

BOOK YOUR CHRISTMAS
PARTY

AT

PERINI & PERINI
BAR

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

For further information
please speak to Alice or Robert,
email us at perini@pontis.co.uk
or visit

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

Affettati Misti <small>GF</small>	8.5	Antipasto Vegetariano v. <small>GF</small>	8.5
Mortadella, prosciutto crudo, salame, coppa, artisan bread		Italian cheeses, grilled vegetables, cherry tomatoes, green olives, artisan bread	
Sapori di Puglia v. <small>GF</small>	5	Cestino di Pane Italiano v.	5
Olives with crispy flatbread, tapenade		Selection of homemade artisan Italian breads	
Zuppa del Giorno	7	Pane all'Aglione v.	5
Chef's homemade soup of the day		Flatbread and garlic butter	
Polpette	6.5	Fritto di Mare	8.5
Beef meatballs, spicy tomato sauce, parsley, parmesan, focaccia		Fried King prawns and squid with paprika mayo	
Bruschetta v.	6.5	Pane all'Aglione con Mozzarella v.	5.5
Whipped ricotta cheese, roasted cherry tomatoes, basil leaves on sourdough bread		Garlic bread with mozzarella	
Melanzane alla Parmigiana	6	Arancini al Porcini	5.5
Aubergine, tomato, Provolone cheese, Parmigiano Reggiano DOP, capers, basil, olive oil dressing		Porcini mushrooms, rice, provolone cheese and Olive oil, balsamic vinegar dressing	

PASTA AND RISOTTO

Penne con Pollo, Pesto e Piselli	13	Spaghetti Carbonara	14.5
Pan fried chicken breast, cream, garlic, chilli, peas & almond pesto		Pancetta DOP, free-range eggs, cream, parmesan	
Cannelloni Ricotta e Spinaci v.	13	Tagliolini ai Funghi Porcini v.	14
Ricotta and spinach filled pasta sheets, parmesan, tomato and bechamel sauce		Fresh pasta, porcini mushrooms, parsley, parmesan	
Risotto alla Zucca v.	14	Tagliolini con Salsiccia	15
Creamy risotto with pumpkin, peas, grated parmesan, chilli flakes, butter, white wine		Fresh pasta, spicy sausage, tomato sauce, courgette, chilli, parmesan	
Lasagne al Forno	14	Tortelloni Cacio & Pepe v.	16
Our traditional family recipe		Handmade pasta, ricotta, pecorino, parmesan, black pepper, pumpkin puree, balsamic	
Tagliatelle Ragù	14	Linguine con Gamberetti	16
Fresh pasta, traditional homemade bolognese, parmesan, parsley, butter		King prawn, cherry tomatoes, white wine, chilli, garlic, parsley	

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

MEAT AND FISH

Ponti's Burger <small>GF</small>	14.5
8oz Scottish beef burger, tomato relish, rocket, beef tomato, mayonnaise, brioche bun, fries	
<i>Add provolone cheese or pancetta £1.00 each</i>	
Pollo al Rosmarino <small>GF</small>	15
Chargrilled rosemary and garlic marinated chicken breast, marinated grilled vegetables, pesto	
Cotoletta alla Milanese	15
Pan-fried breaded chicken breast, olive oil, mashed potato, sage butter	
Pancetta di Maiale <small>GF</small>	17.5
Slow-roasted pork belly, veal and balsamic jus, sweet potato puree, red cabbage	
Salmone al Forno <small>GF</small>	18.5
Oven-baked salmon fillet, dauphinoise potato, garlic, tomatoes, cream, lemon, orange and nutmeg drizzle	
Merluzzo in Padella <small>GF</small>	19
Pan-fried cod fillet, long stem broccoli, chilli, lemon and butter sauce, roasted cherry tomatoes, Olive oil	

Bistecca di Manzo alla Griglia <small>GF</small>	24
Chargrilled 21 day aged 8oz rib-eye steak, rocket, fries, Balsamic	

SIDES

Broccolini v. <small>GF</small>	4.5
Long stem broccoli with chilli	
Purè di Patate v.	4.5
Olive oil mash	
Zucchine Fritte v.	4.5
Deep fried courgette	
Insalata Mista v. <small>GF</small>	4.5
Mixed salad	
Spinaci Saltati v. <small>GF</small>	4.5
Sautéed spinach in garlic	
Patatine Fritte v. <small>GF</small>	4.5
Fries	

PIZZA

Margherita v.	10.5
Mozzarella, tomato sauce, fresh basil leaves	
Vegetariana v.	13
Mozzarella, tomato sauce, grilled vegetables, black olives, caramelised onions	
Calzone	13
Mortadella, mozzarella, mushrooms, tomato sauce	
Pizza con Polpette	13.5
Beef meatballs, spicy tomato sauce, rocket, mozzarella, chilli flakes	
Emilia	14.5
Parma Ham DOP, mozzarella, rocket, cherry tomatoes, tomato sauce	
Quattro Stagione	13.5
Mushrooms, mortadella, peppers, black olives, mozzarella, tomato sauce	
Diavola	14
Salame Piacentino DOP, mozzarella, fresh chilli, red onions, tomato sauce	

SALADS

Insalata Cesare <small>GF</small>	10.5
Pancetta DOP, lettuce, parmesan, croutons, anchovy dressing	
<i>Add grilled chicken breast for £4.50</i>	
Quinoa salad <small>GF</small>	11
Avocado, radish, almonds, parsley, carrots, spring onion, black olives, cherry tomatoes, lemon & basil dressing	
Insalata Pecorino <small>GF</small>	11.5
Aged pecorino cheese, mixed leaves, beetroot, walnuts, pomegranate seeds, croutons, olive oil and lemon dressing	
Insalata Tricolore v. <small>GF</small>	12.5
Mozzarella, tomatoes, avocado, basil, rocket	

v. suitable for vegetarians

DOP - Protected Designation of Origin

GF. dish is gluten free when served without bread

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