

PONTE'S RESTAURANT

ANTIPASTO

INSALATA ALLA PONTE 11.

Marinated artichoke hearts, tossed with arugula, white balsamic vinaigrette and topped with parmesan cheese.

INSALATA TRIBECA 10.

Spinach and green mixed tossed with garlic-anchovies dressing, roasted peppers and Gorgonzola cheese.

INSALATA CAPRESE 11.

Homemade fresh mozzarella with Beefsteak tomato, balsamic reduction and basil oil

INSALATA ALLA CESARINA 9.

Hearts of romaine, homemade garlic croutons, our Caesar dressing and shaved Parmesan cheese.

RAW BAR

Ask your server for today's selection.

SALSICCIA 9.

Grilled sweet, hot, and parsley-cheese luganega sausage links with sautéed broccoli rabe, garlic-oil and red pepper flakes.

POLPETTI PICANTE 11.

Veal meatballs with Italian hot peppers, onions, roasted garlic and basil

FRITTO MISTO 11.

Fresh squid and zucchini, dusted in flavored flour, deep-fried with fresh herbs, served with our spicy tomato sauce.

GAMBERI 12.

Sautéed shrimp with cannellini bean ragout.

CARPACCIO DI MANZO 12.

Paper thin center cut Filet Mignon with black truffle, shaved crimini mushroom, arugula salad.

ROSTICCERIA 29.

Served with Insalata Tribeca.

TUESDAY.- Roasted leg of Lamb marinated with mint-garlic, roasted potatoes and spinach

WEDNESDAY.- Marinated boneless Poussin with Tuscan fries and broccoli rabe

THURSDAY.- L.I duck with orange-thyme sauce, garlic mashed potato

FRIDAY.- Mediterranean whole fish served with potato and vegetable

SATURDAY.- Whole suckling pig with rosemary and garlic, tomato marmalade and potato croquet

PRIMI PIATTI

CAVATELLI 24.

Homemade ricotta cavatelli with fennel sausage ragout, tomato-cream sauce topped with pecorino romano cheese.

GARGANELLI AL SUGO DI VITELLO 25.

Quill shaped pasta tossed with braised veal ragout, vegetables, white wine, sage, Montasio cheese white truffle oil.

TAGLIATELLE E FUNGHI 24.

Homemade egg dough tagliatelle, porcini mushrooms, asparagus and parmesan cheese

MEZZI RIGATONI AL POMODORO 22.

Tubular shaped pasta, tossed with our tomato sauce, fresh ricotta cheese.

SECONDI PIATTI

ARAGOSTA ARRABBIATA 30. p.p.

“Angry Lobster” house specialty sautéed with garlic, basil & red pepper flakes.

COSTOLETTA D’AGNELLO 38.

Oven roasted herb encrusted rack of lamb with port wine sauce served with infused goat cheese mashed potatoes

BISTECCA 41.

Grilled Black Angus stripsteak with Tuscan fries and cream of spinach.

SALMONE ARROSTO 34.

Roasted medallion of Norwegian salmon with plum – balsamic chutney and celery root puree.

LOMBA DI VITELLO 43.

Pan roasted center cut veal chop with domestic porcini mushroom-Chianti sauce and mixed vegetables.

POLLO IN PADELLA 28.

Grain fed marinated herb chicken oven roasted with potato, cipolline and chicory hash.

EXECUTIVE CHEF JORGE GUANGA

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE.