

Per Tutti

DON GIOVANNI TAKEOVER

Aperitivo

BELLINI	£6.50
APEROL SPRITZ	£6.00
PROSECCO	£5.50

Starters

OLIVES ✓	£3.25
HOME MADE BREAD ✓ WITH SALTED BUTTER	£3.50
GARLIC BREAD ✓ PLAIN	£4.50
TOMATO	£5.50
CHEESE	£6.50
FOCACCIA SPECIALÉ ✓ FRESH ROSEMARY, CHERRY TOMATOES, ROCKET, PARMESAN SHAVINGS AND EXTRA VIRGIN OLIVE OIL	£6.95
SOUP OF THE DAY SERVED WITH HOMEMADE CIABATTA	£5.50
CALAMARI FRIED SQUID WITH A WEDGE OF LEMON	£6.50
FRITTO MISTO KING PRAWNS, SQUID, BABY OCTOPUS, WHITE FISH	£8.95
ANTIPASTO ✓ <small>AVAILABLE</small> SELECTION OF ITALIAN CURED MEATS, GRILLED AUBERGINE, OLIVES, MOZZARELLA, GRILLED PEPPERS, TOMATOES AND GRISSINI STICKS	£8.95
PATÉ DUCK AND CHICKEN LIVER PATÉ WITH TOASTED BREAD AND CRANBERRY COMPOTE	£5.50
FUNGHI AL FORNO ✓ PORTABELLO MUSHROOMS TOPPED WITH SPINACH AND MOZZARELLA IN A SUN DRIED TOMATO SAUCE	£6.95
COZZÉ PICCANTI STEAMED SCOTTISH MUSSELS WITH CHILLI IN A TOMATO SAUCE	£8.95
TORTINO DI GRANCHIO HOME MADE CRAB CAKES	£7.95
BRUSCHETTA POMODORO ✓ TOASTED CIABATTA WITH CHERRY TOMATOES, ONIONS AND PESTO	£5.95
CARPACCIO DI MANZO BRITISH FILLET STEAK WITH A HOME MADE DRESSING	£9.95
GAMBERONI GRIGLIATI PAN FRIED KING PRAWNS WITH A LEMON, CHILLI AND EXTRA VIRGIN OLIVE OIL ON TOASTED CIABATTA	£9.95
BURRATA ✓ CHERRY VINE TOMATOES, BASIL, EXTRA VIRGIN OLIVE OIL	£9.95
POLPETTE HOMEMADE MEATBALLS IN A TOMATO SAUCE WITH FRESH BASIL	£8.50

Head Chef Specials

PLEASE ASK YOUR SERVER FOR THIS WEEK'S SPECIALS

Neapolitan Stone Baked Pizza

MARGHERITA ✓ MOZZARELLA, BASIL, TOMATO	£8.50
CAPRI ANCHOVIES, TUNA, CAPERS, SHALLOTS, TOMATO	£11.50
ITALIA PARMA HAM, ROCKET, PARMESAN SHAVINGS, TOMATO	£10.50
ROMA ✓ <small>N</small> ROCKET, FETA, CHERRY TOMATO, TOASTED PINE NUTS	£10.00
DG BUFFALO MOZZARELLA, MEAT BALLS, RED CHILLI	£10.50
BRESAOLA BRESAOLA AIR-DRIED BEEF FILLET, ROCKET, PARMESAN, TOMATO	£11.50
DIAVOLA SPICY SALAMI, RED ONIONS, FRESH CHILLI	£10.25
CALZONE FOLDED PIZZA WITH HAM, SPICY SALAMI, MOZZARELLA AND MUSHROOMS	£12.50

LUNCH TAKEOUT/OFFICE DELIVERY AVAILABLE. ORDER IN ADVANCE

Pasta é Risotto

	STARTER	MAIN
LINGUINE VONGOLE LINGUINE PASTA, RAZOR CLAMS, CLAMS, CHERRY TOMATOES	£10.95	£17.95
PAPPARDELLE FUNGHI ✓ MUSHROOMS, CREAM ADD TRUFFLE SHAVINGS	£10.95 £5.50	£17.95 £5.50
GNOCCHI SORRENTINA ✓ TOMATO, FIOR DE LATTE, BASIL	£8.95	£13.95
RISOTTO MARÉ MUSSELS, SQUID RINGS, BABY PRAWNS AND SCALLOPS	£9.95	£15.95
LASAGNE CLASSIC BEEF WITH BÉCHAMEL	£11.50	
CANNELLONI ✓ HOME MADE PANCAKES FILLED WITH GRILLED MEDITERRANEAN VEGETABLES, WITH TOMATO AND BÉCHAMEL. FINISHED IN THE OVEN	£9.95	
PENNÉ ARRABBIATA ✓ PENNE PASTA, CHILLI, PARSLEY, TOMATO SAUCE AND OLIVES ADD CHICKEN	£7.45 £1.95	£12.95 £2.95
RAVIOLI DI SPINACI ✓ EGG RAVIOLI FILLED WITH RICOTTA AND SPINACH IN A BUTTER AND SAGE SAUCE	£7.95	£12.95
RAVIOLI ARAGOSTA HOME MADE RAVIOLI LOBSTER IN A LOBSTER BISQUE AND CHILLI	£9.95	£16.95
TAGIATELLE AL POLPETTE TAGIATELLE PASTA WITH HAND MADE MEAT BALLS, TOMATO SAUCE, PARSLEY	£8.95	£15.95
FARFALLE AL SALMONE BOWTIE PASTA WITH SMOKED SALMON, DILL, IN A CREAMY TOMATO SAUCE	£9.45	£15.95
SPAGHETTI ARAGOSTA OUR FAMOUS SPAGHETTI LOBSTER WITH FRESH SCOTTISH LOBSTER, PEAS IN A CREAMY TOMATO SAUCE		£19.95
SPAGHETTI CARBONARA SPAGHETTI WITH GUANCIALE WITH CRUSHED PEPPERCORNS ADD CHICKEN	£8.95 £1.95	£14.45 £2.95

Al Ferri

OUR CATTLE ARE REARED ON FARMS IN AND AROUND THE MACCLESFIELD AREA. IT IS THEN MATURED ON THE BONE PRIOR TO TRIMMING

ALL SERVED WITH A CHOICE OF SIDE SALAD OR FRIES AND GARLIC BUTTER SAUCE	
RIBEYE 285G	£19.95
SIRLOIN 255G	£21.95
FILLET 200G	£23.95
PEPPERCORN, PORCINI, DIANA SAUCE	£1.50

Pesce

FRESCO DEL GIORNO - 'FRESH FISH OF THE DAY'

FILETTI DI BRANZINO PAN FRIED ANGLESEY FARMED SEA BASS FILLET	£17.95
SALMON ADRIATICO GRILLED ATLANTIC SALMON WITH ASPARAGUS AND BABY PRAWNS IN A CREAM AND CHIVE SAUCE	£14.95
LOBSTER THERMIDORE NATIVE SCOTTISH LOBSTER, PAN FRIED WITH ENGLISH MUSTARD, TOPPED WITH PARMESAN AND FINISHED IN THE OVEN	£29.95 <small>HALF £19.95</small>
CODA DI ROSPO WILD SCOTTISH MONKFISH WITH CHERRY TOMATOES AND CLAMS	£14.95
CAPESANTÉ ALL' ORIENTALÉ FRESH SCOTTISH SCALLOPS, SEARED AND SERVED WITH A CHERRY VINE TOMATO JUS AND FRESH SAMPHIRE	£18.95

Contorni

FRIES ✓	£3.00
ZUCCINE FRIES ✓	£3.50
PISELLI CON PANCETTA GARDEN PEAS WITH PANCETTA AND PAN FRIED ONIONS	£3.45
INSALATA CASA ✓ MIXED LEAF, OLIVES, PEPPERS, CUCUMBERS, TOMATOES	£3.95
SPINACHI ✓ FRESH SPINACH, PAN FRIED WITH FRESH CHILLI	£3.95
PATATE ARROSTO ✓ FRIED BABY POTATOES TOPPED WITH GRATED PARMESAN	£3.95
BRESAOLA AND ROCKET SALAD BRESAOLA AIR-DRIED BEEF FILLET WITH PESTO AND PARMESAN SHAVINGS	£3.75
VERDURE DI STAGIONE ✓ MIXED SEASONAL VEGETABLES	£3.95

Desserts

PIZZA NUTELLA N	£6.50
VANILLA CHEESECAKE MADE WITH FRESH VANILLA PODS AND A BERRY COMPOTE	£5.50
AFFOGATO VANILLA ICE CREAM WITH A SHOT OF ESPRESSO	£4.50
CRÈME BRULEE N FRENCH CUSTARD, WITH A CARAMELISED SUGAR TOP	£5.50
PANNA COTTA HOME MADE VANILLA AND CREAM INFUSION WITH A BERRY COMPOTE	£5.50
GELATO ASSORTED FLAVOURS. ASK SERVER	£4.50
TIRAMISU HOME MADE CLASSIC	£5.50
STICKY TOFFEE PUDDING N TOFFEE SPONGE TOPPED WITH WALNUTS AND A STICKY TOFFEE SAUCE	£5.50
PROFITEROLES BUNS OF CHOUX PASTRY FILLED WITH CHANTILLY CREAM AND TOPPED WITH A WARM CHOCOLATE SAUCE	£5.50
CHOCOLATE BROWNIE HOME MADE, SERVED WARM WITH A SCOOP OF VANILLA ICE CREAM	£5.50

N CONTAINS NUTS OR TRACES OF NUTS

✓ VEGETARIAN DISHES

DON GIOVANNI AT PER TUTTI, 3 LIVERPOOL ROAD, MANCHESTER, M3 4NW

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ALL PRICES INCLUDE VAT AT THE CURRENT RATE. A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. ALL GRATUITIES AND SERVICE CHARGE GO TO THE TEAM THAT PREPARE AND SERVE YOUR MEAL AND DRINKS. OUR CHEESE MAY NOT BE MADE WITH VEGETABLE RENNET. OUR DISHES MAY CONTAIN NUTS OR NUT TRACES. ALL WEIGHTS STATED ARE PRIOR TO COOKING. ALLERGEN INFORMATION IS AVAILABLE ON REQUEST PLEASE ASK YOUR SERVER FOR MORE DETAILS.

Sparkling Wine

	125ML	BOTTLE
CA DEL CONSOLE PROSECCO EXTRA DRY (BOTTER, VENETO, ITALY) A CLASSIC PROSECCO WITH AROMAS OF WHITE PEACH, PEAR AND FLOWERS. THE PALATE IS FRESH, NOT TOO DRY AND CLEAN AS A WHISTLE ALL THE WAY THROUGH TO THE SPARKING FINISH.	£5.50	£29.95
ROSE DE'SALICI	£5.50	
DRAPPIER	£7.95	

Champagne

CHAMPAGNE DRAPPIER CARTE D'OR BRUT	£39.50
CHAMPAGNE DRAPPIER ROSÉ BRUT	£42.50
CHAMPAGNE VEUVE CLICQUOT	£52.50

Softs

COKE/DIET COKE/LEMONADE	£1.95
FEVER TREE TONIC & LIGHT	£1.35
FRESH ORANGE	£2.95
FROBISHERS TOMATO JUICE	£2.25
EAGER CRANBERRY/APPLE/PINEAPPLE	£2.25
FERRARELLE SPARKLING WATER	£2.95
NATIA MINERAL WATER	£2.95
FENTIMANS GINGER BEER	£2.95
RED BULL	£2.75
APPLETISER	£2.25

Bottles

PERONI GRAN RESERVE	£3.75	MORETTI	£2.95	£4.55
CORONA	£3.25	PORETTI	£2.75	£4.25
ALHAMBRA RESERVA	£4.00			
REKORDERLIG FRUIT CIDER	£4.75			
ASPALL PREMIER CRU CYDER	£4.75			

Drafts

	½ PINT	SCHOONER
MORETTI	£2.95	£4.55
PORETTI	£2.75	£4.25

Spirits

RUM BACARDI SAILOR JERRY HAVANA ESPECIAL HAVANA 7	VODKA STOLI CITRON STOLI VANILLA STOLI RED GREY GOOSE
TEQUILA EL JIMADOR SILVER EL JIMADOR GOLD PATRON XO CAFÉ	GIN GORDONS HENDRIX BOMBAY SAPPHIRE
SPIRITS & LIQUEURS COINTREAU CHAMBORD MALIBU FRANGELICO APEROL CAMPARI PUNT-E-MES CARPANO BIANCO CARPANO DRY LAZZARONI AMARETTO GALLIANO RISTRETTO PEACH SCHNAPPS BAILEYS TIA MARIA	WHISKEY JACK DANIELS JAMESON NAKED GROUSE MAKER'S MARK
	BRANDY COURVOISIER VS REMY VSOP

By The Glass

White

	175ML	250ML	BOTTLE
VILLA ROSSI TREBBIANO, RUBICONE 2015 (EMILIA-ROMAGNA, ITALY / 12%)	£5.45	£7.25	£19.95
CHARDONNAY TERRE DEL NOCE 2015 (DOLOMITI, ITALY / 12%)	£5.75	£7.60	£20.95
PINOT GRIGIO TERRE DEL NOCE 2016 (DOLOMITI, ITALY / 12%)	£5.75	£7.60	£20.95

Red

	175ML	250ML	BOTTLE
VILLA ROSSI SANGIOVESE, RUBICONE 2015 (EMILIA-ROMAGNA, ITALY / 12%)	£5.45	£7.25	£19.95
MERLOT TERRE DEL NOCE 2015 (DOLOMITI, ITALY / 12.5%)	£5.75	£7.60	£20.95
SYRAH FEUDO ARANCIO 2015 (SICILY, ITALY / 13.5%)	£5.95	£7.95	£21.95

Rosé

	175ML	250ML	BOTTLE
NINA PINOT GRIGIO ROSÉ (VENETO, ITALY / 12.5%)	£5.75	£7.60	£20.95
ZINFANDEL BLUSH (PUGLIA, ITALY / 11.5%)	£6.10	£8.10	£22.95

White Wine

REGALEALI BIANCO (CATARRATTO/INZOLIA/GRECANICO) (TASCA, SICILY, ITALY / 12%) DELICATELY FRUITY NOSE WITH APPLE, PEACH & PINK GRAPEFRUIT NOTES. THE PALATE IS QUITE INTENSE & CRISP, WITH PLENTY OF FRESH FRUIT FLAVOURS.	£24.95
GRILLO FEUDO ARANCIO (SICILY, ITALY / 13%) DEEP STRAW YELLOW WITH AN AROMA DISTINCTLY TROPICAL WITH NOTES OF MANGO & PAPAYA, THAT BLENDS WITH INKLINGS OF JASMINE & WHITE FLOWERS. BALANCED & HARMONIOUS WITH A DELICATE ACIDITY.	£21.95
CASTEL FIRMIAN SAUVIGNON BLANC (MEZZACORONA, TRENITINO-ALTO ADIGE, ITALY / 12%) A FRESH, INVIGORATING NOSE OF CUT GRASS, ELDERFLOWER & CURRANT LEAF LEADS TO A DRY, CITRUSY, BUT STILL QUITE ROUNDED PALATE. THIS ROUNDNESS ALONGSIDE A DELICATELY MINERAL FINISH IS TYPICAL TRENITINO - THIS IS AN EXCELLENT MARRIAGE OF GRAPE VARIETY & LOCATION.	£23.95
GAVI DI GAVI LA MEIRANA (PIEDMONT, ITALY / 12.5%) GREAT TEXTURE AND PRECISION, WITH DISTINCTIVE GREENGAGE AND ALMOND NOTES ON THE PALATE. FRESH AND DRY, THIS IS PARTICULARLY CHARACTERFUL GAVI.	£29.95

Red Wine

REGALEALI NERO D'AVOLA (TASCA, SICILY, ITALY / 13.5%) NOTES OF CHERRY, MULBERRY, BLACK CHERRY, BLUEBERRY, VANILLA & SAGE ON THE NOSE. VELVETY & BALANCED IN THE MOUTH.	£24.95
MONTEPULCIANO D'ABRUZZO (FATTORIA LA VALENTINA, ABRUZZI, ITALY / 13%) FIRST-CLASS PEPPERY MONTEPULCIANO, WITH ALL THE EXUBERANT FRUIT & SPICY CHARACTER OF THE GRAPE, PLUS AN EXTRA DEGREE OF REFINEMENT FROM THIS EXCELLENT PRODUCER.	£29.50
LAGREIN RISERVA 2013 (MEZZACORONA, TRENITINO-ALTO ADIGE, ITALY / 13%) BRIGHT, JUICY FOREST FRUIT AROMAS COMBINE WITH PEPPERY SPICE AND A SILKY-SMOOTH TEXTURE IN THIS VIBRANT EXPRESSION OF THE LOCAL LAGREIN GRAPE.	£27.50
NÉPRICA (NEGROAMARO/PRIMITIVO/CABERNET) (TORMARESCA, PUGLIA, ITALY / 13.5%) RED FRUITS, BLACK CHERRY & BLACKCURRANT ON THE NOSE. ON THE PALATE, THE SPICE OF THE NEGROAMARO IS COMPLEMENTED BY THE JUICY PLUM JAM FLAVOURS OF PRIMITIVO, RESULTING IN A SOFT & WELL-BALANCED WINE.	£23.95



DINE AT DG X PER TUTTI

Per Tutti

PRE-THEATRE
MENU



2 COURSES
£15.95

3 COURSES
£19.95

ANTIPASTI

ZUPPE DEL GIORNO
HOMEMADE SOUP OF THE DAY

PATE
DUCK & CHICKEN LIVER PATE,
SERVED WITH TOASTED BREAD AND A BERRY COMPOTE

CALAMARI FRITTI
HAND-CUT SQUID RINGS, LIGHTLY BATTERED,
SERVED WITH A HOMEMADE TARTARE DIP

BRUSCHETTA POMODORO **N V**
CHERRY VINE TOMATOES, PESTO, ONIONS,
GARLIC, BASIL & EXTRA VIRGIN OLIVE OIL

SECONDI

SALMON ADRIATICO
GRILLED SALMON WITH ASPARAGUS & PRAWNS IN A CREAM SAUCE.
SERVED WITH SEASONAL VEGETABLES (£2 SUPPLEMENT)

LASAGNE
HOMEMADE CLASSIC WITH BOLOGNESE AND BECHAMEL SAUCE,
MOZZARELLA, BASIL & TOMATO

RAVIOLI DI SPINACI **V**
RAVIOLI FILLED WITH RICOTTA AND SPINACH IN A BUTTER SAUCE

COSTATA
285G BRITISH RIB EYE SERVED WITH GARLIC BUTTER AND FRIES

DOLCE

TIRAMISU **V**
HOMEMADE CLASSIC WITH COFFEE & MASCARPONE

PANNA COTTA **V**
HOMEMADE WITH CREAM & VANILLA,
TOPPED WITH A WINTER BERRY COMPOTE

GELATO **V**
CHOICE OF FLAVOURS, ASK YOUR SERVER

VANILLA CHEESECAKE **V**
MADE WITH FRESH VANILLA PODS,
TOPPED WITH A WINTER BERRY COMPOTE

5 - 7 PM EVERY DAY