

SINCE  1963

**PONTI'S**

ITALIAN KITCHEN

# WHITE WINE

175ml 500ml 750ml

<b>Chardonnay Vino d'Italia</b>	7.5	21	33
Rocca, Toscana intensely luminous straw yellow colour, well-balanced, fruity and elegant with notes of peach and golden apples			
<b>Falanghina Beneventano IGT</b>	8.5	24	38
Bellamico, Campania a soft floral nose is followed by a delicious fruity flavour on the palate and a lovely crisp finish			
<b>Sauvignon Blanc Come il Vento IGT</b>	9.5	25	41
Emilia-Romagna well-structured wine, with ripe fruits intertwining with mineral notes			
<b>Pinot Grigio IGT</b>			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			
<b>Costamolino</b>			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			
<b>Soave DOC</b>			48
Inama Veneto fine and delicate nose of wildflowers: chamomile, elderflower, iris. The palate is mineral, with an almond aftertaste, typical of Garganega Classica			
<b>Roero Arneis DOCG</b>			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			
<b>Ribolla Gialla</b>			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			
<b>Vermentino di Sardegna DOC</b>	14		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			
<b>Fiano di Avellino DOCG</b>			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			
<b>Chardonnay Flora DOC</b>			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			

---

125ml wines are available on request

# RED WINE

175ml 500ml 750ml

<b>Montepulciano d'Abruzzo DOC</b>	7.5	21	33
<p>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</p>			
<b>Chianti Classico DOCG</b>	8.5	24	38
<p>Poderi 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</p>			
<b>Lo Straniero Pinot Noir IGT</b>	9.5	25	42
<p>Emilia-Romagna ruby red, light bodies with cherry and red fruit aromas</p>			
<b>Cecco Rosso IGT</b>	10.5	29	44
<p>Emilia-Romagna Cabernet Sauvignon grapes blended with Barbera and Bonarda, structured and rich</p>			
<b>Primitivo Salento IGT</b>			47
<p>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</p>			
<b>Plato Merlot IGT</b>			49
<p>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</p>			
<b>Costera</b>			51
<p>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</p>			
<b>Valpolicella Classico</b>	14		55
<p>Speri, Veneto ruby red colour with purplish highlights, with hints of violets and cherries. A medium-bodied, fruity wine</p>			
<b>Barolo Bisu' DOCG</b>			85
<p>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</p>			
<b>Brunello di Montalcino DOCG</b>			105
<p>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</p>			
<b>Amarone della Valpolicella Classico</b>			120
<p>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</p>			
<b>Ornellaia</b>			400
<p>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</p>			

---

125ml wines are available on request

## ROSE WINE

175ml 500ml 750ml

**Pinot Grigio Rosato DOC** 8 24 34

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

**Verbo Rosato IGP** 9 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 WINE

125ml 750ml

**Prosecco DOC Extra Dry** 9 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** 10 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 à G. Burtin Brut Maison Burtin** 16 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 WINE

**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

# CLASSICS & SPECIALITIES 11

## Espresso Martini

vodka, Kahlua, espresso

## Limoncello Martini

vodka, limoncello, lemon juice, lemon

## Cherry Cosmpolitan

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

## Negroni

gin, Campari, sweet vermouth, orange, rocks

## Old Fashioned

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

## Whiskey Sour

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

## Amaretto Sour

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

## Gin Martini

gin, white vermouth (olive/lemon)

## Vodka Martini

vodka, white vermouth (olive/lemon)

## Vesper Martini

vodka & gin, white vermouth (olive/lemon)

## Classic Margarita

tequila, orange liqueur, lime juice, sea salt

## Classic Daiquiri

white rum, lime juice, sugar

---

# SPRITZ 10

## Aperol Spritz

Aperol, prosecco, soda, orange

## Hugo Spritz

elderflower, prosecco, soda, mint, lime

## Negroni Sbagliato

Campari, sweet vermouth, prosecco, orange

## Peach Bellini

prosecco, peach pureé

## Italian 75

prosecco, gin, limoncello, lemon juice

---

# NON-ALCOHOLIC COCKTAILS 7.5

## Zero Spritz

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

## Passionfruit Zero Sour

Passionfruit 0% Spirit, peach, lemon

## No Proof Necessary

Rum 0%, lemon, honey

# SPIRITS, LIQUEURS, APERITIVO E DIGESTIVO

50ml 25ml measures available on request

## Whisky, Whiskey

Famous Grouse Scotch Whisky	8
The Glenlivet Scotch Whisky	10
Glenfiddich 12 Year Old Scotch Whisky	10
Jamesons Irish Whiskey	8
Jack Daniels Tennessee Whiskey	8
Wild Turkey Bourbon Whiskey	10

## Gin

Beefeater Gin	8
Pinkster Pink Gin	8
Hendricks Gin	10
Malfy Originale Gin	10
Malfy Blood Orange Gin	10

## Rum

Appleton Estate Kingston '62 Gold Rum	8
Havana Club 3 Year White Rum	8

## Vodka

Absolut Vodka	8
Skyy Vodka	10
Grey Goose Vodka	10

## Tequila

Olmecca Silver Tequila	8
Espolòn Tequila Blanco	10

## Liqueur, Aperitivo, Digestivo

Jules Clarion Napoleon Brandy	8
Limoncello	8
Sambuca Strega Bianco	8
Baileys Irish Cream	8
Kahlua	8
Archers Peach Schnapps	8
Frangelico Hazelnut liqueur	8
Grappa Greco Di Tufo	8
Amaretto Disaronno	8
Amaro Averna	8
Campari	8
Dubonnet	8
Cinzano Bianco Extra Dry Vermouth	8
Noilly Prat Bianco Original Dry Vermouth	8
Vermouth	8
Cinzano Rosso Sweet Vermouth	8

# BEER AND CIDER

<b>Draught Beer</b>	1/2 pint	pint
Peroni Nastro Azzuro (5.1%)	3.6	7
<b>Bottled Beer</b>	330ml	
Birra Moretti (4.6%)	5	
Meantime IPA (4.7%)	5	
Peroni Libera (0.0%)	4.5	
<b>Bottled Cider</b>	330ml	
Mela Rossa (5.0%)	5	

---

# SOFT DRINKS

<b>Mineral Water</b> 75cl	
San Pellegrino sparkling	4.75
Acqua Panna still	4.75

## Fresh Juices

orange juice, cloudy apple juice	4.5
house made Sicilian lemonade	4.5
house made iced tea	4.5

## Bottled and canned sparkling soft drinks 330ml

Coca Cola	4
Coca Cola Zero	4
Diet Coke	4
San Pellegrino Limonata or Aranciata	4.25
Crodino Bianco 200ml	4.5

---

# HOT DRINKS

**LAVAZZA**

espresso	3.5/4.5
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)	
syrups and alternative milks available	.30

An optional 12.5% Service charge will be added to your bill.  
Before you order, please let us know if you have any allergies or intolerances. We make and bake bread and pizza in our kitchens so even items that don't contain gluten may contain traces.

