

Ponte's Lunch Menu.

Antipasto

Barbabietola Salad 9.

Arugula, spinach, beets, Gorgonzola cheese, candied walnuts, raspberry vinaigrette.

Mixed Greens 8.

Mesculin lettuce, shredded carrots, black olives served with red wine shallot vinaigrette.

Caprese Salad 10.

Homemade mozzarella, tomatoes, roasted peppers, basil oil.

Fritto Misto 10

Fresh squid and zucchini, dusted in flour, deep fried with parley and basil, tomato sauce

Zuppa del Giorno 8.

Soup of the day.

Antipasto 9.

Eggplant caponatina, cheese, mixed olives & bread sticks.

Pasta

Made fresh daily.

Mezza Luna 16.

Half moon pasta filled with spinach and ricotta, tomato-mascarpone sauce

Cavatelli Integrali 16.

Homemade whole wheat cavatelli, mixed vegetables, tomato sauce.

Chitarra alle Vongole 18.

Spaghetti Chitarra, manila clams, white wine sauce.

Pappardelle all' Amatriciana 17

Wide ribbon shaped pasta, pancetta, caramelized onions, tomato, ricotta salata.

Panino

(SERVED WITH POTATO SALAD)

Classic 14

Prosciutto, fresh mozzarella, roasted peppers, beefsteak tomato.

Pollo alla Parmigiana 14

Breaded chicken cutlet, Marinara sauce, melted mozzarella cheese.

Tacchino 13.

Sliced Turkey, apple wood smoked bacon, lettuce, tomato, herbed mayonnaise, whole wheat roll.

PRE FIXE LUNCH MENU 27.

Choice of: Mixed Greens
Zuppa del Giorno.

Choice of: Pollo Paillard
Gamberi
Pappardelle all' Amatriciana.

Choice of: Ice cream
Gelato
Biscotti.

Entrees

Aragosta Arrabbiata 30.

Our specialty 1 ¼ "Angry Lobster" sautéed with garlic, basil & red pepper flakes

Vitello alla Milanese 28.

Breaded veal loin, mixed green, onion & tomatoes salad.

Tagliata di Manzo 25.

Grilled sliced fillet mignon, filone bread, caramelized onions, arugula, tomato salad.

Pollo Paillard 21

Grilled chicken, Caesar salad.

Tonno 26.

Grilled tuna, warmed barley salad, sundried tomato, black olive tapenade.

Ponte Burger 14

(choice of cheese)

8 oz. organic ground beef, lettuce. Tomato, onion, pickle, sweet potato fries.

Gamberi 21

Pan roasted shrimp, scampi style, sautéed spinach.

Pollo Saltimbocca 23.

Scallopine of chicken, prosciutto, white wine, broccoli rabe.

From Our Woodburning Oven

Eggplant Rollatini 11.

Lightly, breaded eggplant, filled with ricotta, mozzarella, parmesan, marinara sauce

PIZZA.

Prosciutto di Parma 19.

Arugula, tomato, mozzarella.

Patate 14.

Mozzarella, potatoes, onions & herbed olive oil.

Bianca 14.

Mozzarella, ricotta, garlic, parmesan, extra virgin olive oil.

DESSERT

CHEESE CAKE

TIRAMISU

CHOCOLATE CAKE

BISCOTTI

ICE CREAM AND SORBET.

EXECUTIVE CHEF JORGE GUANGA
18% gratuity added to parties of 6 or more