



PONTE VECCHIO

FINE ITALIAN RESTAURANT

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, 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

FOLLOW US ON



Travelers'
Choice



Best of the Best

PONTE VECCHIO

FINE ITALIAN RESTAURANT

ANTIPASTI STARTER

BRUSCHETTA

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

8.50

BRUSCHETTA PEPPERONI Available

Grilled 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.

13.50

ZUPPA DEL GIORNO

Seasonal daily soup.

8.50

BURRATA

Fresh Burrata with cauliflower vellutata, sundried tomatoes, homemade basil oil infusion and cauliflower florette.

13.50

PICCANTINE

Mozzarella bites coated in breadcrumbs served with arrabbiata salsa.

9.00

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



Vegetarian



Vegan



Gluten Free



Dairy Free

PONTE VECCHIO

FINE ITALIAN RESTAURANT

ANTIPASTI STARTER

TAGLIERE DEL PONTE

An appetising selection of Italian cured meats and cheese.
Single portion: 13.00 Sharing plate: 24.50

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

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



Vegetarian



Vegan



Gluten Free



Dairy Free

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

PASTA

ARRABBIATA AVAILABLE

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

CARBONARA AVAILABLE

Fresh Bucatini pasta, Pancetta, Pecorino cheese and free-range eggs.
19.50

LASAGNA

The most famous and delicious Italian dish
beef & pork Bolognese and bechamel sauce.
19.50

TAGLIATELLE ALLA BOLOGNESE AVAILABLE

Slow-simmered beef & pork ragu with fresh Tagliatelle.
19.50

RAGU' GENOVESE AVAILABLE

7 hours slow cooked beef & onions and Pecorino cheese with fresh Tagliatelle.
22.00

RAGU DI SALSICCIA AVAILABLE

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

TAGLIOLINI AL NERO DI SEPPIA AVAILABLE

Black squid ink tagliolini pasta, 'nduja
and Argentinian Tiger prawns in salsa rosa.
23.00

LINGUINE ALLO SCOGLIO AVAILABLE

Dry Linguine, fresh seafood, white wine, cherry tomatoes & garlic.
23.50

RISOTTO DEL BOSCO AVAILABLE

Arborio risotto, leeks, wild mushrooms and pancetta.
19.95

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.
21.00

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



Vegetarian



Vegan



Gluten Free



Dairy Free

PONTE VECCHIO

FINE ITALIAN RESTAURANT

MAIN COURSES

AL POLLO AVAILABLE

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

24.00

COSTATA DI MANZO AVAILABLE

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

33.00

FILETTO DI MANZO AVAILABLE

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

36.00

Add a sauce for 3.00. Choice of:

Peppercorn, Gorgonzola sauce, Porcini Mushrooms or 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 potatoes with fondo bruno sauce.

26.00

PARMIGIANA

Layers of fried aubergine, rich tomato sauce and melted Mozzarella

22.00

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

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



Vegetarian



Vegan



Gluten Free



Dairy Free

PONTE VECCHIO

FINE ITALIAN RESTAURANT

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
topped with wild berries 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

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



Vegetarian



Vegan



Gluten Free



Dairy Free

PONTE VECCHIO

FINE ITALIAN RESTAURANT

INDULGING & DELICIOUS

DESSERT COCKTAILS

ESPRESSO MARTINI

Vodka, Kahlua, espresso coffee.

12.00

AFTER EIGHT

Creme de Menthe, Chocolate liqueur, double cream.

12.00

DESSERT WINES

ZIBIBBO NICOSIA

Sicilian Muscat, smooth, fresh with a natural sweet taste.

75ML

8.50

BOTTLE 500ML

45.00

ANGELORUM RECIOTO DELLA VALPOLLICELLA

Dark ruby red cherry and fruity aromas, smooth and refined.

75ML

12.50

BOTTLE 375ML

50.00

DIGESTIVI

50ml

SAMBUCA

6.50

LIMONCELLO

6.50

GRAPPA

9.00

AMARO AVERNA

8.50

AMARO MONTENEGRO

8.00

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



Vegetarian



Vegan



Gluten Free



Dairy Free