



Christmas @ Pieno

Buon Natale from all of us at Pieno! x

How to book

Call on 0141 332 7728 or Email reservations@ristorante-pieno.com
Online booking through our website www.ristorante-pieno.com

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

  @ristorantepieno_glasgow



Pieno Christmas Lunch Menu

**2 course £17.95, 3 course £20.95.
Friday, Saturday only 3 courses £23.95**

Starters

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 Mascarpone 🌿🌿🌿

Fresh tomatoes marinated with garlic and fresh basil, topped with creamy mascarpone 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.

Funghi Fritti 🌿

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

Crostini Formaggio 🌿

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

Mozzarella Fritta 🌿

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

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, fior 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, artichokes, black olives, red peppers and crumbly feta.

Bistecca Diane 🌿

(\$5 supplement)
8oz 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 Di Zucca 🌿🌿🌿

Italian rice dish with roast garlic, butternut squash and sweet red peppers.

Desserts

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 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 £7.50

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

Santa Baby £8.50

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

The Grinch £8.50

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

Holly Jolly Christmas £8.50

Vodka, elderflower liqueur, orange juice and ginger beer.



Can be altered to be gluten free



Vegetarian



Can be altered to be vegan





Pieno Christmas Dinner Menu

2 course £27.95, 3 course £31.95.
Friday, Saturday only 3 courses £34.95

Starters

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 with garlic mayo sauce.

Crostini Funghi

Sauteed mushrooms in a rich creamy garlic sauce, served over our own freshly baked Italian garlic bread.

 Can be altered to be gluten free

 Vegetarian

 Can be altered to be vegan

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, fior 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 Ai Greco

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

Filetto Pieno

(£7 supplement)
Butterflied 9oz tender fillet steak, layered with Stornoway black pudding and generously topped with our indulgent peppercorn sauce. Served with roast potatoes and seasonal vegetables.

Salmon

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

Involtni 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 Di Zucca

Italian rice dish with roast garlic, butternut squash and sweet red peppers.

Desserts

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 cocoa.

Gelato Amaretti

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

Brownie and Ice cream

Seasonal chocolate brownies from the fabulous Big Bear Bakery, served warm with Porrelli's double vanilla ice cream.

Strawberry Cheesecake

Creamy vanilla cheesecake topped with tart and sweet strawberry coulis.

November

S	M	T	W	T	F	S
				24	25	26
27	28	29	30			

December

S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

Buon Natale from all of us at Pieno! x

**Available from
Thursday 24TH November to Saturday 31ST December**

Closed Christmas day and New Year's day.

**Christmas Eve and Hogmanay – Only Christmas menu available.
Last reservations at 7pm.**

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



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