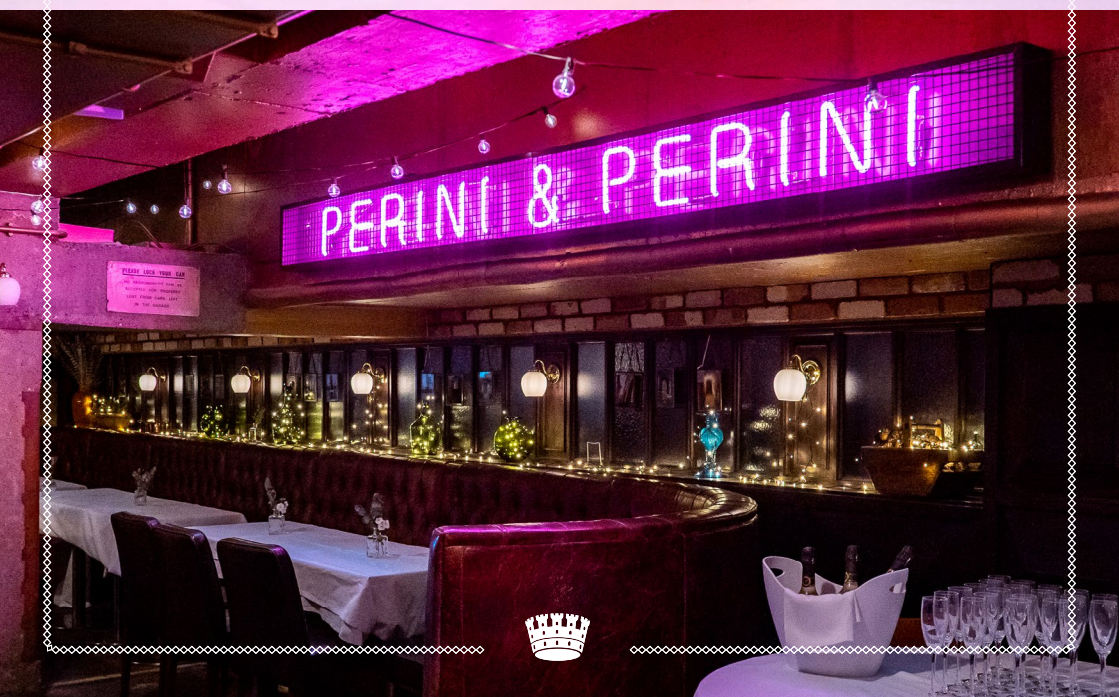
Loose leaf tea 3.5

English breakfast, Earl Grey, green, chamomile, fresh mint, fruit

syrops and alternative milks available .30

NEW & SEA







Canapés

Min 20 guests. We recommend 4 canapés per person for a pre-dinner reception and 10 canapes per person for a drinks party
Please choose from the options below

Meat

- Mini truffle arancino 3
- Crostino di ricotta & prosciutto 3
- Bresaola & goats cheese 3
- Pigs in blankets 3

Fish

- Crostini ricotta & smoked salmon 3
- Spicy prawns & burrata cream *gf* 3
- Fried calamari with spicy sauce 3
- Carpaccio di tonno & guacamole *gf* 3

Vegetarian

- Mini vegetable frittata *v df gf* 3
- Goats cheese tartlet 3
- Cherry tomato and baby buffalo mozzarella skewer *gf* 3
- Tomato, basil bruschetta *vg df* 3

Dessert

- Tiramisu 3
- Panna Cotta alle fragole *v gf* 3
- Chocolate brownie *gf* 3



Bowl Menu

Min 20 guests / we recommend 2-3 dishes per guest

Hot

Polpette piccanti

beef meatballs, spicy tomato sauce, burrata cream 6

Calamari fritti

fried breaded calamari, spicy mayonnaise 6

Gnocchi di pomodoro all arrabiata:

gnocchi pasta, spicy tomato sauce vg df 6

Casarecce al pesto e pinoli

casarecce pasta, basil pesto, parmesan, toasted pine nuts 6

Filetti di pollo alla Milanese

small chicken Milanese 6

Gamberi alla 'nduja

spicy 'nduja pork sausage with prawns 6

Penne ragu di salsiccia e 'nduja

Penne, 'nduja pork sausage, fennel seeds 6

Baby parmigiana

baked and layered aubergine, tomato sauce, basil, fior di latte v 6

Cold

Bruschetta pomodoro

grilled focaccia, topped with datterino tomatoes, garlic, basil vg df 6

Insalata tricolore

carrots, courgette, potato, pea, mayonnaise v gf 6

Baby caprese

mix cherry tomato, baby buffalo mozzarella, avocado v gf 6

Dessert

Tiramisu 6

Panna cotta alla fragola v gf 6





Cocktails

Espresso Martini 11

vodka, Kahlua, espresso

Limoncello Martini 11

vodka, limoncello, lemon juice, lemon

Cherry Cosmpolitan 11

kirsch cherry eau de vie, orange liqueur, cranberry juice, lime juice

Negroni 11

gin, Campari, sweet vermouth, orange, rocks

Old Fashioned 11

bourbon, Angostura bitters, brown sugar, orange, black cherry, rocks

Whiskey Sour 11

bourbon, lemon juice, Angostura bitters, orange, black cherry, rocks

Amaretto Sour 11

amaretto, lemon juice, Angostura bitters orange, black cherry, rocks

Gin Martini 11

gin, white vermouth (olive/lemon)

Vodka Martini 11

vodka, white vermouth (olive/lemon)

Vesper Martini 11

vodka & gin, white vermouth (olive/lemon)

Classic Margarita 11

tequila, orange liqueur, lime juice, sea salt

Classic Daiquiri 11

white rum, lime juice, sugar

Non-alcoholic cocktails

Zero Spritz 7.5

Aperitivo 0%, non-alcoholic sparkling wine, soda, lemon

Passionfruit Zero Sour 7.5

Passionfruit 0% Spirit, peach, lemon

No Proof Necessary 7.5

Rum 0%, lemon, honey



White Wines

Chardonnay Vino d'Italia 33

Rocca, Toscana intensely luminous straw yellow colour, well-balanced, fruity and elegant with notes of peach and golden apples

Falanghina Beneventano IGT 38

Bellamico, Campania a soft floral nose is followed by a delicious fruity flavour on the palate and a lovely crisp finish

Sauvignon Blanc Come 41

il Vento IGT Emilia-Romagna well-structured wine, with ripe fruits intertwining with mineral notes

Pinot Grigio IGT 44

Attems Friuli-Venezia Giulia soft straw yellow colour, the wine boasts the perfect balance between citrus acidity and velvety structure. Excellent finish of hazelnut and thyme

Costamolino 46

Argiolas, Saedegna white peach and pink grapefruit soar off the nose of this wine. The palate tastes like a perfectly balanced breakfast of toast, green juice and half a pink grapefruit with a sprinkle of sugar

Soave DOC 48

Inama Veneto fine and delicate nose of wildflowers: chamomile, elderflower, iris. The palate is mineral, with an almond aftertaste, typical of Garganega Classica

Roero Arneis DOCG 52

Le Tre-Malabaila intense bouquet of white flowers, fleshy peaches and green apples. Dry and floral on the palate enveloping the mouth with flavours of white peaches

Ribolla Gialla 55

Attems Friuli-Venezia Giulia a lively straw yellow in appearance, with gold highlights. Full-bodied and spacious in the mouth, with a tasty acidity enlivening succulent fruit. The finish, delicately hinting of ripe fruit, is impressively lengthy

Vermentino di Sardegna DOC 57

Viticoltori Romangia, Sardegna from the limestone rich coastal region of rocky Northern Sardinia this Vermentino glints freshly in the glass. Clean and crisp floral nose with ripe tropical fruit hints, leading to a full texture on the palate with cleansing minerality

Fiano di Avellino DOCG 65

I Favati, Campania a slightly restrained nose gives way to a ripe flavour, nice length and richness on the palate but with elegance. A nicely structured wine

Chardonnay Flora DOC 95

Girlan, Alto Adige this classy Chardonnay is fermented and aged in oak. Apple, pear and vanilla aromas, which develop into a smoky, coconut character. Medium bodied with crisp acidity and a flavourful finish



Red Wines

Montepulciano d'Abruzzo DOC 33

Bellamico, Abruzzo lively red colour with purplish nuances. Fruity character with remarkable notes of berries. Velvety and harmonic taste, aromatic with a good final persistence

Chianti Classico DOCG 38

Podere Melini, Toscana a vibrant and juicy Chianti with aromas of red cherries and wild strawberries, dried herbs, cedar and sweet spice with a smooth finish

Lo Straniero Pinot Noir IGT 42

Emilia-Romagna ruby red, light bodies with cherry and red fruit aromas

Cecco Rosso IGT 44

Emilia-Romagna Cabernet Sauvignon grapes blended with Barbera and Bonarda, structured and rich

Primitivo Salento IGT 47

Podere Don Cataldo, Puglia bold and complex liquorice, clove spice and dark chocolate aromas coat a depth of fruit flavour: kirsch, plums and figs. Full-bodied with fine tannins in this authentic Primitivo

Plato Merlot IGT 49

Tenuta Fertuna, Toscana on the nose marked by aromas of fresh red fruits; the bouquet evokes scents of violet and vanilla with toasted notes. On the palate, full-bodied with a vibrant and fruity style, slightly tannic with good intensity and persistence

Costera 51

Argiolas, Sardegna ruby-red in colour, aromas of ripe black cherries and tree fruits complement undertones of pepper and liquorice. On the palate, a full body and velvety tannins make for excellent texture and age worthiness

Valpolicella Classico 55

Speri, Veneto ruby red colour with purplish highlights, with hints of violets and cherries. A medium-bodied, fruity wine

Barolo Bisu' DOCG 85

Bonfante and Chiarle, Piemonte full and intense, with a pleasant bouquet of dried roses, violet, plums, spices and tobacco.

Dry, austere and elegant, with soft tannins and a long persistence

Brunello di Montalcino DOCG 105

Val di Suga, Toscana a slightly restrained nose gives way to a ripe flavour, nice length and richness on the palate but with elegance. A nicely structured wine

Amarone della Valpolicella Classico 120

Tomassi, Veneto deep ruby red colour with garnet shades. Warm, ripe on the nose, intense and of great refinement. The taste is complex, smooth, full bodied, lots of cherry notes and plum

Ornellaia 400

Ornellaia, Toscana this is a top wine – a classic Bordeaux blend known worldwide as a quintessential 'Super Tuscan'. It's savoury and full bodied, with rich notes of red fruits, blackberry, cedar and spice



Rose Wines

Pinot Grigio Rosato DOC 34

Forchir, Friuli-Venezia Giulia a lovely, slightly floral nose is backed up by a firmness of flavour and depth on the palate and a good length

Verbo Rosato IGP 38

Cantina Venosa, Basilicata With its vivid ruby-red, the first whiff reveals an intoxicating blend of lychee, papaya, and orange blossom - a tropical bouquet that promises an unforgettable tasting experience. On the palate, the wine is both juicy and fruity - a harmonious blend that dances between tangy and ripe tropical fruit tones

Sparkling Wines

Prosecco DOC Extra Dry 42

Bosuga, Veneto from the heart of premium Prosecco DOC – a deliciously fine and delicate, light and fruity Prosecco with hints of green apple, pear and white flowers on the nose and a fresh, softly sparkling palate with characters of orchard fruit and a fine mousse

Prosecco Rose DOC 45

Forchir, Veneto hints of berry, good structure, balanced finish

Perini & Perini Spumante BRUT 42

Emilia-Romagna rose and honey notes, fresh and balanced texture

Champagne AOC Hommage àG. Burtin Brut Maison Burtin 90

Maison Burtin, Champagne freshness, fruit and elegance!

Founded by a titan in the establishment of Champagne as a global luxury product, this is a fresh yet generous expression of the

Champagne region. Floral on the nose with candied fruits, peach and a honey warmth

Dessert Wines

Passito Bianco Veneto IGT 100ml 14 375ml 35

Cavalchina, Veneto this is an elegant wine possessed of a good acidity and with time develops a lovely acacia honey aroma. It is perfect to drink with spicy cheeses and patisserie

Moscato d'Asti DOCG 100ml 15 750ml 45

Cascina Castlet, Piemonte lightly foaming bubbles, aromatic, fruity and floral bouquet balanced by some acidity. Excellent as an aperitif or a dessert wine - delightful stone fruit and white flower aromas



Fine Dining

All our dishes are cooked fresh to order to using only the very finest ingredients available on the market. Our Head Chef, Michele Tiveron, has created a menu with dishes that are simple in presentation but completely wholesome and authentically flavoursome in their execution. We would like our all guests to feel they are eating food that transports them back to their favourite memory of Italy.





We offer a selection of 3 menus to choose from
but please note that you must select one menu for the whole party

Gran Festa 1

Min for 10 guests / £55 pp

Bruschetta pomodoro *vg df*

grilled focaccia, topped with datterino tomatoes, garlic, basil

Schiacciata italiana *v*

Italian flat bread, olive oil, rosemary, red onion

Polpette piccanti

Beef meatballs, spicy tomato sauce, burrata cream

Gnocchi ai formaggi *gf*

Fresh gnocchi, gorgonzola, taleggio, pecorino, fontina, cream, chives, parmesan basket

Pollo milanese

Fried breaded chicken breast, sage butter, datterino tomato, rocket salad

Margherita pizza

Mozzarella fior di latte, san marzano tomato, basil

Bistecca di cavolfiore *v*

cauliflower steak, pumpkin puree

Panna cotta alla fragola *v gf*

Vanilla panna cotta, strawberry coulis

Tenerina al cioccolato *v gf*

Warm chocolate brownie, coconut ice-cream

Ponti's tiramisu

Our traditional family recipe



Gran Festa 2

Min for 10 guests / £77 pp

Truffle arancina v

Fried breaded truffle risotto ball, saffron sauce, fresh truffle shavings

Zucchini fritti v

Fried breaded courgette, lemon mayonnaise

Cozze alla tarantina

Fresh mussels simmered in white wine, or in a rich spicy tomato sauce, toasted white bread

Casarecce al pesto e pinoli

Casarecce pasta, basil pesto, parmesan, toasted pine nuts

Involtino di merluzzo gf

Roasted pancetta wrapped cod, fresh cream, red pepper, spinach

Diavola

Mozzarella fior di latte, san marzano tomato, spianata calabra, spicy 'nduja, sundried tomatoes

Bistecca di cavolfiore v

Cauliflower steak, pumpkin puree

Panna cotta alla fragola v gf

Vanilla panna cotta, strawberry coulis

Tenerina al cioccolato v gf

Warm chocolate brownie, coconut ice-cream

Ponti`s tiramisù

Our traditional family recipe



Gran Festa 3

Min for 10 guests / £77 pp

Carpaccio di manzo

Carpaccio of beef, parmesan, rocket

Truffle arancina v

Fried breaded truffle risotto ball, saffron sauce, fresh truffle shavings

Antipasto vegetariano v

Traditional selection of vegetables, baby mozzarella, grissini, olives

Spigola alla mediterranea df gf

Sea bass, capers, black olives, cherry tomato, broccoli

Fettucine al salmone

Fresh fettucine, pan-fried salmon, asparagus, sundried tomatoes, cream, chives

Emilia pizza

Mozzarella fior di latte, san marzano tomato, parma ham, sundried tomatoes, rocket, parmesan shavings

Bistecca di cavolfiore v

Cauliflower steak with pumpkin puree

Panna cotta alla fragola v gf

Vanilla panna cotta, strawberry coulis

Tenerina al cioccolato v gf

Warm chocolate brownie, coconut ice-cream

Ponti`s tiramisu

Our traditional family recipe





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Reservation T&Cs for Exclusive Perini&Perini and Full Venue Hire

To secure a booking, for Exclusive Perini&Perini or Full Venue Hire a non-refundable deposit of £500 is required. The deposit must be paid by bank transfer or a single debit card or credit card payment. The booking is only secured once the deposit is paid.

If we do not receive the deposit payment, we reserve the right to release the spaces and cancel your booking.

Food pre-order and full payment is required 10 working days prior to your event. If we do not receive full payment, the spaces will be released and the booking cancelled.

In the event of cancellation by the client, fewer than 10 working days before the date of the event, any payments are non-refundable and non-transferable. For cancellations by the client with more than 10 working days notice, refunds will be given with the deposit of £500 subtracted from the refund.

Bookings must have one single point of contact, ("the organiser"), and it is this established person who will be the main point of contact for the booking including for details, amendments, payments and for any other matters connected with the booking.

Additional bills on the date of the event must be paid for with one payment, no split bills.

If the agreed minimum spend isn't reached on the day of the event, the difference must be paid in full on the day.

Prices are advertised inclusive of VAT and correct at the time of going to print. An adjustment for any change in VAT will be made in the final balance payment for your booking. For Christmas party bookings a mandatory 12.5% Service Charge will be added.

Bookings are subject to availability. We cannot guarantee seating plans at shared parties. We reserve the right to split larger groups across multiple tables and allocate smaller groups to join others where necessary.

Promotional drinks pre-orders offered in advance are subject to availability.

By placing a booking you are accepting the above terms and conditions.

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Oxford Circus, London W1G 0JN

oxford.bookings@pontis.co.uk | 020 3230 3018

pontis.co.uk

