

SINCE  1963

PONTI'S

ITALIAN KITCHEN

NEW YEAR'S EVE MENU 3 COURSE MENU

£75 PER PERSON

— APERITIVO —

Romagnoli "Il Pigro" Spumante 125ml
Aristocratic and sublime

— STARTERS —

Affettati Misti
Mortadella, prosciutto crudo, salame, coppa

Antipasto Vegetariano v.
Italian cheeses, grilled vegetables, cherry tomatoes, green olives

Burratina
Creamy burrata cheese, beetroot and balsamic glaze

A selection of homemade artisan
Italian breads will accompany the starters

— MAINS —

Brasato di Guancia di Manzo
Braised ox cheek, pearl barley, balsamic jus

Tortelloni di Ricotta v.
Ricotta and black truffle filling, butternut squash cream,
amaretti crumbs, balsamic

Salmone al Forno
Oven-baked salmon fillet, black olives, capers, cherry tomatoes, basil
mashed potato, white wine and butter sauce

— DESSERT —

Tiramisú
Our traditional family recipe

Cheesecake Nocciola e Cioccolata
Chocolate and hazelnut cheesecake,
crème fraîche

Coffee or Tea with Petits Fours

PRICING IS INCLUSIVE OF VAT AND 10% SERVICE CHARGE