

Please Note:

We will add a 10% service charge for all tables of 7 or over not including tips. Please leave tips at your own discretion. Thank you.

Special Dietary Requirements:

There may be traces of nuts in our ingredients, if you have any special dietary requirements please ask before you order your meal

Passionately Italian!
À la carte menu



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Pontefino's
Ristorante Italiano

bistecca e carne

Filetto all pepe £21.90
Char grilled fillet steak cooked with crushed peppercorns, brandy & cream sauce, served with french fries & salad

Filetto Rossini £21.90
Char grilled fillet steak, cooked in a rich Madeira wine, chicken liver pate creamy sauce topped with a crouton, served with French fries & salad

Filetto Diane £21.90
Char grilled fillet steak, cooked in a rich mushroom brandy cream sauce, served with french fries & salad

Filetto Pizzaiola £21.90
Char grilled fillet steak with black olives, garlic, oregano and capers in tomato sauce, served with french fries and salad

Rib eye steak Alla Griglia £18.90
Char grilled Rib eye steak, cooked to your liking served with french fries & salad

Veal Milanese £18.50
Tender Veal, bread crumbed pan fried, served with spaghetti in a napolitana sauce

Beef stroganoff £17.90
Pan-fried strips of fillet cooked with peppers, mushrooms, onions, brandy, cream and French Mustard. Served with rice or chips and salad.

Filetto di Maiale £15.90
Succulent fillet of Pork marinated in garlic and fennel served with Gratin potatoes and green beans

Agnello alla Griglia £16.95
Succulent pieces of Lamb char grilled, marinated in garlic, rosemary olive oil, served with french fries & salad

risotto

Risotto Liguria £12.90/£7.50
Tiger prawns, petis pois in a creamy garlic white wine sauce

Risotto al funghi e pollo £12.50/£6.90
Marinated herb chicken with porcini mushrooms, baby spinach Parmesan cheese

Risotto alla Verdura (V) £9.90/£5.90
Mixed roasted peppers, wild mushrooms & Green beans, in a creamy white wine & Parmesan sauce

Risotto alla Basilicata £11.90/£7.50
Porcini mushrooms, pancetta and peas in a rustic napolitana sauce

contorni side dish

Avocado Salad (V) £3.90

Seasonal mixed salad (V) £3.50

Green beans tossed in garlic virgin olive oil (V) £3.90

Seasonal vegetables (V) £3.90

French Fries (V) £3.00

Gratin Potato (V) £3.50

pesce

Gamberoni Pontefino £17.50
Shelled King Prawns, pan seared in a garlic, parsley and celery white wine sauce, served with Arborio rice & salad

Pesce Spada £16.90
Char grilled swordfish, marinated in garlic lemon, herbs in extra virgin olive oil, served in a caper's mixed olive wine sauce, accompanied with mixed roasted vegetables, french fries

Branzino Ai Ferri £17.90
Char grilled fillet of sea bass marinated with flat leaf parsley, garlic and lemon dressing served with herbed new potatoes and green beans

Fritto Misto £16.90
Fried Calamari, King prawn with tartar sauce & wedge of lemon, served with french fries & salad

pollo chicken

Pollo Gorgonzola £13.90
Char grilled chicken breast in a Gorgonzola & cream sauce with mushrooms & Leeks, served with Gratin potatoes, rocket salad

Pollo Cacciatore £13.90
Succulent breast of chicken, cooked with roasted peppers, mushrooms, black olives, in a napolitana sauce, served with gratin potatoes

Pollo alla Sienna £13.90
Scaloppine of tender chicken breast, cooked with Avocado, finished in a white wine sauce, served with gratin potatoes

Pollo alla Griglia £14.90
Char grilled Succulent pieces of chicken marinated in a delicious garlic herbed saffron sauce. Served with Chips and salad

Insalata Cesare £10.90/£6.90
Gem lettuce with ceasar dressing shaved parmesan & char grilled chicken

childrens menu

Valid 7 Days & Evenings Except Saturdays Valid Until 5.30pm-
Not Available Bank Holiday Mondays

2 courses £5.95 per child

Secondi	Desserts
Margherita Pizza	Italian Ice Cream
Mushroom Pizza	(Vanilla, Chocolate or Strawberry)
Pepperoni Pizza	
Penne Napolitana Sauce	
Spaghetti Bolognese	

la pizzeria

Pizza Regina Margherita (V) £7.90
Buffalo mozzarella, tomato, basil & Oregano

Pizza Calabrese £9.50
Prosciutto cotto ham, olives, Mushrooms, mozzarella, tomato, oregano

Pizza Marinara £9.90
Selection of the finest marinated seafood, mozzarella, tomato

Pizza Picante £9.50
Hot spicy pepperoni, peppers, onions, fresh green chillies

Pizza Giardino (v) £8.90
Roast peppers, baby spinach, Courgettes, onions, garlic butter, mushrooms, mozzarella, tomato, oregano

Pizza Fiorentina £8.90
Asparagus, spinach, Parmesan, a free range egg with garlic & Olives

Calzone Rustica £10.50
Folded pizza filled with prosciutto cotto, ricotta cheese, spinach, mozzarella, tomato, topped with garlic butter napolitano sauce

Calzone Sinatra £10.50
Our Pizza base folded in half, filled with Mushrooms, Pepperoni, Peppers, Onions, Garlic butter, mozzarella cheese

Calzone Romano £10.50
Our pizza base folded in half, filled with Chicken, Mushrooms, sweet corn, Gorgonzola cheese, mozzarella

Pizza Quattro Stagione £9.90
Famous four seasons, mushrooms, pepperoni, olives, anchovies & Caper's

Pizza Bianca £9.50
One for non tomato sauce lovers. Chicken breast pieces, mixed wild mushrooms, garlic and olives & Mozzarella

Pizza Quattro Formaggio £9.90
Four Italian cheeses

Pizza Allegra £10.50
Chicken, mushrooms, Courgettes, mozzarella, tomato, oregano

Pizza Bolognese £10.50
Our House speciality, topped with Pontefino bolognese sauce & Mozzarella cheese

Pizza Al Bosco £10.90
Mix of wild mushrooms, Gorgonzola cheese, topped with mozzarella

Create your own pizza with our Margherita 80p per topping

bar drinks

Draught	Pint	½ Pint
Fosters	£3.20	2.00
Carling	£3.20	2.00
John smith smooth	£3.20	2.00
Stella	£3.20	2.00
Guinness	£3.20	2.00

Bottles

Peroni	330ml	£3.20
Budweiser	330ml	£3.20
Becks	330ml	£3.20
Bulmers	568ml	£3.80
Pear Bulmers	568ml	£3.80
Magners	568ml	£3.80

Spirits (incl mixer dash)

Gin	£3.80
Vodka	£3.80
Bombay Sapphire	£3.80
Jack Daniels	£3.80
Bacardi	£3.80
Smirnoff Red Label	£3.80
Whiskey Famous Grouse	£3.80
Johny Walker Red Label	£3.80
Gin & Tonic (baby bottle)	£4.50
Vodka & Tonic (baby bottle)	£4.50

Liqueurs

Sambucca	£3.50
Grappa	£3.50
Frangelico	£3.50
Limoncello	£3.50
Drambuie	£3.50
Tia Maria	£3.50
Strega	£3.50
Galliano	£3.50
Baileys	50ml £3.50
Sherry	£3.50
Port	£3.50
Cointreaux	£3.50
Benedictine	£3.50
Courvoisier	25ml £4.50
Hennessey	£4.50
Remy Martin	£5.00

Soft Drinks	Small	Large
Coke or Diet Coke	£2.00	£3.00
Lemonade	£2.00	£3.00
Orange, Cranberry or Pineapple Jucie	£2.30	
J20, Mango & Passion-fruit, Apple and Mango, Raspberry & Blueberry	£2.50	
Appletiser	£2.50	
Bottled Water (still or sparkling)	£2.30	£4.00

wines and champagnes

Whites

	Vintage	ABV%	Price
Pinot Grigio Provincia di Pavia, Collezione Marchesini, Italy (HOUSE)	2006/7	12	£14.50
Lovely buttery, crisp and dry style with typical pear fruit from this area of central northern Italy in the southern section of Lombardy			
Montemarino Chardonnay del Piemonte, Sant Orsola, Italy	2006/7	11	£14.90
Light, fresh easy-drinking from the foothills of the Alps, a crisp dry finish with hints of citrus fruits.			
Gavi La Doria, Cascina La Doria, Italy	2006/7	12.5	£18.95
Delicate aromas of white flower blossoms from this versatile Cortese grape. Fresh apple and citrus hints follow with a light touch.			
Frascati Superiore Terre Dei Grifi, Fontana Candida, Italy	2006/7	12.5	£15.90
Lean, mineral style with a citrus freshness, hints of crushed almonds on the finish.			
Orvieto Classico Secco Vigneto Torricella, Bigi, Italy	2006/7	13	£15.90
Single estate Orvieto, with refreshing pear and apple flavours and waft of almond blossom.			

Reds

Cabernet del Veneto, Collezione Marchesini, Italy (HOUSE)	2006/7	11	£14.50
Lovely briary fruit style with overlaid hints of tobacco and spicy finish. Made by Fratelli Martini using this stunning packaging under the Collezione Marchesini umbrella.			
Shiraz Siroe Lazio, Fontana Candida	2008	14	£19.90
Vibrant and generous character full of cherry and dark berry flavours and subtle spices of oak			
Vitis Nostra Valpolicella, Italy	2006/7	11.5	£15.90
Hugely popular raspberry softness boosted with an additional richness of Negrara grapes.			
Chianti Rosso, Ruffino, Italy	2006/7	12.5	£18.90
Harmonious and mellow, with violet and red berry notes on a soft and refreshing finish.			
Amarone della Valpolicella Classico, Bolla, Italy	2004	14.5	£39.95
The traditional method of semi-drying the grapes first ensures an enveloping, velvet richness with marzipan, raisin and date flavours.			
Barolo Il Bastione, Italy	2003/4	14	£34.95
A lighter style of Barolo, with rich fruit and a lingering liquorice finish. Made from the Nebbiolo grape and matured in oak, this wine has style and complexity.			

Rosè

Pinot Grigio Rosato del Veneto, Collezione Marchesini, Italy (HOUSE)	2006/7	12	£14.50
Dry and subtly flavoured raspberry and apple-scented rosé from the north-east of Italy.			
Vipra Rosa Cerasuolo Montepulciano d'Abruzzo, Bigi, Italy	2007	12.5	£15.90
A fresh and fragrant rosé with fruity tones of cherry and other red fruits backed by floral notes of violets and roses.			

Champagne and Prosecco

Rocco Prosecco Brut, Conegliano e Valdobbiadene, Italy	NV	12.5	£25.00
Dry and subtly flavoured raspberry and apple-scented rosé from the north-east of Italy.			
Rocco Venezia Rosé, Italy	NV	12	£25.00
Vibrant, ruby rosé that shows plenty of cherry fruit on the generous palate.			
Perrier-Jouët Grand Brut, France	NV	12	£55.00
Elaborate richness of mainly Pinot Noir and Pinot Meunier evolves into exceptional maturity laden with concentrated elegance.			
Bollinger La Grande Année Brut, France	1999	12	£150.00
A dry vintage champagne, Pinot Noir opulence exudes exceptionally fine power and finesse. Rich toasty fullness is simply mouth-filling.			
Dom Pérignon Brut, France	2000	12.5	£240.00
Long and satisfying on the palate with layers of yeasty, nutty flavours, superbly fat and ripe. Complex, Luxury and Grand Cru Champagne made only in the best years.			
Laurent-Perrier Cuvée Rosé Brut, France.	NV	12	£120.00
The briefest Liaison with grape skins tantalisingly leaves this delicate colour yet exudes a floral fragrance evolving soft red berry richness			

antipasti

Antipasto Misto Italiano	£6.50/£10.90
Italian cured meats, cheeses, roasted vegetables, bruschetta (for 1 or 2)	
Fritto Misto	£7.50
Fried Calamari, King prawn with tartar sauce	
Avocado e gamberetti	£5.90
Avocado topped with prawns, served in a marie rose creamy sauce, on a bed shredded lettuce	
Funghi Aglio e Olio (V)	£5.50
Pan fried garlic mushrooms	
Insalata Marinara	£6.00
A selection of the finest Seafood, served in a garlic & herb marinara sauce	
Caprese	£5.50
Vine ripened tomatoes, with buffalo mozzarella and fresh basil	
Olives	£3.90
Marinated green & black olives	
Gamberoni Aglio e Olio	£7.95
Pan fried King prawns in garlic, virgin olive oil white wine chilli sauce	
Crespoline spinach (V)	£5.50/£9.90
Crepes filled with Ricotta cheese & spinach in a rich sauce topped with mozzarella and Parmesan	
Bianchetti Fritti	£5.90
Deep fried Whitebait, served with wedge of lemon	
Cozze Bianco	£6.90
Fresh Mussels, cooked in a garlic white wine parsley sauce	
Melanzane alla parmigiana (V)	£6.50/£10.50
Baked layered aubergine, with mozzarella Parmesan cheese in a tomato & basil sauce	
Crespoline di salmone	£6.50/£11.00
Crepes filled with Salmon and spinach in a rich sauce topped with mozzarella & Parmesan	
Costolette	£6.50
Spare ribs in Italian BBQ sauce	
Funghi alla Gorgonzola	£5.90
Pan fried garlic mushrooms with Gorgonzola cheese	
Carpaccio	£8.50
Thinly sliced peppered fillet with rocket and Parmesan	
Bruschetta	£4.90
Vine ripened tomatoes, basil and garlic on a toasted bread	
Garlic pizza bread (V)	£5.90
Prosciutto	£6.50
Parma ham and melon	
Seasonal soup	£5.50
Toasted Focaccia bread	
Pane Fresca	£3.50
Toasted Focaccia bread	

pasta

Penne Matriciana	£10.50
Succulent pieces of chicken and spicy pepperoni, roasted peppers cooked in a blend of creamy white wine & dash of napolitana sauce.	
Penne Arrabiata	£9.00/£8.00
Cooked with Spicy sausage, tomato, chilli garlic mixed capsicums olive sauce or without sausage for a vegetarian option	
Penne alla Napolitana (V)	£8.50
Cooked with fresh garlic, basil in a rich napolitana tomato sauce	
Penne Polpette	£10.50
Mamma's recipe Italian meatballs, succulent minced beef & Pork, in a rich napolitano sauce	
Spaghetti Vongole	£11.90
Spaghetti pasta, fresh clams served in a delicious, Garlic, fresh herbed wine sauce	
Spaghetti al Ragù (Bolognese)	£9.90/£6.00
Spaghetti pasta served with a rich slowly braised ground beef, red wine onions tomato & fresh herb ragu	
Spaghetti Carbonara	£10.50
Spaghetti with smoked pancetta bacon in a rich creamy sauce, Parmesan cheese, finished with egg yolk	
Lasagna	£9.90/£6.00
Baked pasta layered with bolognese sauce, bechamel topped with mozzarella & Parmesan	
Fettuccine alla marinara	£11.90
Finest sea food selection cooked in aromatic napolitana sauce	
Fettuccine al Salmone	£11.50
Fettuccine pasta cooked with strips of smoked salmon & Avocado in a garlic white wine cream sauce	
Linguine al Granchio	£13.50
Tossed with fresh white crab meat, garlic chilli touch of white wine	
Linguine alla Sophia Loren	£13.90
Tender chicken breast, King prawns in a rich napolitana tomato sauce	
Ravioli Della Casa	£13.50
Homemade pasta parcels filled with fresh lobster & Crab meat served with white wine sauce	
Canneloni alla casa	£9.90
The old time classic, succulent beef and roasted vegetables in a napolitana sauce, topped with Parmesan & Mozzarella cheese	
Penne Pollo alla crema	£10.90
Penne pasta with breast of chicken pieces, pancetta, mushrooms in a creamy garlic white wine sauce	