

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 event needs.

On the first floor of Ponti's Italian Kitchen, the space has capacity for 60 guests for a sit down meal or 120 for a standing reception and drinks. Choose from a variety of set menus, canapés or à la carte options.

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

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For further information  
please speak to Argys or Rizard,  
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 10% 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 8.5 Mortadella, prosciutto crudo, salame, coppa, artisan bread	<b>Antipasto Vegetariano v.</b> GF 8.5 Italian cheeses, grilled vegetables, cherry tomatoes, green olives, artisan bread
<b>Sapori di Puglia v.</b> GF 5 Olives with crispy flatbread, tapenade	<b>Cestino di Pane Italiano v.</b> 4.5 Selection of homemade artisan Italian breads
<b>Zuppa del Giorno</b> 6.5 Chef's homemade soup of the day	<b>Pane all'Aglio v.</b> 5 Flatbread and garlic butter
<b>Polpette</b> 6 Beef meatballs, spicy tomato sauce, focaccia	<b>Fritto di Mare</b> 8.5 King prawns and squid with paprika mayo
<b>Bruschetta v.</b> 6.5 Whipped ricotta cheese, roasted cherry tomatoes, basil leaves on sourdough bread	<b>Pane all'Aglio con Mozzarella v.</b> 5.5 Garlic bread with mozzarella
<b>Insalata con Merluzzo</b> 9.5 Fresh Cod, cucumber, cherry tomatoes, carrots, avocado puree, fresh chilli	<b>Arancini al Porcini</b> 5.5 Porcini mushrooms blended with risotto, provolone cheese and Olive oil

PASTA AND RISOTTO

<b>Tagliolini con Melanzana v.</b> 11.5 Fresh pasta, parmesan, aubergine, spring onions	<b>Spaghetti Carbonara</b> 13 Pancetta DOP, free-range eggs, cream, parmesan
<b>Cannelloni Ricotta e Spinaci v.</b> 12.5 Ricotta and spinach filled pasta sheets, tomato and bechamel sauce	<b>Tagliolini ai Funghi Porcini v.</b> 13.5 Fresh pasta, porcini mushrooms, parsley, parmesan
<b>Risotto al Zucca v.</b> 13 Creamy risotto with pumpkin, peas, grated parmesan, chilli flakes	<b>Tagliolini con Salsiccia</b> 13.5 Fresh pasta, spicy sausage meat, creamy tomato sauce, courgette, chilli, parmesan
<b>Lasagne al Forno</b> 13 Our traditional family recipe	<b>Tortelloni Cacio &amp; Pepe v.</b> 13.5 Handmade pasta, ricotta, pecorino, parmesan, black pepper, pumpkin puree, balsamic
<b>Tagliatelle Ragù</b> 13 Fresh pasta, traditional homemade bolognese, parmesan	<b>Linguine con Gamberetti</b> 15 King prawn, cherry tomatoes, white wine, chilli, garlic

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

MEAT AND FISH

<b>Ponti's Burger</b> GF 13.5 8oz Scottish beef burger, tomato relish, rocket, beef tomato, mayonnaise, brioche bun, fries <i>Add provolone cheese or pancetta £1.00 each</i>
<b>Pollo al Rosmarino</b> GF 14.5 Chargrilled rosemary and garlic marinated chicken breast, grilled vegetables, pesto
<b>Cotoletta alla Milanese</b> 14.5 Pan-fried breaded chicken breast, olive oil, mashed potato, sage butter
<b>Pancetta di Maiale</b> GF 17.5 Slow-roasted pork belly, veal and balsamic jus, sweet potato puree, red cabbage
<b>Salmone al Forno</b> GF 18.5 Oven-baked salmon fillet, dauphionise potato, garlic, lemon, orange and nutmeg drizzle
<b>Merluzzo in Padella</b> GF 19 Pan-fried cod fillet, long stem broccoli, chilli, lemon and butter sauce, roasted cherry tomatoes
<b>Bistecca di Manzo alla Griglia</b> GF 22.5 Chargrilled 21 day aged 8oz rib-eye steak, rocket, fries

SIDES

<b>Broccolini v.</b> GF 4.5 Long stem broccoli with chilli
<b>Purè di Patate v.</b> 4.25 Olive oil mash
<b>Zucchine Fritte v.</b> 4.25 Deep fried courgette
<b>Insalata Mista v.</b> GF 4.25 Mixed salad
<b>Spinaci Saltati v.</b> GF 4.25 Sautéed spinach
<b>Patatine Fritte v.</b> GF 4.25 Fries

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PIZZA

<b>Margherita v.</b> 9.5 Mozzarella, tomato sauce, fresh basil leaves
<b>Vegetariana v.</b> 12 Mozzarella, tomato sauce, grilled vegetables, black olives, caramelised onions
<b>Calzone</b> 12 Mortadella, mozzarella, mushrooms, tomato sauce
<b>Pizza con Polpette</b> 13 Beef meatballs, spicy tomato sauce, rocket, mozzarella
<b>Emilia</b> 13.5 Parma Ham DOP, mozzarella, rocket, tomatoes, tomato sauce
<b>Quattro Stagione</b> 13.5 Mushroom, mortadella, peppers, black olives, mozzarella, tomato sauce
<b>Diavola</b> 13.5 Salame Piacentino DOP, mozzarella, fresh chilli, red onions, tomato sauce

SALADS

<b>Insalata Cesare</b> GF 10 Pancetta DOP, lettuce, parmesan, croutons, anchovy dressing <i>Add grilled chicken breast for £4.50</i>
<b>Quinoa salad</b> GF 10.5 Avocado, radish, almonds, parsley, carrots, spring onion, black olives, cherry tomatoes, lemon & basil dressing
<b>Insalata Pecorino</b> GF 11.5 Aged pecorino cheese, mixed leaves, beetroot, walnuts, pomegranate seeds, lemon, croutons, olive oil and lemon dressing
<b>Insalata Tricolore v.</b> GF 12.5 Mozzarella, tomatoes, avocado, basil, rocket

*v. suitable for vegetarians*