Ristorante Pieno
GLASGOW

Christmas @ Pieno

Buon Natale from all of us at Pieno! x

Pieno Christmas Lunch Menu

26th November - 31st December

From 12pm to 3:30pm

Sunday - Thursday	Friday, Saturday, ChristmasEve & Hogmanay
2 course £22.95	2 course £24.95
3 course £27.95	3 course £29.95

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

Pieno Combo
Our most popular starters combined! Arancini formaggio, mozzarella sticks and funghi Fritti, served with garlic mayo sauce. 1, 3, 7, 8, 12, 13*

Bruschetta Parma
Toasted Italian garlic bread topped with Parma ham, garlic and fresh basil marinated tomatoes and shavings of parmesan, finished with a drizzle of balsamic glaze and extra virgin olive oil. 1, 7, 13*

Alette di Pollo
Succulent chicken wings drenched in a spicy BBQ sauce and served with our garlic mayo dip. 3*, 8, 13

Prawn Cocktail
A Christmas favourite – baby prawns generously topped with our tangy Marie Rose sauce and served on a bed of salad. 3, 5, 8

Sides

Garlic Bread £4.95
2 slices of Italian garlic bread. 1*, 7

Garlic Bread Mozzarella £6.95
2 slices of Italian garlic bread topped with mozzarella. 1*, 7, 8*, 13*

Focaccia Rosemary £7.45
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*

Lasagna
The ultimate Italian comfort dish! Layers of bolognese, béchamel and pasta, topped with mozzarella and cooked in the oven. Served with a slice of our homemade Italian garlic bread 1*, 3, 7, 12, 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 Calabrese
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 Quattro Stagioni
12" stone-baked pizza topped with mozzarella, roasted peppers, onions, mushrooms and marinated artichokes - each ingredient representing a different season in the year. 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)

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.1, 7*, 13*

Tagliatelle Crema Funghi
Tagliatelle tossed with mushrooms, garlic and pesto with a creamy sauce. 1*, 3, 7, 10

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 discretionary 10% festive gratuity will be added to all bills.
All of it goes directly to our fantastic team, with heartfelt thanks.

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

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