PONTE VECCHIO

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 breadand homemade butter.

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Travelers' Choice
Best of the Best

PONTE VECCHIO

FINE ITALIAN RESTAURANT

ANTIPASTI

STARTER

BRUSCHETTA

Two grilled sourdough bread,fresh cherry tomatoes,
garlic olive oil,basil and oregano.
8.50

BRUSCHETTA STEAK TARTARE

A grilled sourdough bread topped with burrata cream,
sautéed mushrooms and steak tartare with shallots and
capers, finished with fresh rocket and balsamic glaze.
12.00

CAPRICCIO

Panko breadcrumb coated Goat's cheese,
caramelised walnuts & onion jam, honey & balsamic vinegar reduction.
13.50

BURRATA

Fresh Burrata cheese, broccoli velouté, croutons
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 intollerances, 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 AVAILABLE

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

MELANZANE & RICOTTA FLAN AVAILABLE

Silky aubergine and ricotta flan, served with Asiago fonduta.
9.95

VELLUTATA PORRO E PATATE AVAILABLE

Silky leek and potato velouté, finished with basil oil and served with sourdough bread
8.50

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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 chili, garlic, and olive oil.
17.00 **Add mushrooms for 2.50**

CARBONARA AVAILABLE

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

LASAGNA

The most famous and delicious Italian dish, beef & pork Bolognese and bechamel sauce.
20.00

TAGLIATELLE ALLA BOLOGNESE AVAILABLE

Slow-simmered beef & pork ragu with fresh Tagliatelle.
20.00

RAGU' GENOVESE AVAILABLE

7 hours slow cooked beef & onions, Pecorino cheese with fresh Pappardelle.
22.00

RAGÙ D'ANATRA AVAILABLE

Fresh pappardelle pasta with slow-cooked duck ragù in a rich cherry tomato sauce
23.00

TAGLIOLINI AL NERO DI SEPPIA AVAILABLE

Black squid ink tagliolini pasta,'nduja and Argentinian Tiger prawns in salsa rosa.
23.50

LINGUINE ALLO SCOGLIO AVAILABLE

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

RISOTTO ALLA ZUCCA AVAILABLE

Creamy Arborio rice with roasted pumpkin puree, goat's cheese and cashew nuts.
21.00

RISOTTO FRUTTI DI MARE AVAILABLE

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

RAVIOLO BEETROOT AVAILABLE

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

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MAIN COURSES

POLLO AGRODOLCE AVAILABLE

Free range Chicken Supreme, sweet & sour peppers, crispy shallots, rich brown jus & roasted potatoes.
24.00

COSTATA DI MANZO AVAILABLE

1Ooz grass-fed Ribeye steak,with a choice of fries or roast potatoes.
34.00

FILETTO PONTE AVAILABLE

8oz dry aged Beef fillet, delicately finished with creamy Asiago fonduta and crushed pink peppercorn.
37.00

Add a sauce for 3.00. Choice of: Peppercorn or Gorgonzola sauce.

SALMONE AVAILABLE

A pan-seared Salmon fillet, served over Sicilian caponata with it's rich Mediterranean flavours of aubergine, tomatoes and olives
26.00

BRANZINO AVAILABLE

Pine nut-crusted sea bass fillet, served on a silky potato and lemon velouté.
24.00

PARMIGIANA AVAILABLE

Layers of fried aubergine, rich tomato sauce and melted Mozzarella.
22.00

RACK OF LAMB AVAILABLE

Creamy parnsnip pureé, glazed roasted baby carrots and fondo bruno sauce.
39.00

SIDES

Winter 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

DARK & WHITE CHOCOLATE CAPRESE
AVAILABLE
Dark & white chocolate Caprese cake, served with forest fruit coulis and black vanilla ice cream.
10.00

PANNA COTTA
Apple & Brandy panna cotta, served with salted caramel sauce.
9.00

MOUSSE AL PISTACCHIO
Rich, creamy pistachio mousse topped with wild berries and roasted cashewnuts.
9.50

GELATO
AVAILABLE
3 scoops of a delicious farm house 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 deMenthe,Chocolateliqueur,double cream.
12.00

DESSERT WINES

ZIBIBBO NICOSIA

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

75m	Bottle 500ml
8.50	45.00

ANGELORUM RECIOTO DELLA VALPOLLICELLA

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

75m	Bottle 375ml
12.50	50.00

DIGESTIVI

LIMONCELLO

50ml

SAMBUCA

6.50

GRAPPA

6.50

AMARO AVERNA

8.50

AMARO MONTENEGRO

8.00

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