

PONTE VECCHIO

ITALIAN FINE DINING

Zuppe & Insalate

SOUPS & SALADS

FOCACCIA

Olive Oil ~ Balsamic

5

ZUPPA DI MINISTRONI

Tomato Parmesan Broth ~ Cannellini Beans

Tubetti Pasta ~ Kale ~ Prosciutto

16

INSALATA CESARE

Romaine Hearts ~ Crispy Pancetta ~ Focaccia Croutons

Parmesan

17

PANNZENELLA

Cherry Tomato ~ Cucumber ~ Focaccia Croutons

Arugula ~ Red Onion ~ Taggiasca Olives

Red Wine Vinaigrette ~ Ricotta Salata

17

INSALATA CAPRESE

Buffalo Mozzarella ~ Heirloom Tomato ~ Micro Basil

Extra Virgin Olive Oil ~ Aged Balsamic

26

Antipasto

APPETIZERS

ANTIPASTO

Prosciutto Di Parma ~ Salami ~ Capicola

Grilled Vegetables ~ Roasted Peppers ~ Pickled Artichoke

Olives ~ Sundried Tomatoes

Parmesan ~ Crostini

39

GAMBERI

Chilled Jumbo Black Tiger Shrimp

Horseradish Tomato Sauce

32

CRUDO DI TONNO

Thinly sliced Ahi Tuna ~ Olive Puree ~ Crispy Shallots

Capers ~ Lemon ~ Olive Oil

28

FRITTO MISTO

Calamari ~ Shrimp ~ Smelts ~ Artichokes ~ Lemon Aioli

32

RISO AI PISELLI

Risotto ~ Fresh Peas ~ Pancetta

18

POLPO ALLA GRIGLIA

Grilled Octopus ~ Heirloom Potato Insalata

Mustard Vinaigrette

28

ARANCINI

Shaved Parmesan ~ Tomato Basil

17

Carne

MEATS

BISTECCA DI MANZO (FOR 2)

28 oz. Canadian Prime Bone-in Rib Steak
Roasted Fingerlings ~ Rapini
Sautéed Mushrooms ~ Demi
Market Price

FILETTO DI MANZO

8 oz. Beef Tenderloin ~ Whipped Potatoes
Seasonal Vegetables ~ Demi
62

VITELLO MILANESE

Panko Crusted Provimi Veal Chop ~ Arugula Insalata
Aged Balsamic
66

POLLO ALLA PARMIGIANA

Panko Crusted Chicken Supreme ~ Buffalo Mozzarella
Spaghetti ~ Tomato Basil Sauce ~ Parmesan
39

VITELLO PARMESAN

Panko Crusted Provimi Veal Chop ~ Buffalo Mozzarella
Parmesan ~ Spaghetti ~ Tomato Basil Sauce
72

AGNELLO

Herb Crusted Rack of Lamb ~ Herb Polenta
Fresh Peas ~ Demi
62

Pesce

FISH

BRANZINO

Seared European Sea Bass ~ Farro ~ Radicchio ~ Celeriac Puree ~ Vincotto
39

FRUTTI DI MARE ALLA GRIGLIA

Jumbo Black Tiger Shrimp ~ Calamari ~ Octopus ~ Tuna
66

GRIGLIA PESCE SPADA

Grilled Swordfish ~ Roasted Heirloom Potatoes ~ Asparagus ~ Sugo alla Puttanesca
45

Primi Piatta

PASTA

SPAGHETTI CON POLPETTE

Beef, Pork, Veal Meatballs ~ Shaved Parmesan
Tomato Basil Sauce
30

FRUTTI DI MARE

Tagliatelle ~ Shrimp ~ Calamari ~ Clams
Mussels ~ Tomato Basil Sauce
42

ORECCHIETTE

Barese Sausage ~ Rapini ~ Chili ~ Pachino Tomato
Aglio e Olio
30

ASTICE ALLA VENEZIANA (HALF/FULL)

Atlantic Lobster out of Shell ~ Tagliatelle
Arugula ~ Pomodorini Sauce
Market Price

Desserts

CLASSIC VANILLA CRÈME BRÛLÉE

Fresh Berries ~ Lady Finger

16

CHOCOLATE HAZELNUT CHEESECAKE

Cream Anglaise ~ Mixed Berry Compote

16

TRADITIONAL TIRAMISU

Macerated Berries ~ Coulis

16

GELATO ARTIGIANALE

Hand Crafted Italian Gelato

Vanilla ~ Chocolate ~ Pistachio

15

SORBETTI

Raspberry Ice ~ Mango Ice ~ Lemon Ice

15

Coffee & Tea

Cappuccino	5.00
Americano	4.50
Café Latte	5.00
Cafe Mocha	5.25
Affogato	8.50
Espresso	4.50
Espresso Macchiato	4.75
Espresso Con Panna	4.75
Teas	3.50
Coffee	3.75
Irish coffee	9.75
Spanish Coffee	9.75
Amaretto Cappuccino	9.75
Patron Coffee	15.00
Espresso Martini	13.50