



# Christmas Dinner Menu

2 course £24.95, 3 course £27.95

Friday, Saturday, Christmas Eve & Hogmanay only 3 courses - £29.95

## Starters

### ZUPPA DI NATALE

Winter favourite, ham and lentil soup served with freshly baked Italian bread.

### ITALIAN MINISTRONE

(V) (VEGAN\*)

Classic Italian soup made with a combination of 8 vegetables. Served with freshly baked Italian bread.

### BRUSCHETTA MASCARPONE

(V) (VEGAN\*)

Fresh tomatoes marinated with garlic and fresh basil, topped with creamy mascarpone, sweet balsamic glaze and served over Italian garlic bread.

### PATE

Chicken liver pate, served with caramelised onions and Italian toast.

### ALETTE DI POLLO

Spicy BBQ chicken wings served with garlic mayo dip.

### PRAWN COCKTAIL

A Christmas favourite - baby prawns with marie rose sauce served on a bed of salad.

### PIENO COMBO (V)

A selection of our mozzarella sticks, arancini formaggio and funghi fritti. Served with garlic mayo dip.

**ALLERGENS** – please ask your server for any allergy or dietary requirements you may have.

A discretionary 10% service charge will be added to tables of 6 or more.

(V) - Vegetarian  
(VEGAN\*) - Can be altered to become vegan.  
Please ask server

## Main Courses

### TACCHINO DI NATALE

Christmas dinner with all the trimmings! Turkey, stuffing, bacon-wrapped chipolatas, roast potatoes and seasonal vegetables. Served with cranberry sauce and gravy.

### PIZZA VEGETALI

(V) (VEGAN\*)

12" stonebaked pizza with our tomato basil sauce, mozzarella and mixed roast Mediterranean vegetables.

### PIZZA AL ROSSO

12" stonebaked pizza with our tomato basil sauce, mozzarella, spicy chicken, roasted red peppers and cherry tomatoes.

### PIZZA MEXICANA

12" stonebaked pizza with our tomato basil sauce, mozzarella, spicy beef strips and marinated mixed red and yellow peppers.

### TORTELLONI FORMAGGIO (V)

Spinach and ricotta stuffed parcel pasta with a creamy tomato sauce.

### PENNE PIENO

A truly indulgent dish with chicken, broccoli, red onion and mushrooms, cooked in a creamy garlic sauce.

### PENNE ANDIAMO

Aurora sauce, creamy base with tomato, tossed with penne pasta, chicken and mushrooms.

### POLLO STROGANOFF

Succulent chicken breast, mushrooms and onions in our Stroganoff sauce, served with boiled rice.

### FILETTO PIENO (£6.95 SUPPLEMENT)

9oz fillet steak, butterflied and layered with Stornoway black pudding. Served with our peppercorn sauce and roast potatoes and seasonal vegetables.

### SEA BASS

Fresh sea bass cooked in a white wine and lemon sauce, served with boiled rice.

### RISOTTO POLLO CREMA

Italian rice dish with tender chicken breast, courgettes and spinach in a creamy garlic sauce.

## Desserts

### TIRAMISU

Our homemade recipe, espresso soaked ladyfingers, infused with Italian liqueurs, layered with mascarpone and cream and dusted with cocoa.

### GELATO AMARETTI

Porrelli's double vanilla ice cream with crushed Italian amaretti biscotti

### CHRISTMAS PUDDING

Traditional Christmas pudding served with brandy sauce.

### VEGAN BROWNIE AND ICE CREAM (VEGAN)

Vegan chocolate brownie served warm with dairy-free vanilla ice cream. (Contains nuts).

## Christmas Cocktails!

### CHRISTMAS SPRITZ £6.95

Aperol, cranberry juice, prosecco and soda, with orange and rosemary garnish.

### SANTA BABY £7.95

Absolut vanilla vodka, strawberry liqueur, strawberry puree, lime and served with a shot of prosecco.

Buon Natale from all of us at Pieno! x



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