

THE RESTAURANT AT PONTE



SUMMER DAY

STARTER

CHARCUTERIE

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

CALAMARI

spiced rice flour dusted fried rings, strips + tentacles, fried shishito peppers, jalapeno lime aioli + spicy marinara | 20 GF

SALMON CAKES

pan seared cakes, chili lemon aioli, lemon dressed arugula | 18

MUSSELS

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

BRUSSELS SPROUTS

fried leaves, goat cheese + balsamic glaze | 16 GF

CRUDO

citrus marinated sliced scallops, passionfruit reduction, ikura caviar, diced cucumbers + micro cilantro | 22 GF

SALAD

COBB SALAD

chopped romaine, tomatoes, egg, shredded cheddar, yellow beets + avocado, blue cheese dressing | 17

WINE COUNTRY

baby greens, mandarins, feta cheese, candied pecans, grapes, 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 | grilled chicken breast + 9

MAIN

FILET MIGNON

center-cut filet mignon topped with gremolata compound butter, grilled asparagus + smashed heirloom potatoes | 60 GF

RACK OF LAMB

herb crusted four-bone rack of lamb with red wine demi, Israeli couscous, mirepoix + wilted spinach | 45

SCALLOPS

seared diver scallops with parmesan risotto, leeks, pepper drop + mango cream sauce | 45 GF

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

SALMONE CON MAIS

pan seared salmon, corn + asparagus succotash, creamy corn puree, baby rocket arugula | 36 GF

CHICKEN PICCATA

flour-dusted chicken breast with lemon caper sauce, artichoke, kalamata olives, tomatoes + linguine | 32

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

PIZZA

handmade pizza crust, fired in a wood-burning oven

TRUFFLE MUSHROOM

portabella mushroom, goat cheese + mozzarella, pine nuts, truffle oil | 18

SAUSAGE

italian sausage, pepperoni, black olives, pepperoncini, red bell pepper, red onion, marinara, mozzarella + fresh chives | 19

MARGHERITA

roma tomatoes, fresh mozzarella, tomato sauce + micro basil | 18

SANDWICH

fries, sweet potato fries, or pasta salad

BEEF

braised pulled beef, caramelized onions + mushrooms, horseradish aioli, brioche roll, beef jus | 22

SALMON

pan-seared cajun spiced fillet, chili pepper aioli coleslaw, avocado, onion bun | 21

BURGER

all-natural free-range beef, smoked bacon, white cheddar cheese, avocado, crispy red onion, tomato, arugula, aioli, brioche bun | 22

AVOCADO FLATBREAD

avocado, heirloom tomato, cucumber, purple onion, citrus-dressed micro cilantro, jalapeno, fresh mozzarella, flat bread | 18

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All sales are subject to a 1.25% Temecula Valley Wine & Agricultural Heritage District fee.

Lunch 11:00 am ~ 4:00 pm | Dinner 4:00 pm ~ 7:00 pm | Open Daily | 951.252.1770

WHITE

- Arneis 2025 | white flower, pear + tropical guava | 13 glass | wc 10.40 | 35 | wc 28
- Angry Wife White 2025 | green apple, ripe melon + honeysuckle | 15 glass | wc 12 | 40 | wc 32
- Pas Doux 2025 | strawberries, rose petals + cantaloupe | 13 glass | wc 10.40 | 35 | wc 28
- Chardonnay 2024 | pineapple, vanilla + orange blossom | 13 glass | wc 10.40 | 35 | wc 28
- Pinot Grigio 2023 | crisp green apple, key lime + sea salt | 13 glass | wc 10.40 | 35 | wc 28
- White Pinot Noir 2023 | white peach, honeysuckle + watermelon | 15 glass | wc 12 | 40 | wc 32
- Vermentino 2025 | ripe mango, pineapple + white flower | 15 glass | wc 12 | 40 | wc 32
- Bottaia Blush 2023 | raspberry, melogold, grapefruit + lime | 17 glass | 45
- Bottaia Pecorino 2023 | ripe pineapple, pear + light florals | 17 glass | 45

RED

- Angry Wife Red 2025 | pomegranate, salted caramel + vanilla | 17 glass | wc 13.60 | 55 | wc 44
- Sangiovese 2023 | wild strawberry + cranberry crumble | 15 glass | wc 12 | 45 | wc 36
- Cabernet Franc 2023 | charred poblano pepper, sweet tobacco leaf + white pepper | 18 glass | wc 14.40 | 60 | wc 48
- Merlot 2022 | cinnamon spice, blackberry, cassis + poblano pepper | 16 glass | wc 12.80 | 50 | wc 40
- Bottaia Montepulciano 2022 | bright cherry, oregano + boysenberry | 19 glass | 75
- Doppietta 2022 | blueberry tart, ripe plum + blackberry | 16 glass | wc 12.80 | 50 | wc 40
- Petite Sirah 2022 | juicy blackberry, coffee + cedar | 16 glass | wc 12.80 | 50 | wc 40
- Pinot Noir 2023 | pimento pepper, leather + tobacco | 16 glass | wc 12.80 | 50 | wc 40
- Super T 2022 | raspberry, vanilla + cassis | 16 glass | wc 12.80 | 50 | wc 40
- Bottaia Barbera 2022 | leather, thyme + dried cranberry | 19 glass | 60
- Meritage 2023 | cassis, black currant + vanilla | 18 glass | wc 14.40 | 65 | wc 52
- Tempranillo 2024 | blueberry, cassis + oak spices | 15 glass | wc 12 | 45 | wc 36
- Petite Sirah 2017 | pomegranate + blackberry compote, lingering chocolate 85 | wc 68
- Cabernet Sauvignon Reserve 2016 | baked cranberry, red plum + forest floor | 110 | wc 88

SPARKLING

- Moscato 2024 | jasmine, peach + orange blossom | 13 glass | wc 10.40 | 35 | wc 28
- Bubbly Rosé 2024 | strawberry, white peach tea + plumeria | 13 glass | wc 10.40 | 35 | wc 28
- Vernaccia Nera 2024 | cherry cola, vanilla + clove | 15 glass | wc 12 | 45 | wc 36
- Bottaia Spumante 2023 | ripe melon, pineapple + lemon zest | 17 glass | 45

SWEET

- Beverino Bianco 2023 | sweet honeysuckle, nectarine + white tea | 12 glass | wc 9.60 | 35 | wc 28
- Beverino NV | dark chocolate covered cherry + boysenberry jam | 12 glass | wc 9.60 | 35 | wc 28
- Late Harvest 2023 | red berry compote, licorice + toasted marshmallow | 13 glass | wc 10.40 | 40 | wc 32
- Port NV | dark chocolate, red velvet cake + black cherry | 15 glass | wc 12 | 45 | wc 36
- 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 | 25 | wc 20

BEER

- Booze Brothers Penny Blonde | blonde ale, light hops + malt, crisp | 9
- Booze Brothers Los Hermanos | light mexican lager brewed with pilsner malt + flaked corn | 9
- Karl Strauss Tower X West Coast IPA | pine + resin, fruity with citrus hops, crisp clean finish | 9
- Karl Strauss Boat Shoes Hazy IPA | citrus and sweet fruit, juicy finish, intense hops | 9
- Pizza Port Chronic Amber Ale | caramel and roasted malt, hint of hops | 9
- Fieldwork Pilsner Non-Alcoholic | light malt, soft bitterness, clean dry 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