

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

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 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

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

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

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

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

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