



BENVENUTI!

Welcome to Ponte Vecchio,
Bath's finest Italian restaurant,
where we are noted as much
for our conviviality
as the quality of our food.

Our stunning converted boat house
overlooks the most privileged view
in the beautiful city of Bath

Our menu offers perfectly prepared
Italian classics, which are complemented
by daily specials created by
our talented chefs reflecting the seasons.

We serve fresh pasta
whilst sourcing all of our produce
from select suppliers and local producers.

APERITIVI

Spritzes 11.50

Aperol Spritz

Aperol, soda, Prosecco.

Campari Spritz

Campari, soda, Prosecco.

Hugo Spritz

St. Germain, soda, Prosecco.

Limoncello Spritz

Limoncello, soda and Prosecco.

Aperitivi

Olives 4.95   

Citrus marinated Mediterranean olives.

Focaccia 6.50  

Home-made focaccia bread.

Pane Fresco 7.50  

Fresh bread and homemade butter.

01225 424800

Spring Garden Road, Bath, BA2 6PW
www.Pontevecchiobath.com

 info@pontevecchiobath.com

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Best of the Best

PONTE VECCHIO

FINE ITALIAN RESTAURANT

Welcome to Ponte Vecchio,
where memorable moments are crafted just for you.

Our restaurant offers the perfect setting for private hire,
whether it's for special occasions, events, or cherished holidays
like Mother's Day or New Year's Eve.

At Ponte Vecchio, we pride ourselves on creating
bespoke experiences tailored to your needs.

Choose from our ever evolving à la carte menu,
featuring culinary delights crafted with passion and precision,
or opt for a custom event designed exclusively for you.

With our flexible approach, we ensure that every detail
is taken care of, allowing you to relax
and enjoy the celebration with your guests.
From intimate gatherings to lavish affairs, our dedicated team
is committed to making your special day truly unforgettable.

Experience unparalleled hospitality
and exceptional cuisine at Ponte Vecchio,
where every occasion is transformed into a cherished memory.

Contact us today to plan your next event
and let us turn your vision into reality.

PONTE VECCHIO

FINE ITALIAN RESTAURANT

ANTIPASTI STARTER

BRUSCHETTA

Toasted sourdough bread, fresh tomatoes, garlic olive oil, basil and oregano.

7.95

BRUSCHETTA PEPPERONI Available

Toasted sourdough bread, roasted peppers and Goat's cheese.

10.95

CAPRICCIO

Panko breadcrumb coated Goat's cheese, caramelised walnuts & onion jam, honey & balsamic vinegar reduction.

13.00

ZUPPA DEL GIORNO

Seasonal daily soup.

8.50

BURRATA

Fresh Burrata with coultiflower vellutata, sundried tomatoes, homemade basil oil infusion and crumble coultiflower.

13.00

PICCANTINE

Mozzarella bites coated in breadcrumb served with arrabbiata salsa.

8.50

Are there any allergies, intolerances or food preferences we should know about?
Let us know if you have intolerance, allergies or any dietary requirements.
We are here to help you.



Vegetarian



Vegan



Gluten Free



Dairy Free

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ANTIPASTI STARTER

TAGLIERE DEL PONTE

An appetizing selection of Italian cured meats and cheeses.
Single portion: 12.50 Shared plate: 24.00

POLPETTE AL SUGO

Beef & pork meatballs in rich tomato sauce and pecorino cheese.
13.00

CALAMONKI

Golden calamari rings and crispy monkfish bites
served with paprika mayonnaise & lime mayonnaise.
13.00

GAMBERONI AVAILABLE

Pan-fried Argentinian Tiger king prawns in a garlic & butter sauce.
16.50

IMPEPATA DI COZZE AVAILABLE

Fresh mussels, black pepper, garlic in white wine sauce.
14.00

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PASTA

ARRABBIATA AVAILABLE

Fresh Casarecce pasta, tomato sauce, fresh chilli, garlic, and olive oil.
16.50 Add mushrooms for 2.50

CARBONARA AVAILABLE

Fresh Bucatini pasta, Pancetta, Pecorino cheese and free-range eggs.
19.00

LASAGNA

The most famous and delicious Italian dish,
beef & pork Bolognese and bechamel sauce.
19.00

TAGLIATELLE ALLA BOLOGNESE AVAILABLE

Slow-simmered beef & pork ragù with fresh Tagliatelle.
19.00

RAGU' GENOVESE AVAILABLE

7 hours slow cooked beef & onions and Pecorino cheese.
21.00

RAGU' DI SALSICCIA AVAILABLE

6 hours slow cooked Italian pork & fennel sausage in cherry tomato sauce.
20.00

TAGLIOLINI AL NERO DI SEPPIA AVAILABLE

Black squid ink tagliolini pasta, 'nduja
and Argentinian Tiger king prawns in salsa rosa.
22.00

LINGUINE ALLO SCOGLIO AVAILABLE

Dry Linguine, fresh seafood, white wine, cherry tomatoes & garlic.
23.00

RISOTTO DEL BOSCO AVAILABLE

Arborio risotto, leaks, wild mushrooms and pancetta.
19.00

RISOTTO FRUTTI DI MARE AVAILABLE

Arborio risotto, fresh seafood, garlic, parsley, tomato and white wine.
23.00

RAVIOLI ALLA ZUCCA

Pumpkin & Gorgonzola ravioli, toasted almond flakes, crispy sage.
19.50

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MAIN COURSES

AL POLLO AVAILABLE

Free range Chicken Supreme, Jerusalem arthichoke cream, wild mushrooms & Jerusalem arthichoke chips.
24.00

COSTATA DI MANZO AVAILABLE

10oz grass-fed Ribeye steak, with a choice of fries or roast potatoes.
32.00

FILETTO DI MANZO AVAILABLE

8oz dry aged Beef fillet, with a choice fries or roast potatoes.
36.00

*Add a sauce for 3.00. Choice of:
Peppercorn, Gorgonzola cheese, Mushroom, Fondo Bruno.*

SALMONE

A pan-seared Salmon fillet
with a creamy red pepper sauce & roasted potatoes..
26.00

BRANZINO

Panfried fillet of Seabass, salmoriglio sauce and grilled vegetables.
24.00

COSCIA D'ANATRA

Slow cooked Duck leg, carrots vellutata,
baby heritage carrots & roast potato and fondo bruno.
26.00

PARMIGIANA

Layers of fried aubergine, rich tomato sauce and melted Mozzarella
21.00

SIDES

Winter salad   
Winter leaves, onions,
tomatoes, cucumber.
6.50

Rucola salad    AVAIL.
Rocket salad, parmesan,
cherry tomatoes, balsamic glaze.
7.00

Roast Potatoes  
5.50 add parmesan +1.00

Fries  
5.00 add Parmesan +1.00

Seasonal Vegetables    AVAIL.
5.50

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DOLCI

TIRAMISU'

The authentic and only Sir Tiramisu.

9.00

CANNOLO CHEESECAKE

Our own special version of the most iconic Sicilian Dessert.

9.50

DARK CHOCOLATE CHEESECAKE

Dark chocolate cheesecake and caramelised hazelnuts.

9.50

PANNA COTTA

Almond panna cotta with salted caramel sauce and toasted flaked almonds.

9.00

MOUSSE AL PISTACCHIO

Rich, creamy pistachio mousse with forest fruit coulis heart and roasted cashew nuts.

9.50

GELATO AVAILABLE

3 scoops of a delicious farmhouse dairy ice cream.

7.50

TAGLIERE DI FORMAGGI AVAILABLE

Our own special and unique cheeseboard.

14.00

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INDULGING & DELICIOUS

DESSERT COCKTAILS

FRANGELICO MARTINI

Hazelnut liqueur, Kahlua, espresso coffee.
12.00

EL CHAPO MARTINI

Tequila, Kahlua, espresso coffee.
12.00

BRANDY ALEXANDER

Orange liqueur, chocolate liqueur & double cream.
12.00

DESSERT WINES

ZIBIBBO NICOSIA

Sicilian Muscat, smooth, fresh with a natural sweet taste.
75ml Bottle 500ml
8.50 45.00

ANGELORUM RECIOTO DELLA VALPOLLICELLA

Dark ruby red cherry and fruity aromas, smooth and refined.
75ml Bottle 375ml
12.50 50.00

DIGESTIVI

50ml

SAMBUCA

6.50

LIMONCELLO

6.50

GRAPPA

8.00

AMARO LUCANO

7.50

AMARO AVERNA

8.00

AMARO MONTENEGRO

8.00

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