



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.

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Travelers'
Choice



Best of the Best

PONTE VECCHIO

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ANTIPASTI STARTER

BRUSCHETTA

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

8.50

BRUSCHETTA CARCIOFI Available

Grilled sourdough bread, artichokes, whipped goat cheese and pickled shallots.

10.95

CAPRICCIO

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

13.50

BURRATA

Fresh Burrata with roasted asparagus, asparagus velute and confit tomatoes.

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

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ANTIPASTI STARTER

TAGLIERE DEL PONTE

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

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

SALMONE AVAILABLE

Beetroot smoked salmon, herbed cream cheese, crutons & citronette.
13.00

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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.

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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

ORECCHIETTE BROCCOLI AVAILABLE

Orecchiette in broccoli cream, garlic sauce & crumble taralli.
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 BEL PAESE AVAILABLE

Arborio risotto, spinach cream, burrata confit tomatoes & olive powder.
21.00

RISOTTO FRUTTI DI MARE AVAILABLE

Arborio risotto, fresh seafood, garlic, parsley, tomato and white wine.
23.50

RAVIOLO BEETROOT

Beetroot velve ravioli, whipped goat cheese and lemon zest.
21.00

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MAIN COURSES

AL POLLO AVAILABLE

Free range Chicken Supreme, battuto of olives and capers, crispy onion and red peppers purée.

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 or Gorgonzola sauce.

SALMONE

A pan-seared Salmon fillet with courgette peas & mint velute, roasted asparagus.

26.00

BRANZINO

Panfried fillet of Seabass, salmoriglio sauce and grilled vegetables.

24.00

PARMIGIANA

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

22.00

FISH OF THE DAY

Seasonal daily fish.

Priced to market.

SIDES

Summer salad

Summer leaves, onions, tomatoes, cucumber.

6.50

Rucola salad AVAIL.

Rocket salad, parmesan, cherry tomatoes, balsamic glaze.

6.95

Roast Baby 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

CREMOSO AVAILABLE

Chocolate cremoso, salt, olive oil, homemade cantuccini biscuit and zibibbo dessert wine.

13.00

PANNA COTTA

Basil panna cotta with salted strawberry coulis and fresh strawberry.

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.

14.50

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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

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