

PERINI & PERINI  
BAR  
A SPACE TAILOR-MADE  
FOR  
PRIVATE FUNCTIONS

With its speak- easy vibe and a menu packed with years of Italian family culinary secrets, Perini & Perini can serve all your party needs.

Downstairs at Ponti's Italian Kitchen, the space has a capacity for 45 guests for a sit down meal, or 80 for a standing reception and drinks. Choose from a variety of set menus, canapés or à la carte options.

Private Dining Room seats 10 people and is available for intimate meals or meetings

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For further information  
please speak to Alice or Robert,  
email us at [perini@pontis.co.uk](mailto:perini@pontis.co.uk)  
or visit

[www.periniandperini.co.uk](http://www.periniandperini.co.uk)

SINCE  1963  
**PONTI'S**  
ITALIAN KITCHEN

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO YOUR BILL, 100% OF THIS IS PAID DIRECTLY TO OUR WONDERFUL STAFF

ANTIPASTI

<b>Affettati Misti</b> GF <i>(ideal for sharing)</i> Mortadella, prosciutto crudo, salame, coppa, artisan bread	12.5	<b>Antipasto Vegetariano v.</b> GF <i>(ideal for sharing)</i> Italian cheeses, grilled vegetables, cherry tomatoes, green olives, artisan bread	12.5
<b>Sapori di Puglia v.</b> GF Olives with crispy flatbread, tapenade	4.75	<b>Cestino di Pane Italiano v.</b> Selection of homemade artisan Italian breads	4.5
<b>Zuppa di Stagione</b> Chef's homemade soup of the day	6.5	<b>Pane Marinara v.</b> Tomato and oregano flatbread	5
<b>Polpette</b> Beef meatballs, spicy tomato sauce, focaccia	6	<b>Fritto di Mare</b> King prawns and squid with paprika mayo	8.5
<b>Bruschetta v.</b> Whipped ricotta cheese, roasted cherry tomatoes, basil leaves on sourdough bread	6.5	<b>Pane all'Aglio con Mozzarella v.</b> Garlic bread with mozzarella	5.5
<b>Insalata con Salmone</b> GF Home cured salmon, endive, beetroot, crème fraiche, lemon	8	<b>Crocchette con Porcini v.</b> Porcini and béchamel croquettes, salsa verde, rocket	5.5

PASTA AND RISOTTO

<b>Tortelloni di Ricotta v.</b> Ricotta and black truffle filling, butternut squash cream, amaretti crumbs, balsamic	15	<b>Linguine con Gamberetti</b> King prawns, cherry tomatoes, white wine, chilli, garlic	15
<b>Spaghetti Pesto e Broccolini v.</b> Homemade pesto, long stem broccoli	11	<b>Tagliolini con Salsiccia</b> Spicy sausage meat, creamy tomato sauce, courgettes, chilli, parmesan	13
<b>Lasagne al Forno</b> Our traditional family recipe	13	<b>Cannelloni Ricotta e Spinaci v.</b> Ricotta and spinach filled pasta sheets, tomato and bechamel sauce	12.5
<b>Tagliolini ai Funghi Porcini v.</b> Porcini mushrooms, parsley	13.5	<b>Risotto Asparagi v.</b> Fresh asparagus, vegetarian cheese	13
<b>Tagliatelle Ragù</b> Classic bolognese recipe, parmesan	13	<b>Spaghetti Carbonara</b> Pancetta, free-range eggs, cream, parmesan	13

IF YOU HAVE ANY ALLERGIES PLEASE LET US KNOW AND WE WILL BE DELIGHTED TO MEET YOUR REQUIREMENTS WHEREVER POSSIBLE

MEAT AND FISH

<b>Pollo al Rosmarino</b> GF Chargrilled rosemary-marinated chicken breast, grilled vegetables, pesto	14.5
<b>Ponti's Burger</b> GF 8oz Scottish beef burger, tomato relish, rocket, beef tomato, mayonnaise, brioche bun, fries <i>Add provolone cheese or pancetta £1.00 each</i>	14
<b>Bistecca di Manzo alla Griglia</b> GF Chargrilled 21 day aged 8oz rib-eye steak, rocket, fries	24
<b>Cotoletta alla Milanese</b> Pan-fried breaded chicken breast, olive oil mashed potato, sage butter	14.5
<b>Pancetta di Maiale</b> GF Slow-roasted pork belly, veal and balsamic jus, olive oil mash, cabbage, caramelised apple	17.5
<b>Merluzzo in Padella</b> GF Pan-fried cod fillet, long stem broccoli, chilli, lemon and butter sauce, roasted cherry tomatoes	18
<b>Salmone al Forno</b> GF Oven-baked salmon fillet, black olives, capers, cherry tomatoes, basil mashed potato, white wine and butter sauce	18

SIDES

<b>Broccolini v.</b> GF Long stem broccoli with chilli	4.25
<b>Purè di Patate v.</b> Olive oil mash	4
<b>Zucchine Fritte v.</b> Deep fried courgette	4.25
<b>Insalata Mista v.</b> GF Mixed salad	4
<b>Spinaci Saltati v.</b> GF Sautéed spinach	4.25
<b>Patatine Fritte v.</b> GF Fries	4

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PIZZA

<b>Emilia</b> Parma ham, mozzarella, rocket, tomatoes	13.5
<b>Salsiccia e Patate</b> Spicy sausage meat, rosemary potatoes, mozzarella	13.5
<b>Diavola</b> Salami, mozzarella, fresh chilli, red onions	13.5
<b>Vegetariana v.</b> Mozzarella, grilled vegetables, black olives, spicy caramelised onions	12
<b>Calzone</b> Mortadella, mozzarella, mushrooms, tomato sauce	12
<b>Pizza con Polpette</b> Beef meatballs, spicy tomato sauce, rocket, mozzarella	13
<b>Margherita v.</b> Mozzarella, fresh basil leaves	9.5

SALADS

<b>Panzanella</b> GF Red and yellow cherry tomatoes, courgettes, croutons, basil, dressing	12
<b>Insalata Pecorino</b> GF Aged pecorino cheese, mixed leaves, beetroot, walnuts, pomegranate seeds, lemon, croutons, olive oil dressing	11.5
<b>Insalata Cesare</b> GF Pancetta, lettuce, parmesan, croutons, anchovy dressing <i>Add grilled chicken breast for £4.50</i>	10
<b>Insalata Tricolore v.</b> GF Mozzarella, tomatoes, avocado, basil, rocket	12.5

*GF. dish is gluten free when served without bread*

*v. suitable for vegetarians*