
RISTORANTE

Piccolo Mondo

THE NEW XS DINNER MENU

MENU 1

Two Course Dinner:

You may choose any dishes from any section of the menu including coffee.

£24.50 per person = £49.00 for Two

MENU 2

Three Course Dinner:

You may choose any dishes from any section of the menu including coffee.

£29.50 per person = £59.00 for Two

★ MENU 3 SPECIAL ★

**This is the New Three Course XS Dinner
Star ★ plus Celebration Menu | A Complete Dinner for Two**

★ £42.50 per person = £85.00 for Two ★

MENU 3 FULLY INCLUSIVE OF:

- Choice of Aperitif:** Prosecco Cocktail, Bellini, a glass of Prosecco, Alcohol free cocktail, Kir Royale, Gin & Tonic, Peroni, Moretti or a glass of Premium Wine (Red, White or Rosé)
You may choose any Three Courses of your choice from any food section of the Menu
- A large choice of Antipasti (Hors d' Oeuvres) to choose from.**
- To complement your meal please choose one bottle of Premium Wine to share between two. See the wine list with a choice of 16 different Premium wines. 5 Red, 5 White, 2 Rose, 2 Prosecco (Rose or white)**
- Soup Course:** Choice of 4 soups.
- Pasta Course:** 2 different Pasta dishes, Risotto or Vegetarian dishes.
- Meat or choice of fish dishes - FULLY GARNISHED**
- Choice of Dessert or Cheese with Dessert Wine or Port (late vintage) with Coffee**
Or
After Dinner Drink Including Coffee with: (House Brandy, Malt Whisky, Limoncello, Sambuca, Tia Maria, Grappa, Bailey's, Amaretto, Rum)
- There is a Supplement charge of £5.00 for extra course.**

Is a very special menu made with selected dishes from our A La Carte menu.

ANTIPASTI ~ HORS D'OEUVRES



Trio of Mushrooms, Mozzarella & Onion Rings (V)

Mushrooms, Mozzarella cubes, zucchini and onion rings dressed in breadcrumbs, deep-fried, garnished with a crispy salad, served with garlic mayonnaise.

Mussels alla Provinciale

Mussels cooked in onions, garlic, white wine, black pepper, tomato sauce and parsley.

Potted Prawns (House Speciality)

Sautéed in butter with onions, mushrooms, garlic, dry Sherry, white pepper, demi-glace and cream.
(Served hot with grissini – breadsticks -)

Terrine of Pâté

Made with chicken & duck liver and served with toast, redcurrant jelly and seasonal leaves.

Mediterranean Antipasto (V)

A selection of roasted peppers, mushrooms, artichokes, sun-dried tomatoes, zucchini, aubergines & balsamic onions preserved in olive oil & served with fresh Mozzarella over crispy Focaccia bread.

Tempura of Seafood (Fritto Misto)

Calamari, scampi, prawns, Queen scallops dressed in light batter, deep fried & served over mixed salad leaves with tartare sauce.

Seafood Croquette (Chef's Special)

Made with a blend of crab, cod fillet and prawns. Sautéed in extra virgin olive oil, with shallots, a hint of garlic, white wine, mild cheese, seasoned, dressed in breadcrumbs, pan fried. Served over a bernaise sauce.

Classic Italian Antipasto

A fine, assorted selection of Italian cured meat like Parma ham, Salami, baked ham etc. Garnished with olives and grilled vegetables.

Scottish Smoked Salmon & Prawns

With extra virgin olive oil, garnished with capers, lemon wedge, seasonal salad leaves and served with wholemeal bread.

Grilled Tiger Prawns

(Peeled & Shell Free) With herb's salad, chilli and Hollandaise sauce.

Stuffed Mushrooms

Deep fried breaded mushrooms stuffed with a blend of cheese and ham, and served over salad leaves with garlic mayonnaise.

Melon with Seasonal Fruit (V)

or Melon, Parma ham & Mascarpone Cheese

SOUPS



Pasta e Fagioli

Classic farmer's soup dish Tuscany style made with potatoes, pasta, onions, celery, carrots, garlic, mixed fresh vegetables, best end cured Italian ham, fresh herbs and Borlotti beans. Served with "fettunta" bread on a side dish. Delicious!

Minestrone Soup (V)

The Classic Italian Vegetable Soup.

Pappa al Pomodoro (V)

This thick, tasty soup is made with tomatoes, fresh basil, leeks, chilli peppers, whole wheat bread, olive oil, salt and pepper.

Zuppa della Fattoria (V)

Farmhouse cream of vegetable soup. A blend of broccoli, onions, peas, lentils, garlic, carrots, celery, cauliflower, fresh herbs and topped with croutons.

MAIN COURSES

Pasta, Risotto & Vegetarian Dishes

Linguine alla Marinara (Seafood Pasta)

Linguine tossed in extra virgin olive oil with three varieties of prawns (King, Tiger & North Atlantic), flamed in Brandy, chilli, garlic, white wine, fresh herbs, tomato & cream sauce.

Risotto all' Ortolana (V)

Rice cooked in extra virgin olive oil with vegetable stock, onions, mushrooms, garlic, zucchini, mixed peppers, petit pois & fresh herbs.

Tortelloni della Casa (V)

Pasta filled with spinach & Ricotta cheese, sautéed in extra virgin olive oil, a hint of garlic, cream, tomato sauce & basil.

Seafood Risotto alla Pescatora

Three varieties of prawns (King, Tiger & North Atlantic), mussels, calamari, sautéed in extra virgin olive oil with garlic, chilli, white wine & fresh herbs. Blended with rice.

Seafood Dishes

Fillet of Scottish Salmon

Mediterranean Style & Tiger Prawns

Grilled, then sautéed in a sauce made with extra virgin olive oil, white wine, fresh chilli, garlic, fresh herb, ginger, garnished with broad beans & strips of fine red pepper & Saffron rice.

Sea Bass (£3.50 supplement)

Fillet of Sea Bass grilled or baked with fresh rosemary, garlic, white wine, served over a mould of spinach and cream potatoes.

Grilled Seafood Platter (£6.50 supplement)

(Chef's speciality) Grilled scallops, King & Tiger prawns, mussels & Sea Bass then sautéed in onions, white wine, garlic, black pepper, parsley & saffron rice.

Fillet of Cod Venini

Baked fillet of Cod Venini, topped with a mornay sauce, then grilled. Garnished with prawns, grapes, vegetables & potatoes.

Meat Dishes

Grilled Sirloin Steak (£5.50 supplement)

10oz Scottish sirloin steak. Fully Garnished with grilled mushrooms, tomatoes, onion rings & fries.

Escalopes alla Milanese

Fillet of pork marinated with fresh herbs, dressed in breadcrumbs, pan fried & served over pasta in tomato sauce & roast potatoes.

Escalopes of Chicken Breast & Pancetta

Sautéed in extra virgin olive oil with fresh sage leaves, rosemary, a hint of garlic, white wine & Pancetta (Italian cured ham). Served over a tossed fine egg pasta noodle with cherry tomatoes & zucchini.

Bœuf Royale

Slices of roasted topside of Aberdeen Angus beef tossed in a sauce made with extra virgin olive oil, onions, red wine, mushrooms, au poivre sauce, demi-glace & cream.

Pepper Steak (Sirloin) (£5.50 supplement)

Scottish sirloin steak cooked in butter, extra virgin olive oil, peppercorn, red wine, demi-glace sauce, flamed in Brandy & blended with cream.

Carved Roasted Gigot of Lamb

Tuscany Style, Seasoned with garlic, rosemary, white wine, mint, coarse black pepper, a little chilli, wine vinegar & blended with a tangy tomato sauce. Served with baby roast potatoes & vegetable.

Escalopes of Chicken Breast Novo Mondo

Sautéed in extra virgin olive oil with onions, garlic, Parma ham, chilli, dry Sherry, red & green peppers, tomatoes, fresh herbs & cream (optional). Served over saffron rice, with baby roast potatoes & cauliflower au gratin.

Filet de Porc Stroganoff

Strips of pork fillet sautéed in butter with onions, mushrooms, red wine, a hint of garlic, mustard, & paprika, flamed with Brandy & blended with demi-glace sauce & cream. Served on a bed of rice.

Veal alla Parmigiana (£5.50 supplement)

Escalopes of Veal fillet dressed with breadcrumbs, pan-fried, topped with tomatoes sauce & mozzarella cheese, then grilled. Served over a bed of sauteed potatoes.

(V) DENOTES VEGETARIAN DISHES

All Main Courses, except pasta & risotto dishes, are served with a selection of vegetables & potatoes.

DOLCI ~ DESSERTS

Assorted Continental Cheese-Board

Served with dry fruit, honey, Grapes, pear & biscuits.

Chocolate Fudge Cake

Served hot with ice cream & fresh cream.

Sticky Toffee Pudding (Chef's Recipe)

Served hot with vanilla ice cream & cream.

Homemade Chocolate & Pecan Brownie

With vanilla ice-cream & cream.

Home Made Panna Cotta

Classic Piedmont's dessert laced with liqueur.

Espresso Crème Brulée

Espresso flavour with Tia Maria.

Tiramisú

Classic Italian dessert with whisked eggs, Mascarpone semifreddo, sponge finger, Marsala wine, coffee & cocoa.

Tea or Coffee with Assorted Continental Chocolates

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SUPPLEMENT TO THE XS DINNER MENU

MAIN COURSE SPECIALS

Lobster & Scallops Thermidor *(Supplement £12.50)*

Fresh half lobster in a sauce made with finely chopped shallot, butter, white wine, English Mustard, blended with a mornay sauce topped with a light sprinkle of Parmesan cheese, then grilled. Garnished with risotto alla Milanese and spinach.



Scottish Fillet Steak *(Supplement £7.50)*

Cooked to your choice in a pepper sauce, with red wine, demi-glace, Balsamic vinegar and flamed in Brandy. Fully garnished.



Grilled Lemon Sole Venini *(Supplement £6.50)*

Grilled fillet of Lemon Sole, topped with a mornay sauce then grilled. Garnished with prawns, grapes and served with vegetables and baby roast potatoes.



Seafood Stew (Cacciucco) *(Supplement £6.50)*

A Bouillabaisse type of this classic Tuscan seafood dish, made with langoustines, calamari, three different types of prawns, mussels, fillet of monkfish sautéed in finely chopped onions, garlic, fresh herbs, chilli, red wine and plum tomatoes. Served with "fettunta" bread on a side dish.

Above dishes are also available on our A La Carte Menu, priced accordingly.