



Christmas @ Pieno

Buon Natale from all of us at Pieno! x

Pieno Christmas Lunch Menu

From 12pm to 3:45pm

Sunday - Thursday

2 course £19.95

3 course £24.95

Friday, Saturday, Christmas Eve & Hogmanay

2 course £21.95

3 course £27.95

Starters

Zuppa Di Natale

Winter favourite, ham and lentil soup, served with our own freshly baked Italian bread. 1*, 2, 7*

Italian Minestrone

Classic Italian soup with a medley of 8 hearty vegetables, served with our own freshly baked Italian bread. 1*, 2, 7*

Bruschetta Mascarpone

Fresh tomatoes marinated with garlic and fresh basil, topped with creamy mascarpone and drizzled with sweet balsamic, served over Italian garlic bread. 1*7*, 13*

Pate

Homemade chicken liver pate, served with caramelised onions and our own freshly baked Italian bread, toasted. 1*, 2, 7, 13

Funghi Fritti

Breaded mushrooms, lightly fried until golden and served with garlic mayo dip. 1, 3, 7, 8*, 12, 13*

Crostini Formaggio

Our own freshly baked Italian garlic bread, toasted with mozzarella and drizzled with pesto. 1*, 7, 10, 13*

Mozzarella Fritta

Breaded sticks of mozzarella, lightly fried until golden and served with a tomato dip. 1, 3, 7, 12, 13*

Sides

Garlic Bread £4.45

2 slices of Italian garlic bread. 1*, 7

Garlic Bread Mozzarella £6.45

2 slices of Italian garlic bread topped with mozzarella. 1*, 7, 8*, 13*

Focaccia Rosemary £6.95

Focaccia style pizza bread made with extra virgin olive oil and rosemary. 1

Add Napoli - £2.00

Insalata Mista £5.95

Small mixed salad. 8*, 13*

Insalata Caprese £8.95

Fresh tomatoes, buffalo mozzarella and fresh basil, topped with olive oil and balsamic glaze. 7, 13*

Fries £5.45

Skinny fries. 1, 12



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. 1*, 7*, 13*

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. 1, 7*, 13

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. 7*, 8*, 12*, 13*

Pizza Mexicana

12" stone-baked pizza topped with our tomato basil sauce, fior di latte mozzarella, spicy marinated beef strips and sweet and smoky red and yellow peppers. 1, 7*

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. 1*, 7, 10, 13*

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. 1, 7*

Bistecca Diane (£7 supplement)


8oz sirloin steak, best served medium, generously topped with our indulgent Diane sauce. Served with roast potatoes and seasonal vegetables. 7, 8, 13

Seabass

Fresh seabass cooked in a white wine and lemon sauce, served with boiled rice. 4, 7*, 13*

Risotto Monteverdi

Italian rice dish with succulent chicken, courgettes and spinach in a cream and garlic sauce. 7

(Alternative vegan risotto available) 

Desserts

Christmas Pudding

Traditional Christmas pudding topped with our delicious brandy sauce. 1*, 3*, 7*, 9, 10, 12, 13

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. 1, 7, 12*, 13

Gelato Amaretti

Porrelli's double vanilla ice cream topped with crushed Italian amaretti biscotti. 1, 3, 7, 9, 10, 12*

Strawberry Cheesecake

Creamy vanilla cheesecake topped with tart and sweet strawberry coulis. 1, 3, 7, 12

A 10% service charge may be added to groups of 6 or more.

We offer complimentary black pepper and parmesan cheese on your dish at the table. Please note that our parmesan contains allergens 3 and 7 and is not vegetarian.

Any allergens with an asterisk (*) can be removed from the dish upon request.

Allergen Key

Please inform your server of any allergy requirements you may have.



Can be altered to be gluten free



Vegetarian



Can be altered to be vegan

1- Gluten
2- Celery
3- Egg
4- Fish

5- Crustaceans
6- Molluscs
7- Milk
8- Mustard

9- Peanuts
10- Other Nuts
11- Sesame Seeds
12- Soya

13- Sulphur Dioxide
14- Lupin