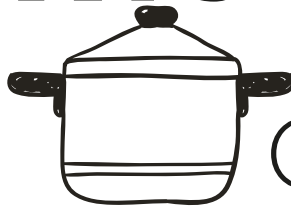


Menu

Italian

Risotto



Salad

Calamari

Pasta

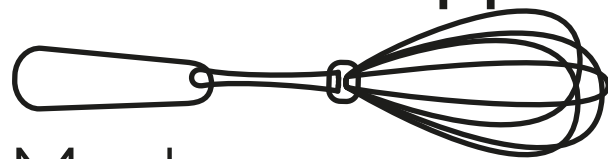


Cheese Parmesan

iL PONTE

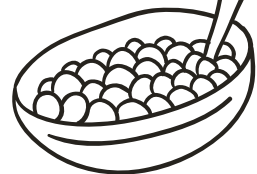
From The Grill

Steak Pepper



Mushroom Meat

P i z z a



Sauce

Fillet

Gelato Panna

If you or your guests have a **food allergy/intolerance or special dietary restriction**,
Please inform our F & B team (waiter) & our chefs, we will be happy to accommodate your needs.



APPETIZER & BRUSCHETTA

-  **Bruschetta** Rs 1,188
Ciabatta garlic bread with basil pesto, fresh tomato salsa & crispy parmesan
- Sardine Bruschetta** Rs 1,288
Ciabatta garlic bread topped with red pesto, marinated cherry tomatoes, fried sardines, crispy parmesan & flat parsley
- Sauteed Calamari** Rs 1,288
Grilled squid with herbed soft polenta, crispy parmesan with lemon oregano dressing
- Beef Carpaccio** Rs 3,588
Thin sliced marinated Australian beef tenderloin, topped with rocket salad, aged parmesan & drops of olive oil

ANTIPASTI & SALAD

- Burrata Mozzarella** Rs 2,428
Burrata cheese served with thin sliced Parma ham, sour marinated tomatoes, rocket salad & Sicilian pistachio olive oil
-  **Seasonal Healthy Salad** Rs 1,188
Mixed green lettuce, carrot julienne, red cabbage, rocket, orange segments, black olives, tomato-lemon & oregano dressing with balsamic reduction
- Marinated Italian Cold Platter (For Two)** Rs 3,988
Pesto marinated grilled vegetables, Parma ham, bresaola, coppa, mortadella, salami, grissini, manchego cheese, olives, marinated artichokes, rocket, garlic crouton & tomato salsa
- Marinated Seafood with Vegetables** Rs 2,588
Pesto marinated assorted grilled vegetables, marinated prawns, clams, baby squid, rocket salad, olives & marinated artichoke
-  **Crispy Fish & Seafood** Rs 2,588
Calamari, prawn, sand fish & cauliflower fritters with garlic aioli & mixed green salad

SOUP

-  **Cèpes Mushroom Soup** Rs 1,228
Wild cèpes mushroom soup with roasted cauliflower, water cress & white truffle essence
-  **Roasted Squash Soup** Rs 1,088
Butternut squash soup with spicy shrimps, carrot straws & roasted almonds

RISOTTO

-  **Mushroom Risotto** Rs 1,988
Mixed forest mushroom risotto with truffle oil & taleggio cheese
- Seafood Risotto** Rs 2,788
Creamy risotto with prawns, clams, mussels, squid, white wine, onion, garlic & parsley
-  **Italian Pork Sausage Risotto** Rs 1,988
Risotto with crushed pork sausage, green peas & manchego cheese

MAINS

-  **Italian Seafood Stew** Rs 3,288
Famous Italian seafood stew with shoe lobster, prawn, squid, fish, mussels, clams cooked in thick tomato stew with risotto & garlic bread
- Chicken Scaloppini** Rs 2,588
Thin slice of pan-fried chicken with cèpes mushroom, potato gnocchi & parsley butter
-  **Baked Seabass Fillet** Rs 3,688
Baked seabass with black olives, red onions, chunky Roma tomato & roasted potato
- Chicken Cacciatora** Rs 2,588
Slow cooked free range organic chicken thigh with smoked eggplant- tomato ragout & mashed potato
- Seer Fish Saltimbocca** Rs 3,288
Seer fish fillet wrapped in Parma ham with sage butter & mashed potato
-  **Braised Lamb Shank** Rs 3,988
Soft braised whole lamb shank with root vegetables served with soft herbed polenta & gremolata
- Salmon Fillet** Rs 3,488
Grilled salmon fillet, sautéed kale vegetable with green olives, marinara sauce & roasted pistachio





 Chef's Recommendation  Suitable for Vegetarians

All prices are inclusive of service charge and government taxes

FROM THE GRILL

Australian Lamb Rack 200gram	Rs 5,388
Australian Prime Beef Rib Eye 200gram	Rs 5,088
Norwegian Salmon Fillet 200gram	Rs 5,288
Seabass Fillet 200gram	Rs 3,588
Chicken Breast	Rs 2,588

SIDES

 Spinach	Rs 788
Sautéed spinach with garlic	
 Roasted Potato	Rs 688
 Mashed Potato	Rs 688
 Sautéed Zucchini	Rs 688

Sauces

Red wine jus
Creamy pepper sauce
Mushroom sauce
Green or red pesto
Citrus & caper butter sauce

Above Steaks are served with your choice of one side dish & sauce

PASTA

-  **Squid Ink Tagliatelle** Rs 2,888
Black inked tagliatelle pasta with tiger prawns cooked in spicy tomato sauce
-  **Spinach Ravioli** Rs 1,688
Homemade spinach ravioli stuffed with ricotta cheese, parmesan cheese & topped with tomato sauce
- Wagyu Beef Ravioli** Rs 3,388
Ravioli stuffed with Australian Tajima wagyu beef topped with cèpes mushroom, sage & pancetta bacon sauce
- Spaghetti Bolognese** Rs 2,088
Long stringed pasta with minced Australian beef cooked in tomato sauce
- Crabmeat Bonbon Pasta** Rs 2,088
Bonbon shaped pasta stuffed with crab meat & tossed in shellfish bisque reduction
- Beef Lasagna** Rs 2,288
Layers of ground Australian beef, tomato, creamy cheese sauce & lasagna sheets topped with golden melted mozzarella cheese
- Tagliatelle Carbonara** Rs 2,288
Flat & long shaped pasta with emulsion of olive oil, pancetta bacon, parmesan cheese & egg yolk
- Spaghetti with Seafood** Rs 2,588
Long stringed pasta with mixed seafood sautéed in olive oil, garlic, red chili flakes & shell fish bisque
-  **Penne Arrabbiata** Rs 1,988
Tubular shaped pasta with spicy tomato sauce



Chef's Recommendation



Suitable for Vegetarians

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PIZZA

-  **Margherita** Rs 2,088
Tomato sauce, mozzarella cheese & basil
- Prosciutto Ham with Mushroom** Rs 3,288
Tomato sauce, mozzarella cheese,
cooked pork ham & mushroom
- Tropicale** Rs 2,388
Tomato sauce, mozzarella cheese, pineapple
& cooked pork ham
- Prosciutto** Rs 3,388
Tomato sauce, mozzarella cheese,
parma ham, rocket leaves & olive oil
- Diavola** Rs 2,988
Tomato sauce, mozzarella cheese, spicy salami
& dry chili
-  **Frutti Di Mare** Rs 2,888
Tomato sauce, mozzarella cheese,
silver prawns, fish, calamari, garlic, black olives,
basil & olive oil
- Salame** Rs 2,988
Tomato sauce, mozzarella cheese &
Italian salami
-  **Quattro Formaggi** Rs 3,288
Tomato sauce, mozzarella cheese,
cooked pork ham, artichoke, anchovies &
mushroom
- Quattro Stagioni** Rs 2,888
Home-made tomato sauce, mozzarella
cheese, mushroom, pork ham
- Pollo Piccante** Rs 2,488
Tomato sauce, spicy chicken, onion,
capsicum, bell pepper & mozzarella cheese




Chef's Recommendation

 Suitable for Vegetarians

All prices are inclusive of service charge and government taxes

DESSERT


 **Tiramisu** Rs 1,288
Ladyfinger soaked in espresso coffee with layers of mascarpone cheese

Cannoli Rs 988
Crispy filled tube with ricotta cheese, chocolate chips & icing sugar

Chocolate Cake Rs 988
Flourless chocolate cake with almonds & Italian vanilla gelato

Apple Pie Rs 988
Classic baked apple pie with cinnamon served with Italian gelato

Pineapple Pie Rs 888
Upside down baked pineapple cake with caramel

 **Custard Pie** Rs 1,088
Grandma's style pie filled with vanilla custard, garnished with lots of almond & icing sugar

Gelato Ice cream (Per Scoop) Rs 688
Please ask the floor manager for our assortment

CHEESE BOARD COMBINATIONS SELECTION OF CHEESE

Manchego, taleggio, pecorino, grana padana, montasio, asiago or gorgonzola

Single Variety Rs 3,488
Choose one cheese served with condiments

Two Varieties Rs 4,188
Choose two cheeses served with condiments

Selection of the Four Best Rs 6,688
Choose three cheeses served with condiments