

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 sit down meals, or 80 for standing receptions and drinks. Choose from a variety of set menus, canapés or à la carte options.

Private Dining is also available seating 10 people 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

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

PASTA AND RISOTTO

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

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| Pollo al Rosmarino GF Chargrilled rosemary-marinated chicken breast, grilled vegetables, pesto | 14.5 |
| Ponti's Burger 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 |
| Bistecca di Manzo alla Griglia GF Chargrilled 21 day aged 8oz rib-eye steak, rocket, fries | 24 |
| Cotoletta alla Milanese Pan-fried breaded chicken breast, olive oil mashed potato, sage butter | 14.5 |
| Pancetta di Maiale GF Slow-roasted pork belly, veal and balsamic jus, olive oil mash, cabbage, caramelised apple | 17.5 |
| Merluzzo in Padella GF Pan-fried cod fillet, long stem broccoli, chilli, lemon and butter sauce, roasted cherry tomatoes | 18 |
| Salmone al Forno GF Oven-baked salmon fillet, black olives, capers, cherry tomatoes, basil mashed potato, white wine and butter sauce | 18 |

SIDES

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

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PIZZA

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

SALADS

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

GF. dish is gluten free when served without bread

v. suitable for vegetarians