

SINCE 2013

PER TE
RISTORANTE
&
LOUNGE
AUTHENTIC ITALIAN

Zuppa Di Funghi | 44 | v

Wild Mushroom puree with truffle and creamy mascarpone.

ZUPPE - SOUP

Minestrone Alla Genovese | 42 | v

Clear soup made in Per Te's style with seasonal vegetables and basil pesto

INSALATA - SALAD

Caesar Salad Con Pollo E Pancetta | 56

Grilled chicken, turkey bacon and baby gem lettuce tossed in a classic caesar dressing with shavings of Parmigiano Reggiano and garlic croutons

Manzo Con Rucola E Funghi | 58

Grilled strips of Tenderloin, Mushrooms, cherry tomatoes, Roquette, Parmesan shavings with Balsamic reduction.

Insalata Frutti Di Mare | 69

Prawns, calamari, black mussels served on a bed of mixed leaves, chilli and lemon vinaigrette

Gorgonzola E Pere Insalata | 64 | v | N

Gorgonzola DOP, Pears, roasted walnuts, black raisins, served on mixed lettuce and balsamic dressing

Quinoa Insalata | 63 | v

Quinoa, Pomogranate, onion, tomato and parsley with lemon dressing and fresh basil.

ANTIPASTI - STARTERS

Antipasto Classico | 106

Classical antipasti platter (Per Te Special) Spicy salami, Smoked salmon, Prawns wrapped in Turkey bacon, grilled Mediterranean vegetables, Olives, sun dried tomato, Mozzarella di Bufala

Burrata Con Pomodorini | 86 | v

Fresh creamy burrata served with fresh cherry and sundried tomatoes drizzled with extra virgin olive oil and fresh basil

Bruschetta Al Pomodoro E Basilico | 54 | v

Ciabatta slices slathered with pesto, topped with Basil, Italian tomatoes and roquette leaves

Italiano Hummus | 32 | v

Tuscan white Cannellini beans blended in a traditional style with truffle served with mushrooms and toasted Ciabatta

Caprese Con Mozzarella Di Bufala | 61 | v

Buffalo mozzarella, Italian tomatoes and fresh basil, drizzled with extra virgin olive oil

Antipasto Di Verdure | 96 | v

Vegetarian antipasti platter (Per Te Special), Grilled Mediterranean Vegetables, Mushroom Fregola, Olives, Mozzarella di Bufala, Mini bruschetta and Parmesan, Asparagus, figs, roquette salad

Tartare Di Tonne Al Fritto Dello Passione | 77

Fresh Tuna tartare with passion fruit and orange zest

Crostone Con Formaggio Di Capra E Funghi | 49 | v

Toasted Ciabatta, generous spread of truffle paste, topped with wild mushrooms and melted goat cheese, roquette leaves

Fritto Misto | 75

Crispy fried seafood and vegetables with pesto mayonnaise

Fritto Mele | 39 | v

Green Apple Fries finished with Per Te's in-house spice blend

PASTE - PASTA

Orecchiette Con Salsiccia Piccante | 82

Orecchiette simmered in tomato sauce with spicy Italian sausage and vine cherry tomatoes

Tortelli Di Patate Del Mugello | 85

Tuscan style handmade tortelli pasta filled with tomato, Parmesan potatoes tossed in ragu

Gnocchi Con Pomodorini E Stracciatella | 86 | v

Handmade Gnocchi with cherry tomatoes, fresh basil and creamy stracciatella cheese

Lasagne Alla Bolognese | 85

Traditional layered in-house lasagne sheets with bolognese, mozzarella and parmesan cheese

Linguine Ai Frutti Di Mare | 91

Linguine with prawns, calamari, black mussels in a tomato seafood broth

Pansotti Con Brasato | 82

Fresh homemade pansotti filled with tender braised beef finished in truffle brown butter sauce

Spaghetti Aglio E Olio | 63 | v

Spaghetti tossed in infused garlic oil and hint of chilli, finished with fresh parsley

Spaghetti Aglio, Olio E Gamberi | 82

Sautéed prawns tossed in infused garlic oil and hint of chilli, finished with fresh parsley

Ravioli Con Spinaci E Ricotta | 76 | v

Homemade spinach and ricotta ravioli cooked in a light sage butter sauce

Melanzane Alla Parmigiana | 72 | v

Oven baked eggplant layered with tomato sauce, mozzarella, parmesan and basil

All prices are inclusive of VAT 5% & Municipality fee of 7%

***V = Vegetarian, N – Contains Nuts

If you suffer with any kind of allergies kindly speak to our Manager before you place the order.

RISOTTI: RISOTTO

Ossobucco Alla Milanese | 155

Braised veal shanks served on a bed of saffron risotto

Risotto Funghi | 88 | v

Risotto with wild mushroom and truffles

Risotto Ai Frutti Di Mare | 92 |

Carnaroli rice slow cooked with prawns, black mussels, calamari and asparagus

SECONDI PIATTI: MAIN COURSE

PESCE - FISH

Salmone All'Aglia E Al Miele | 105

Salmon Pan seared and honey glazed served with garlic & lemon brown butter sauce and green beans

Branzino Con Fregola Di Calamari | 149

Sea bass with calamari fregola, grilled asparagus and cherry tomato salsa

Tonno Alla Griglia Siciliana | 145

Tuna grilled Sicilian style, Olives & cherry tomatoes sauce with broccolini stems

Gamberoni Con Finocchio | 125

Large Pink Argentinian prawns sautéed in lemon and thyme served with fennel salsa

Impetata Di Cozze | 120

Mussels in lemon, garlic and parsley with toasted Ciabatta

CARNE E POLLO MEAT AND CHICKEN

Filetto Di Wagyu | 280

Grilled Wagyu Tenderloin, Grade- 8 250 gms

Occhio Costale Di Wagyu | 240

Grilled Wagyu Rib Eye, Grade-5 250 gms

Choice of Sides: Mash Potatoes or Steam

Vegetables Choice of Sauce: Mushroom or Pepper

Pollo Ripieno Con Mozzarella E Pomodori | 98

Roasted Chicken breast filled with Italian tomatoes, basil and buffalo mozzarella, Creamy pesto sauce

Carre' Di Agnello E Crosta Alle Erbe | 135

Rack of Lamb with Italian Herb crust, roasted potatoes, rosemary garlic sauce

CONTORNI - SIDE DISH

Asparagi | 36

Grilled Asparagus

Spinaci All'Aglia | 29 |

Sautéed spinach with garlic

Broccolini | 29

Tender stems sautéed in extra virgin olive oil

Funghi Con Balsamico | 29

Mushrooms with a touch of Balsamic

Puré Di Patate | 29

Creamy mashed potatoes

Pane All'Aglia | 29

Thin crust Garlic Bread

PIZZE - PIZZA

Porcini E Tartufo | 92

Porcini mushroom, goat cheese, ricotta, rosemary potatoes and truffle paste

Valtellina | 77

Freshly sliced bresaola, Rocket leaves and shavings of parmesan

Bufalina | 72

Classic Margherita style Buffalo mozzarella cheese, tomatoes and fresh basil

Diavola | 72

Spicy beef pepperoni served on the bed of parmesan and mozzarella cheese

Pollo Piccante | 77

Marinated chicken with grilled bell peppers, parsley and chilly

Frutti Di Mare | 92

Prawns, black mussels, calamari with red onion, garlic and chilly

Gamberi E Pesto | 85

Prawns and cherry tomatoes on creamy pesto

DOLCI - DESSERTS

Tiramisu | 49

Classic Italian dessert made with mascarpone and espresso drenched Savoiardi biscuits

Pistachio Semifreddo | 44 | N

Semi frozen Pistachio mousse with creamy pistachio and mix berries

Fondente ai due cioccolati | 48

Fondante baked to order with a perfect balance of 54% dark chocolate with vanilla gelato

Babà Napoletano Al Rum | 49

Baba cake soaked in sweet orange, finished with vanilla cream Berries and dark rum (optional)

Panna Cotta Al Frutto Della Passione | 49

Traditional Italian vanilla cream infused with fresh passion fruit

Mela Dolce Con Caramello | 48 |

Apple fries with Coconut and Caramel, served with vanilla gelato

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