Ponte Vecchio

Zuppe Soups

Zuppa Del Mar Rosso Royal Seafood Soup Accompanied with Shrimp's Bruschetta	120.00
Mínestrone Dí Verdure Alla Genovese Clear Italian Vegetables Soup Flavored with Genovese Pesto	75.00
Zuppa Dí Funghí Creamy Mushroom Soup	100.00
Antipastí	
Appetízers	
Vongole Alla Marínara Sautéed Fresh Clams with Herbs, Garlic and Olive Oil	120.00
Le Delizie Del Mare Marinated Shrimps & Squid with Lemon and Watercress Topped with Fresh Clams	160.00
Calamarí Frittí Alla Romana Fried Calamari Served with Tartar Sauce	150.00
Salmone Affumicato Thin Slices of Smoked Salmon served with Onion Rings, Capper, Dill and Melba toast	180.00
Carpaccio Di Manzo Thinly sliced of Beef Tenderloin Topped with parmesan shaving and olive oil, Garnished with Watercress and Mushroom	200.00

Insalate Salads

120.00 Insalata Caprese Thick Slices of Mozzarella Cheese and Tomato, Surrounded by Pesto & Balsamic Reduction Insalata Ponte vecchio *160.00* A Mix of Rucola, Mushroom, Sweet Corn and Gorgonzola, Marinated with Vinaigrette, Topped with Parmesan Shaving and Shrimps Insalata Caesar 130.00 A Wonderful Rich Anchovy Dressing Makes This Salad a Meal, Served with Crusty Italian Bread Insalata Vílla D'Este 160.00 A Mélange from Colored Pepper, Watercress, Air Dried Tomatoes And mushrooms, Topped with Garlic Bread, Black Olives And Parmesan Shaving Pasta Lasagne Classiche Alla Bolognese 150.00 Classic Italian Lasagne with Minced Beef and Béchamel Sauce Fettuccine Allo Scoglio 200.00 Fettuccine with Fresh Seafood and Cherry Tomatoes Ravioli Con Salsa Di Pomodoro E Basilico 120.00 Home Made Ravioli Stuffed with Ricotta Cheese & Spinach Served with Tomato Basil Sauce Tagliatelle Alfredo *150.00* Tagliatelle with Fresh Mushrooms and Chicken

Pasta Al Classico Stile Italiano Classic Italian Style Pasta Choice of; Spaghetti, Tagliatelle, Penne, Farfalle

Al Pomodoro	120.00
Tomato Sauce and Fresh Basíl	
All'Arrabíata	120.00
Tomato Sauce and Hot Chili Flakes	
Alla Bolognese Minced Beef with Tomato Sauce	140.00
Al Pesto Genovese	130.00
Crushed Basil, Garlic, Parmesan, Nuts and Olive Oil	130.00
Ai Funghi	150.00
Mushroom Cream Sauce	
Alla Carbonara Beef Bacon, egg-yolk and Parmesan Cheese	150.00
Al Salmone	170.00
Smoked Salmon, Cherry Tomato, Cream and Oregano	
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Rísotto	
Rísotto Alle Verdure E Scaglie Dí Parmigiano Seasonal Vegetables Rísotto and Parmesan Shaving	150.00
Rísotto Al Salmone Rísotto with Fresh Salmon	170.00
Rísotto Aí Fruttí Dí Mare Rísotto with Seafood	200.00

Píattí A Base Dí Carne & Pollo Meat and Chicken Dishes

Filetto Di Manzo Alla Griglia Grilled beef Tenderloin served with Your Choice of Sauce, Mushroom, Green Pepper, Black Pepper, Red Wine or Gorgonzola	340.00
Costolette D' Agnello Scottadíto Grílled Lamb Chops with Herbs	280.00
Tagliata Di Manzo Con Rucola e Scaglie Di Parmigiano Sautéed Slices of Beef Sirloin on a Bed of Rucola Salad, Topped with parmesan shaving	300.00
Pollo Alla Gríglia Con Salsa Ai Funghí Grílled Chicken Breast with Mushroom Sauce	180.00
Petto Dí Pollo Aí Carcíofí Roasted Chicken Breast Stuffed with Artichoke, Black Olive, Grated Cheese and Herbs, Served with Herbs Cream Sauce	200.00

Above Dishes are served with Your Choice of White Rice or Sautéed Vegetables or Mashed Potatoes or Fried Potatoes Extra Choice 30.00

Píattí Dí Pesce Físh díshes

Gamberoní alla Mediterranean Grilled red sea Prawns served with tomato, black olives and pesto	550.00 sauce
Torreta composta con fileto di orata, Salmone E gamberoni Triple layers of roasted sea bream, salmon and prowns	360.00
Fritto misto di mare Fried prawns, calamari and stone bass fillet served with tartar sa	500.00 uce
Filetto di Branzino alla Livornese con patate Oven baked sea bass fillet with tomato, olives, garlic and potatoes	300.00
Pesce del gíorno Catch of the day	280.00
Fíletto di Salmone alla griglia Grilled salmon fillet served with lemon butter sauce	300.00
Above dishes are served with your choice of White rice or sauteed vegetables or mashed potatoes or fried p Extra choice 30.00	otatoes
Pízza	
Margheríta Tomato Sauce, Mozzarella, Oregano and Basíl	120.00

Tomato Sauce, Mozzarella, Mushrooms and Beef Salamí

Calzone Del Vesuvío
Tomato Sauce, Mozzarella, Smoked Turkey and Mushrooms

200.00

Vegetaríana Tomato Sauce, Seasonal Vegetables and Olíves

Del Contadino

140.00

160.00

Funghí Tomato Sauce, Mozzarella and Mushrooms	140.00
Quattro Formaggí Tomato Sauce, Mozzarella, Gorgonzola, Parmesan and Emmental cheese	170.00
Fruttí Dí Mare Tomato Sauce, Mozzarella, Calamarí, Shrímps, Anchovies and Oregano	220.00
Tonno & Cípolla Tomato Sauce, Mozzarella, Tuna and Oníon	160.00
Caprícciosa Tomato Sauce, Mozzarella, Mushrooms, Artichokes, Smoked Turkey and Black Olives	175.00
Dolcí	
Tíramísu' Classíco Traditional Italian Tíramísu'	150.00
Panna Cotta All' Arancio Molded Cream Orange Flavor	90.00
Tortíno Al Cíoccolato Chocolate Fudge	90.00
Coppa Dí Gelato Místo Three Scoops of Ice Cream of Your Choice	150.00
Mousse Al Cíoccolato Chocolate Mousse	75.00
Affogato Al Caffe Vanilla ice Cream Topped with Espresso Coffee	85.00
Frutta Dí Stagione Sliced Fresh Seasonal Fruit Platter	85.00