

FOOD MENU

PLEASE INFORM A STAFF MEMBER OF ANY ALLERGIES OR INTOLERANCES PRIOR TO ORDERING! We cannot take responsibility for dishes being 100% cross-contamination free.

APERITIVO

OLIVES marinated. V/Vg	3.95
GARLIC BREAD (add cheese for £1)	4.50
FRESH FOCACCIA BREAD with balsamic glaze and olive oil. V/Vg DF	4.85
ARTISAN BREAD with aioli. V/Vg DF	5.95

STARTERS

BRUSCHETTA V/Vg DF Home-made Italian style toasted bread topped with garlic, tomato, oregano, basil and olive oil.	7.95
CAPRESE V GF available Buffalo mozzarella, fresh basil, and tomato.	9.75
TAGLIERE DEL PONTE GF available An appetizing selection of Italian cured meats, cheeses, and mixed grilled garlic vegetables. Single portion: 10.50 Shared plate: 17.95	
COZZE ALLA MARINARA GF available Fresh Cornish mussels sautéed with garlic, butter, and chilli, in a tomato sauce served with our homemade bread.	10.95
IMPEPATA DI COZZE GF available Fresh Cornish mussels in white wine, garlic, and black pepper.	10.95
PORTOBELLO V GF available Organic portobello mushroom with goat's cheese, balsamic vinegar, paprika, garlic, chilli and pine nuts, served on a bed of tomato sauce.	9.75
CALAMONKI Golden rings of calamari and crispy monkfish bites served with paprika mayonnaise and tartar sauce.	11.95
MONTANARE V Dough parcels fried with buffalo mozzarella, tomato sauce and parmesan.	8.95
POLPETTE AL SUGO Homemade Italian meatballs in a rich tomato sauce and parmesan.	9.50
GAMBERONI ALLA GRIGLIA GF available Grilled Argentinian king prawns, served with homemade lime mayonnaise and aioli.	13.95

PASTA

ALL OUR PASTA DISHES ARE MADE USING ONLY FRESH PASTA.

ARRABBIATA V/Vg available GF available DF Fresh pasta with typical Italian spicy tomato sauce complimented with extra virgin olive oil, garlic, chilli, and parsley.	16.00
CARBONARA GF available The authentic! (bucatini pasta, guanciale, pecorino cheese, free-range eggs).	16.95
LASAGNE Our version of the most famous Italian dish, with cheese fondue!	16.95
OLIVE e CAPPERI (add anchovies for £1.00) <u>Bucatini pasta Italian black olives and capers in rich tomato sauce</u>	16.50
TORTELLI DI PARMIGIANA V Fresh tortello pasta stuffed with aubergine parmigiana, with basil and cheese fondue.	16.95
TAGLIATELLE BOLOGNESE DF Fresh tagliatelle pasta in a rich Bolognese sauce.	16.95
CARBONARA DI MARE Fresh bucatini pasta, zucchini, prawns, pecorino cheese, and free-range eggs.	17.95
RISOTTO SALMONE E ASPARAGI V available GF available Arborio risotto rice, smoked salmon and asparagus.	18.95
BLUSH RISOTTO Arborio risotto rice, fresh mussels, clams, a king prawn, calamari, garlic, parsley, tomato sauce, chilli, and white wine.	18.50
SPAGHETTI LO SCOGLIO GF available DF available Fresh spaghetti pasta with mussels, clams, a king prawn, and calamari. Served with cherry tomato with a pinch of chilli, parsley, and garlic.	18.50
RAGU D'ANATRA DF available Fresh Tagliatelle pasta, slow cooked Duck and cheese fondue.	19.00
RAGU D'AGNELLO GF available DF available Slow cooked lamb prepared with red wine, parmesan, carrots, parsley, onion, celery, and saffron served with fresh tagliatelle pasta.	17.50
RAVIOLI AL BRANZINO Seabass ravioli with shrimps and shallots in salsa rosa.	18.95
RAVIOLI AL CINGHIALE Wild boar ravioli, butter, and black truffle.	18.95

MAIN COURSES

SCALOPPINA ai FUNGHI

Free range chicken breast , garlic mushrooms in creamy sauce **19.95**

AGNELLO AL ROSMARINO

Grilled lamb chop in a rosemary sauce and dauphinoise potato **24.95**

SEABASS GF available DF available

Brixham market fillet seabass in rich tomato sauce , olives, capers and roasted potatoes **25.95**

BISTECCA ALLA GRIGLIA GF available DF available

Grilled 8oz grass-fed Sirloin steak, with a choice of fries or roast potatoes. **25.50**

COSTATA DI MANZO GF available DF available

Grilled 10oz grass-fed Ribeye steak, with a choice of fries or roast potatoes. **27.95**

(Add sauce for 2.50: choice of peppercorn, gorgonzola cheese, or mushroom).

PESCE DEL GIORNO (see the board for price)

(Daily Fish Market)

SIDE ORDERS

- Mixed salad.
- Fries.
- Seasonal vegetables.
- Rocket and parmesan salad.
- Roasted potatoes.

4.50 per dish

PIZZA

MARGHERITA V

Tomato, mozzarella, parmesan, and fresh basil.

11.95

LA PONTE (add parma ham for 3.00) V

Fresh buffalo mozzarella, fresh cherry tomatoes, rucola, shaved parmesan on white base.

14.95

DIAVOLA

Tomato, mozzarella, and pepperoni.

14.50

CALZONE

A folded baked pizza filled with tomato, mozzarella, honey roasted ham and mushrooms.

16.50

FOOD ALLERGY NOTICE

If you have a food allergy or special dietary needs, please inform us when you arrive in the restaurant.

V = Vegetarian

Vg = Vegan

GF = Gluten free

DF = Dairy Free



DESSERT

TIRAMISU

£8.00

Our own version of the famous Italian dessert with sponge layers soaked in espresso coffee, amaretto, and lashings of mascarpone. Finished with a dusting of chocolate.

PASSIONE DI PANNA COTTA Gf available

£7.50

A delightful passion fruit panna cotta.

CHEESE CAKE

£8.50

Chef's speciality, a creamy cheese cake served with fresh forest fruit sauce.

MOUSSE AL CIOCCOLATO Gf available

£8.50

Dark chocolate mousse with salted caramel ice cream.

COPPA DEL PONTE Gf available

£9.50

Chocolate, salted caramel, and vanilla ice cream, topped with crushed wafer, with a shot of Captain Morgan Spiced rum.

FARMHOUSE DAIRY ICE CREAM Gf available

£7.00

Three scoops of locally-produced ice cream. (Choice of flavours.)

CHEESE BOARD Gf available

£12.00

A selection of Italian Cheeses, with Honey, Celery, Grapes, and a selection of Biscuits.

FOOD ALLERGY NOTICE

If you have a food allergy or special dietary needs, please let us know.

GF = Gluten free

V = Vegetarian

DF = Dairy Free

DIGESTIVE LIQUEURS

Amaro Averna (50ml)	£7.00
Grappa (50ml)	£8.00
Limoncello (25ml)	£3.75

DESSERT COCKTAILS

Espresso Martini Espresso coffee, Kahlua, vodka, & sugar syrup	£11.95
Raspberry Lushes (Sparkling) Chambord, vodka, cranberry juice, & Prosecco	£9.50

DESSERT WINE

Zibibbo Nicosia (100ml) The intense color, the rich aroma with notes of dried fruit, the velvety taste characterize this liqueur wine from Zibibbo grapes that mature for a long time on the plant to obtain maximum aromatic concentration	£9.95
---	--------------

COFFEE or TEA

Espresso, or Americano (Black)	£2.95
Americano (White)	£3.50
Double Espresso, or Cappuccino, or Latte	£3.95
Tea (English, Earl Grey, Mint, others – please ask)	£2.95