

**Chairman:** Rob Hall  
**Treasurer:** John Gibbons  
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**Membership:** Viv Murray  
**Committee:** Joan Price  
 Pauline Wynn  
**Website:** Chris Hall

  
**Aviva Fellowship**  
 Founded 2002  
**Croydon Area**  
[www.avivafellowshipcroydon.org.uk](http://www.avivafellowshipcroydon.org.uk)

**Event Organiser:**  
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April 2026



**Italian Lunch**  
**at PONTE NUOVO**  
**Tuesday, 19<sup>th</sup> May, 2026**

For our Spring Italian Lunch we are returning to **Ponte Nuovo** in Croydon. Our visit will be on **Tuesday, 19<sup>th</sup> May at 12pm**.

The restaurant is situated under the Croydon Flyover at 86-88 High Street, Croydon CR0 1NA. Please book in with Rob on arrival.

We shall order on the day from our usual set menu of Main Course plus Dessert, shown overleaf, so there is no need to place your order now. This excellent two course meal, followed by filter coffee or tea, plus gratuity, is at the subsidised price of £26 per person.

The restaurant opens at 12 and our lunch is set for 12:30pm. *Please do not enter the restaurant before 12 o'clock, as the staff will not be ready to welcome you.*

**In order to avoid unnecessary delays, when the waiters come to take our orders at the tables, please let them just take all the food orders first so that the Chef can start to work his magic, and then they will return to take drink orders.** Water will of course be available on the table but, due to our limited funds, we have had to discontinue the inclusion of a glass of wine or soft drink, so you may buy drinks at the bar or at your table if required, but it will have to be at your own expense.

Please complete the slip below and send it to **Rob Hall** at the address above\* together with a cheque made payable to Aviva Fellowship, to arrive no later than **Friday 15<sup>th</sup> May 2026**. (*\*Please note, putting a dot between the "1" and the "B" should deter the postman from delivering to number 18*)

The Wandle multi storey car park is directly behind (and just downhill from) the restaurant. The car park sits under the Croydon Flyover, and is accessed via Whitgift Street, a turning off the High Street just past the restaurant if approaching from the south.

Bus Nos. 60, 119, 166, 312, 405, 407, 412, 466 and 468 from Park Street, Croydon stop nearby.

Nos. 119 and 466 also stop on the bridge opposite East Croydon Railway Station.

If travelling from Croydon, alight at the **bus stop just before the Croydon Flyover and walk forward to the restaurant on the other side of the road**. If travelling from the south, alight at the Croydon Flyover bus stop.

Photos may be taken at our events and published on our website. If you do not wish to be in any photos, let the photographer know.

+ By providing an email address to Croydon Aviva Fellowship you agree we may send you future Event details.

Details are held securely and solely for Fellowship purposes as per current Data Protection Regulations.



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**Italian Lunch at Ponte Nuovo – Tuesday, 19<sup>th</sup> May 2026**

Email Address+..... Tel. No.....

Number of lunches.....at £26 per head = £..... cheque payable to **Aviva Fellowship**

<u>Member Surname</u>	<u>First Name</u>	<u>Guest/Member Surname</u>	<u>First Name</u>
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**AVIVA FELLOWSHIP CROYDON**  
**LUNCH MENU – TUESDAY, 19<sup>TH</sup> MAY 2026**

**Main Courses**

**Lasagne di Carne**

Classic popular Italian recipe with egg pasta sheets baked in a beef, tomato and béchamel sauce

**Spaghetti Ragù**

Spaghetti with homemade ragù (Bolognese) sauce consisting of mincemeat, tomato and herbs  
*Vegan version also available – spaghetti served with vegan ragout, just ask your waiter (Ve)*

**Penne Buongustaio**

Pasta tubes with ham and peas in a tomato, mincemeat and cream sauce

**Ravioli Ricotta e Spinaci (V)**

Homemade pasta filled with ricotta and spinach in a pesto and tomato sauce

**Rigatoni alla Norma (Ve)**

Classic Italian recipe with pasta tubes, tomato and basil, in a garlic and aubergine sauce

**Pollo al Funghi**

Succulent roast breast of chicken with mushrooms in a creamy sauce. Served with chips

**Insalata di Pollo**

Succulent grilled chicken strips served on a green salad, with bacon, croutons and parmesan shavings in an Italian dressing

**Risotto al Funghi (V)**

Rice and mushrooms in a creamy sauce, topped with shavings of parmesan

**Menu Dolci (Desserts)**

**Tiramisu**

Favourite homemade typical Italian dessert with a sponge base soaked with liqueur and espresso coffee. Topped with fresh cream, mascarpone cheese and covered with a fine layer of cocoa powder

**Profiteroles**

Luxurious dessert with choux pastry filled with fresh cream smothered with a rich chocolate sauce

**Panna Cotta**

Traditional homemade Italian dessert made with fresh cream and vanilla essence, with various toppings

**Chocolate Fudge Cake**

A chocoholics delight with a warm chocolate layered sponge cake, served with vanilla ice cream

**Sorbeto Italiano**

Choice of sorbets including orange, mango and raspberry

**Gelato Italiano**

Three scoops of delicious Italian ice cream, chocolate, strawberry and vanilla

**Filter Coffee / Tea**