How to book ©0141 332 7728 reservations@ristorante-pieno.com www.ristorante-pieno.com

Buon Natale from all of us at Pieno / x

Ristorante Pieno

Space for large group bookings subject to availability. We kindly ask for a deposit of \$5 per person for groups of 6 people or more.

Gift vouchers available to purchase online

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## Pieno Christmas Lunch Menu

Sunday - Thursday 2 course £19.95 3 course £24.95

Friday, Saturday, Christmas Eve & Hogmanay 2 course £21.95 3 course £27.95

#### Pizza Mexicana

12" stone-baked pizza topped with our tomato basil sauce, for di latte mozzarella, spicy marinated beef strips and sweet and smoky red and yellow peppers.

#### Penne Pollo Pesto 🌖

Succulent chicken chunks, bright and herby pesto, toasted pine nuts and sweet sundried tomatoes tossed with penne pasta and a touch of cream.

#### Pizza Al Greco 💟 💓

12" stone-baked pizza topped with our tomato basil sauce, fior di latte mozzarella, red onion, black olives, red peppers and crumbly feta.

#### Bistecca Diane (\$) (£7 supplement)

Boz sirloin steak, best served medium, generously topped with our indulgent Diane sauce. Served with roast potatoes and seasonal vegetables.

#### Seabass 🇯

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

#### Risotto Monteverdi 💓

Italian rice dish with succulent chicken, courgettes and spinach in a cream and garlic sauce (Alternative vegan risotto available)

#### Pollo Rustica 🍅

Tender chicken breast, sauteed red onion and sweet red peppers cooked in our tomato and basil sauce with a touch of chilli. Served with boiled rice.

# Pessetts

Christmas Pudding (§) (W) Traditional Christmas pudding topped with our delicious brandy sauce.

#### **Signature Tiramisu**

Our own recipe and most popular dessert! Espresso-soaked ladyfingers, infused with Italian liqueurs, layered with cream and mascarpone and dusted with cocoa.

#### Gelato Amaretti

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

#### Strawberry Cheesecake

Creamy vanilla cheesecake topped with tart and sweet strawberry coulis.

## Christmas Cocktails

#### Christmas Spritz £8.95

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

#### Santa Baby £9.95

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

#### The Grinch £9.95

Vodka, melon liqueur, fresh lime, ginger ale and served with a candy cane.

#### Holly Jolly Christmas £9.95

Vodka, elderflower liqueur, orange juice and ginger beer.





Homemade chicken liver pate, served with caramelised onions and our own freshly baked Italian bread, toasted.

#### Funghi Fritti 💙

Pate

Zupba Di Natale 🔒

baked Italian bread.

Italian garlic bread.

Winter favourite, ham and lentil

Italian Minestrone

soup, served with our own freshly

Classic Italian soup with a medley

of 8 hearty vegetables, served with

our own freshly baked Italian bread.

Bruschetta Mascarpone (1) V V

garlic and fresh basil, topped with

creamy mascarpone and drizzled

with sweet balsamic, served over

Breaded mushrooms, lightly fried until golden and served with garlic mayo dip.

#### Crostini Formaggio 🔰

Our own freshly baked Italian garlic bread, to asted with mozzarella and drizzled with pesto.

#### Mozzarella Fritta 🕥

Breaded sticks of mozzarella, lightly fried until golden and served with a tomoto dip.

### Mains

#### Tacchino Di Natale 🥑

Christmas dinner with all the delicious trimmings! Roast turkey, aromatic pork and sage stuffing, crispy bacon-wrapped chipolatas, fluffy roast potatoes and tender seasonal vegetables, served with cranberry sauce and a rich gravy,

#### Penne Salsiccia

Crumbled Italian sausage and sauteed red onions tossed with penne pasta in our tomato and basil sauce with a hint of fresh chillies.





### Piero Christmas Hinner Menu, From 4pm to 10pm

Sunday - Thursday 2 course £30.95 3 course £36.95 Friday, Saturday, ChristmasEve & Hogmanay 2 course £32.95 3 course £39.95

### Statters

#### Zuppa Di Natale ( 😫

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

#### Italian Minestrone 🎒 🕥 💓

Classic Italian soup with a medley of 8 hearty vegetables, served with our own freshly baked Italian bread.

#### Bruschetta Ricotta 🌖 🕥 💓

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

#### Pate

Homemade chicken liver pate, served with caramelised onions and our own freshly baked Italian bread, toasted.

#### Prawn Cocktail (

A Christmas favourite – baby prawns generously topped with our tangy Marie Rose sauce and served on a bed of salad.

#### Pieno Combo 🟹

Our most popular starters combined! Arancini formaggio, mozzarella sticks and funghi Fritti, served tomato dip and garlic mayo dip

#### Alette di Pollo

Succulent chicken wings drenched in a spicy BBQ sauce and served with our garlic mayo dip.





### Mains

#### Tacchino Di Natale 🤳

Christmas dinner with all the delicious trimmings! Roast turkey, aromatic pork and sage stuffing, crispy bacon-wrapped chipolatas, fluffy roast potatoes and tender seasonal vegetables, served with cranberry sauce and a rich gravy

#### Lobster Ravioli

Pasta pillows filled with tender lobster, tossed in our pink Aurora sauce.

#### Penne Salsiccia

Crumbled Italian sausage and sauteed red onions tossed with penne pasta in our tomato and basil sauce with a hint of fresh chillies.

#### Pizza Di Natale

Christmas on a pizza! 12" stone-baked pizza topped with our tomato basil sauce, fior di latte mozzarella, turkey, stuffing and chipolatas.

#### Pollo Alla Crema 🌘

Tender chicken breast, grilled until golden and generously topped with our creamy garlic sauce with sauteed mushrooms. Served with boiled rice.

#### Pizza Mexicana

12" stone-baked pizza topped with our tomato basil sauce, for di latte mozzarella, spicy marinated beef strips and sweet and smoky red and yellow peppers.

#### Ravioli Di Carne

Pasta parcels with a flavourful pork centre, tossed with a rich creamy garlic sauce and sweet juicy cherry tomatoes.

#### Penne Pollo Pesto (

Succulent chicken chunks, bright and herby pesto, toasted pine nuts and sweet sundried tomatoes tossed with penne pasta and a touch of cream.

#### Pizza Al Greco 💙 💓

12" stone-baked pizza topped with our tomato basil sauce, fior di latte mozzarella, red onion, black olives, red peppers and crumbly feta.

#### Pollo Rustica 🌘

Tender chicken breast, sauteed red onion and sweet red peppers cooked in our tomato and basil sauce with a touch of chilli. Served with boiled rice.

#### Filetto Al Pepe 鷠

(£9 supplement) Grilled 902 fillet steak, cooked how you like and generously topped with our peppercorn sauce. Served with roast potatoes and vegetables.

#### Salmone 🌔

Delicate solmon fillet topped with our pink Aurora sauce and a hint of citrusy lemon, served with boiled rice.

#### Involtini Di Manzo

Stornoway black pudding wrapped in tender slices of roast beef, generously topped with our rich gravy sauce, served with roast potatoes and seasonal vegetables

#### Risotto Monteverdi 💓

Italian rice dish with succulent chicken, courgettes and spinach in a cream and garlic sauce. (Alternative vegan risotto available)

### Hesselts

#### Christmas Pudding 😫 💓

Traditional Christmas pudding topped with our delicious brandy sauce.

#### Signature tiramisu

Our own recipe and most popular dessert! Espresso-soaked ladyfingers, infused with Italian liqueurs, layered with cream and mascarpone and dusted with cocca.

#### Gelato Amaretti

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

#### Chocolate Fudge Cake 💓

Ridiculously indulgent chocolate fudge cake. Served warm with Porrelli's double vanilla ice cream

#### Strawberry Cheesecake

Creamy vanilla cheesecake topped with tart and sweet strawberry coulis.

Available from 29th November - 31st December.

Christmas Eve and Hogmanay last reservations at 7pm.

Closed Christmas Day and New Year's Day.

An optional 10% service charge may be added to groups of 6 or more and is paid in full to the staff working.

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Follow us for all the latest at Pieno!

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