

BOOK YOUR CHRISTMAS PARTY

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PERINI & PERINI
BAR

Upstairs at Ponti's Italian Kitchen is the Perini & Perini Bar,
a space that is tailor-made for private functions.

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

Seating 60 people for sit down meals, or 120 for standing
and drinks. Choose from a variety of set menus,
canapés or à la carte options.

Private Dining is also available seating 16 people for intimate
meals or meetings.

For further information
please speak to a member of staff,
email us at perini@pontis.co.uk
or visit

www.periniandperini.co.uk

SINCE  1963

PONTI'S

ITALIAN KITCHEN

AN OPTIONAL 10% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO YOUR BILL, 100% OF
THIS IS PAID DIRECTLY TO OUR WONDERFUL STAFF

ANTIPASTI

Sapori di Puglia v. GF Olives with crispy flatbread, tapenade	4.5	Zuppa di Stagione Chef's homemade soup of the day	6.5
Pane all'Aglio v. Garlic bread	4.5	Cestino di Pane Italiano v. Selection of homemade artisan Italian breads	4.5
Polpette Beef meatballs, spicy tomato sauce, focaccia	6	Pane all'Aglio con Mozzarella v. Garlic bread with mozzarella	5.5
Prosciutto e Fico GF Parma ham, fig, pears, pomegranate endive, balsamic	6	Bruschetta v. Whipped ricotta cheese, roasted cherry tomatoes, basil leaves on sourdough bread	6
Crocchette di Patata v. Vegetarian cheese filled potato croquettes, salsa verde, red pepper garnish	5.5	Affettati Misti GF Mortadella, prosciutto crudo, salame, coppa, artisan bread (ideal for sharing)	11.5
Fritto di Mare King prawns and squid with paprika mayo	8.5	Antipasto Vegetariano v. GF Italian cheeses, grilled vegetables, cherry tomatoes, green olives, artisan bread (ideal for sharing)	11

PASTA AND RISOTTO

Cannelloni Ricotta e Spinaci v. Ricotta and spinach filled pasta sheets, tomato and bechamel sauce	12	Tortelloni di Ricotta v. Ricotta and black truffle filling, butternut squash cream, amaretti crumbs, balsamic	14
Risotto Asparagi v. Fresh asparagus, vegetarian cheese	12.5	Pisarei e Faso v. Handmade pasta, borlotti beans, tomato sauce	11
Risotto Radicchio e Gorgonzola v. Gorgonzola cheese, red radicchio	12.5	Tagliolini ai Funghi Porcini v. Porcini mushrooms, parsley	13.5
Spaghetti Carbonara Pancetta, free-range eggs, cream, parmesan	12.5	Lasagne al Forno Our traditional family recipe	13
Linguine con Gamberetti King prawns, cherry tomatoes, white wine, chilli, garlic	15	Tagliatelle Ragù Classic bolognese recipe, parmesan	12.5

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

MEAT AND FISH

Cotoletta alla Milanese Pan-fried breaded chicken breast, olive oil mashed potato, sage butter	14
Merluzzo in Padella GF Pan-fried cod fillet, pea purée, roasted cauliflower, pea shoots	17.5
Pancetta di Maiale GF Slow-roasted pork belly, veal and balsamic jus, olive oil mash, cabbage, caramelised apple	17
Pollo al Rosmarino GF Chargrilled rosemary-marinated chicken breast, grilled vegetables, pesto	14
Bistecca di Manzo alla Griglia GF Chargrilled 21 day aged 8oz rib-eye steak, rocket, fries	22.5
Salmone al Forno GF Oven-baked salmon fillet, black olives, capers, cherry tomatoes, basil mashed potato, white wine and butter sauce	16.5
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>	13.5

SIDES

Purè di Patate v. Olive oil mash	4
Patatine Fritte v. GF Fries	4
Zucchine Fritte v. Deep fried courgette	4
Insalata Mista v. GF Mixed salad	4
Verdure ai Ferri v. GF Grilled vegetables	4
Spinaci Saltati v. GF Sautéed spinach	4

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PIZZA

Pizza con Polpette Beef meatballs, spicy tomato sauce, mozzarella	13
Porcini e Pancetta Porcini mushrooms, pancetta, tomato sauce, mozzarella	13.5
Calzone Mortadella, mozzarella, mushrooms, tomato sauce	12
Margherita v. Mozzarella, fresh basil leaves	9.5
Emilia Parma ham, mozzarella, rocket, tomatoes	13.5
Vegetariana v. Mozzarella, grilled vegetables, black olives, spicy caramelised onions	12
Diavola Salami, mozzarella, fresh chilli, red onions	13.5

SALADS

Insalata Pecorino GF Aged pecorino cheese, mixed leaves, beetroot, walnuts, pomegranate seeds, lemon, croutons, olive oil dressing	11.5
Insalata Cesare con Pollo GF Grilled chicken, pancetta, lettuce, parmesan, croutons, anchovy dressing	14
Insalata Tricolore v. GF Mozzarella, tomatoes, avocado, basil, rocket	12.5

GF. dish is gluten free when served without bread

v. suitable for vegetarians