

Osteria del Ponte

Dinner • Friday 2 October

Pumpkins from Kent arrived this morning, and lamb has been braising all afternoon with polenta from Bergamo. We also have new courgette flowers and lamb, so I suggest starting light.

To start

Burrata, heirloom tomatoes, basil oil	£12
Puglian burrata, tomatoes from the Kent farm, cold-pressed basil oil.	
VEGETARIAN GLUTEN FREE	
Beef carpaccio, rocket, aged parmesan	£14
Hand-cut, lemon and Ligurian olive oil.	
GLUTEN FREE	
Fried courgette flowers	£11
Stuffed with ricotta and mint, light batter.	
VEGETARIAN NEW TONIGHT	

Pasta

Tagliatelle with slow-cooked beef ragù	£18
Egg pasta rolled this morning, six-hour ragù.	
Linguine with clams, garlic and parsley	£21
Palourde clams, white wine, a touch of chilli.	
Pumpkin ravioli, brown butter, sage	£17
Amaretti crumb, parmesan.	
VEGETARIAN	

Mains

Grilled sea bass, fennel and orange	£26
Line-caught, charcoal grill, fennel salad.	
GLUTEN FREE	
Braised lamb shoulder, polenta	£27
Rosemary, garlic, soft polenta from Bergamo.	
GLUTEN FREE NEW TONIGHT	

To finish

Tiramisù	£8
Savoiardi, mascarpone, espresso.	
VEGETARIAN	
Lemon sorbet with limoncello	£7
Amalfi lemons.	
VEGETARIAN GLUTEN FREE	

Please tell us about any allergy or intolerance before ordering: every dish can be checked against the 14 allergens. A discretionary 12.5% service charge is added to the bill.