

THE RESTAURANT AT PONTE



AUTUMN DAY

STARTER

CHARCUTERIE

cured meats + artisan cheeses, herb ricotta, rosemary + orange marinated olives, quince jam, seasonal fruit, spiced nuts, cornichons, honeycomb, zucchini bread + lavash | 45 Everything but the meat | 30

CALAMARI

spiced rice flour dusted fried rings, strips + tentacles, fried shishito peppers, lemon dill aoli + spicy marinara | 20 GF

SALMON CAKES

pan seared cakes, chile lemon aioli, lemon dressed arugula | 18 GF

MUSSELS

black mussels, tomato, red curry, coconut + white wine broth, parsley | 20 GF DF

BRUSSELS SPROUTS

fried leaves, goat cheese + balsamic glaze | 16 GF

SALAD

LEMON BASIL

baby greens, roasted almonds, macadamia nuts, feta, mango salsa, dried cranberries, crispy pepitas, heirloom tomatoes, lemon basil vinaigrette | 19 GF

WINE COUNTRY

baby greens, cranberries, mandarins, feta cheese, candied pecans, balsamic vinaigrette | 18 GF

CAESAR

romaine hearts, parmesan, anchovies, garlic croutons, caesar dressing | 15 Cali style + avocado, red onion + tomato | 19

SALAD ADDITIONS

shrimp skewer + 1 3 | salmon + 1 3 | steak skewer + 1 3 | marinated chicken breast + 9

MAIN

FILETTO DI MANZO

filet mignon wrapped in prosciutto topped with gorgonzola and red wine reduction. served with mashed potatoes and asparagus | 60

LAMB SHANK

braised lamb shank with demi-glaze, creamed risotto and butternut squash, peashot | 45

SEA PASTA

sautéed shrimp, scallops, clams + mussels, baby spinach, heirloom tomatoes, lemon caper sauce + linguine | 40

STEAK + SHRIMP

grilled sirloin + shrimp skewers, cajun cream sauce, tomato, corn + poblano pepper potatoes, cilantro citrus vinaigrette | 36 GF

HALIBUT

pan seared halibut topped with lemon caper sauce, farro risotto with wild mushroom, red peppers, and wilted spinach | 42

SALMONE ALLA TOSCANA

pan seared salmon with crispy skin on a bed of creamy cannellini beans, spinach and sundried tomato | 36 GF

BOLOGNESE

red wine, tomato, cream + nutmeg braised ground beef, pork + lamb, parmesan cheese, parsley + linguine | 30

EGGPLANT ROLLATINI

roasted and sliced eggplant, marinara base, stuffed with ricotta and mascarpone cheese, spinach, yellow squash, carrots, onions, bechamel sauce + micro basil | 26 GF

VEGETARIAN PAPPARDELLE

Pappardelle, wild mushroom, kale, julienne (yellow squash, zucchini, carrots), parmesan cream sauce | 28

PIZZA

Handmade pizza crust, fired in a

WHITE

- Pas Doux 2024 | strawberries, rose petals + cantaloupe | 10 glass | wc 8.75 | 34 | wc 27.20
- Chardonnay 2022 | ripe peach, citrus + pineapple | 11 glass | wc 9.50 | 34 | wc 27.20
- Pinot Grigio 2023 | fresh pear, acacia flower, meringue | 11 glass | wc 9.50 | 34 | wc 27.20
- Angry Wife White 2024 | tart lemon meringue + stone fruit | 11 glass | wc 9.50 | 36 | wc 28.80
- White Pinot Noir 2023 | white peach, strawberry, cantaloupe | 12 glass | wc 10.25 | 44 | wc 35.20
- Vermentino 2022 | peach, peony, white tea leaves + lime zest | 13 glass | 38
- Bottaia Blush 2023 | raspberry, melogold, grapefruit + lime | 17 glass | 48

RED

- Sangiovese 2023 | wild strawberry + cranberry crumble | 12 glass | wc 10.25 | 42 | wc 33.60
- Tempranillo 2023 | cherry compote, espresso bean + soft leather finish | 13 glass | wc 11 | 46 | wc 36.80
- Merlot 2022 | blueberry, black plum + almond | 13 glass | wc 11 | 48 | wc 38.40
- Bottaia Montepuciano 2022 | bright cherry, oregano + boysenberry | 19 glass | 75
- Doppietta 2022 | blueberry tart, vanilla + red plum | 13 glass | wc 11 | 48 | wc 38.40
- Petite Sirah 2022 | juicy blackberry, bittersweet chocolate + cedar | 13 glass | wc 11 | 50 | wc 40
- Pinot Noir 2023 | pimento pepper, leather + tobacco | 14 glass | wc 12 | 52 | wc 41.60
- Super T 2022 | luscious blackberry + mellow plum | 14 glass | wc 12 | 52 | wc 41.60
- Angry Wife Red 2022 | ripe elderberry + smokey tobacco | 14 glass | wc 12 | 52 | wc 41.60
- Cabernet Franc 2022 | charred poblano pepper, sweet tobacco leaf + black cherry | 15 glass | wc 12 | 58 | wc 46.40
- Lacrima Di Morro D’Alba 2017 | caramel, dried fig + white pepper | 14 glass | 52
- Bottaia Barbera 2022 | leather, thyme + dried cranberry | 19 glass | 60
- Petite Sirah 2016 | pomegranate + blackberry compote, lingering chocolate | 85 | wc 68
- Cabernet Sauvignon 2015 | black currant, red plum + clove | 90 | wc 72

SPARKLING

- Moscato 2024 | orange blossom, white peach + mandarin orange | 10 glass | wc 8.75 | 34 | wc 27.20
- Bubbly Rosé 2023 | strawberry, white peach tea + plumeria | 10 glass | wc 8.75 | 34 | wc 27.20
- Vernaccia Nera 2024 | cherry cola, clove + white pepper | 12 glass | wc 10.25 | 46 | wc 36.80
- Bottaia Spumante 2023 | lemon lime meringue, tropical sherbet | 17 glass | 50

SWEET

- Beverino Bianco 2023 | passionfruit, candied apricot + honey | 12 glass | wc 10.25 | 36 | wc 28.80
- Beverino NV | cherry compote, ripe blueberries + warm spice | 12 glass | wc 10.25 | 36 | wc 28.80
- Late Harvest 2023 | red berry compote, licorice + vanilla | 13 glass | wc 11 | 40 | wc 32
- Port NV | chocolate covered blueberry, raisin + fig | 14.50 glass | wc 13 | 45 | wc 36
- Bottaia Vermentino Late Harvest 2023 | 375ml | jasmine, apricot, quince | 23 glass | 45
- Sangria | house made white or red wine sangria | 13 glass | 39 liter
- Bellini | moscato + peach puree | 14 glass
- Mimosa | moscato + blood orange | 14 glass

WINE FLIGHT

3 Varietals | 20 | wc 16

BEER

- Pizza Port California Honey | blonde ale, fruit aromas, light honey, crisp finish | 9
- Stone Buenaveza | american lager, salt + lime, crisp | 8
- Stone Delicious IPA | india pale ale, citrusy, crisp, extra hoppy | 8
- Made West Hazy IPA | mosaic hops, peaches, mango, smooth refreshing finish | 9
- Pizza Port Chronic Amber Ale | caramel and roasted malt, hint of hops | 9
- Best Day West Coast IPA Non-Alcoholic | citrus hops, pine, bright and crisp finish | 6

BEVERAGE

- Sparkling Water | San Pellegrino sparkling | large 7 | small 4
- Still Water | Aqua Panna spring | large 7
- Soda | Aranciata Rossa, Limonata, Aranciata, diet Coke + Coke | 4
- Iced Tea | 4