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## RISTORANTE

# Piccolo Mondo

THE HISTORY OF PICCOLO MONDO | ESTABLISHED 1974

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*Where passion and tradition come together.*

The original Piccolo Mondo was established in 1974 and was set up by Tony and Giuliana Pierotti. Over the years it won many accolades including its listing in Egon Ronay's Lucas Guide in 1977, back to back "Casserole" commendations for excellence in 1984 and 1985, which was followed by the most prestigious title of all in 1986 the restaurant was awarded "Best Value Restaurant in Britain" by Les Routiers. No mean feat considering more than 1600 restaurants participated from all over the UK.

In 1989 Tony & Giuliana decided to sell the Piccolo Mondo & regretted it ever since. Sometimes in life you do not appreciate things until you have lost them. The duo moved on to various other projects throughout Glasgow, including "La Fiorentina" (winner of the Evening Times restaurant of the year 2004 and 2005). The Pierotti family left "La Fiorentina" in September 2005, there was a great desire to create something special which is where the idea of resurrecting the famous "Piccolo Mondo" came about.

The new Piccolo Mondo is a blend of tradition and innovation. The name is significant as it means "small world". As the saying goes, we want people to meet by surprise in our restaurant, whether it is old friends or to meet new ones. We have created a special atmosphere which we hope will make people feel relaxed and at home. We wish our customers to enjoy the experience with us and to return in the future, joining our many repeat guests, who feel more like family than customers.

The new team of co-owners at Piccolo Mondo Glasgow consists of Tony & Giuliana's son Emilio (Lio), Andrea Grasso and Iain Monaghan. Lio has followed in his father's footsteps. He assisted the running of "La Fiorentina" both on the floor and behind the scenes with his mother in the kitchen. He also worked at Cameron House Hotel in Loch Lomond to gain a broader experience of the industry.

Andrea & Lio worked together at Cameron House, where they managed the Hotel's restaurant. Andrea studied food technology in Italy before option for a career with Princess Cruises popular "Love Boat" series. Andrea attained the heights of Restaurant Manager running the ships 120 cover Italian restaurant "Sabatinis" though he had to work his way up from Bus Boy. Head Chef Iain has worked with the Pierotti family for over 20 years. He worked in the original Piccolo Mondo as well as being Head Chef at "La Fiorentina" for a number of years. Iain's knowledge of Italian cooking is extensive and incorporates the Pierotti's trade secret recipes.

Our aim is to use the wealth of our experience to provide what we trust will be a pleasant dining experience, from the food, complemented by our award winning wine list, the atmosphere and service, rounded off by good old fashioned hospitality.

*Our efforts to date have been acknowledged and we have been rewarded with the following awards:*



**WINNER**  
**SCOTLAND'S BEST**  
**RESTAURANT**  
(GLASGOW)



**TOP 5**  
**SCOTLAND'S BEST**  
**RESTAURANT**  
(GLASGOW)



**WINNER**  
**BEST ITALIAN**  
**RESTAURANT**  
(GLASGOW)



**WINNER**  
**MOST ROMANTIC**  
**RESTAURANT**  
(RENFREW)



**WINNER**  
**BEST WINE LIST**  
(GLASGOW AND  
RENFREW)



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# RISTORANTE

## *Piccolo Mondo*

### A LA CARTE MENU

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#### HORS D'OEUVRES



**Stuffed Mushrooms** £7.50

With a blend of cheese, baked ham, onions & fresh herbs, dressed with breadcrumbs, deep fried & served over a mixed salad leaves with garlic mayonnaise.

**Potted Prawns (House Speciality)** £7.50

Sautéed in butter with finely chopped onions, garlic, mushrooms, dry Sherry, freshly ground white pepper, demi-glace & cream. (Served Hot with grissini – bread sticks)

**Terrine of Pâté** £6.95

Our homemade pâté is made with chicken, duck liver, with onions, garlic, fresh herbs, sherry, blended with cream. Served with warm toast & garnished with seasonal leaves.

**Mussels alla Marinara** £7.50

Mussels cooked in extra virgin olive oil with onions, garlic, white wine, black pepper & parsley.

**Trio of Mushrooms, Mozzarella & Onion Rings (V)** £7.50

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

**Carpaccio** £9.95

Fine slices of raw prime Scottish fillet of beef marinated in lemon juice, olive oil, a hint of garlic, served with flakes of Parmesan cheese & rocket salad leaves.

**Melon with Fruit (V)** £7.95

**Melon with Parma Ham** £7.95

with Mascarpone Cheese & honey.

**Grilled Tiger Prawns** £7.95

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

**Tempura of Seafood (Fritto Misto)** £7.95  
for two: £15.00

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

**Insalata Caprese (V)** £7.95

Mozzarella di Bufala Campana, vine tomatoes, basil, Balsamic dressing & extra virgin olive oil.

**Classic Italian Antipasto** £7.95  
(Al Tagliere) for two: £15.00

A fine, assorted selection of Italian cured meat like Parma ham, Salami, Pancetta, Bresaola, etc. garnished with olives & grilled vegetables.

**Duet of Scottish Smoked Salmon & Gravalax** £8.95

With prawns, mascarpone cheese, Marie Rose sauce and extra virgin olive oil. Garnished with seasonal salad leaves and served with wholemeal bread.

**Mediterranean Antipasto (V)** £7.50

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.

## SOUPS



### **Zuppa della Fattoria (V)**

**£5.95**

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

### **Pasta e Fagioli**

**£5.95**

Classic farmer's soup dish from Tuscany 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!

### **Pappa al Pomodoro (V)**

**£5.95**

This thick, tasty soup, once the porridge of Tuscany and it is made with tomatoes, fresh basil, leeks, chilli peppers, whole wheat bread, olive oil and salt & pepper.

### **Minestrone Soup (V)**

**£5.50**

Traditional Italian vegetable soup.

## MAIN COURSES



### *Veal Dishes*

#### **Scaloppine Di Vitello Alla Romana £17.50**

Escalopes of Veal fillet cooked in white wine and sage, topped with Parma Ham. Fully garnished.

#### **Scaloppine al Funghetto**

**£17.50**

Escalopes of veal fillet sautéed in extra virgin olive oil with onion, mushroom, a hint of garlic, demi-glace, white wine and cream sauce. Fully garnished.

#### **Scaloppine di Vitello alla Milanese £17.50**

Escalopes of veal fillet dressed in light breadcrumbs, pan fried and served over Linguine al pomodoro with baby roast potatoes and vegetables.

### *Chicken Dishes*

#### **Escalopes of Chicken Breast**

**£15.50**

##### **Novo Mondo**

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

#### **Caesar Salad with Char-grilled**

**£14.50**

##### **Chicken Breast**

Strips of marinated char-grilled chicken, served over little Gem lettuce, with crispy Italian smoked bacon, Parmesan shavings, garlic croutons and original Caesar dressing.

#### **Escalopes of Chicken Breast & Pancetta**

**£15.50**

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

#### **Seared of Chicken Breast (Capri)**

**£15.50**

Sautéed in extra virgin olive oil with a hint of chilli, garlic, basil, white wine and tomato sauce. Served over spinach with baby roast potatoes and saffron rice.

## ***Fish Dishes***

### **Duet of Scallops & King Prawns      £19.50**

Cooked in extra virgin olive oil, white wine, a hint of garlic, little chilli pepper, broad beans, basil, spinach, cherry tomatoes, freshly ground white pepper and served with fine egg noodle pasta.

### **Fillet of Scottish Salmon & King Prawns Mediterranean Style      £19.50**

Grilled, then sautéed in a sauce made with extra virgin olive oil, white wine, fresh chilli, garlic, fresh herb, served with broad beans and strips of fine red pepper.

### **Sea Bass      £18.50**

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

### **Grilled Fillet of Lemon Sole      £17.50**

Served with vegetables and potatoes. With basil, pesto, pine nuts and prawns.

### **Grilled Seafood Platter      £25.50 (Chef's speciality)**

Grilled scallops, King and Tiger prawns, mussels, Monkfish & Sea Bass then sautéed in onions, white wine, garlic, black pepper, parsley & saffron rice.

**+ 1/2 Lobster for £12.50**

### **Classic Scampi alla Provinciale      £16.50**

Cooked in onions, garlic, a hint of chilli, white wine, black pepper, tomato and parsley. Served over a bed of rice.



## ***Beef Dishes***

### **Grilled Scottish Sirloin/ Ribeye Steak      £21.50**

Fully garnished with grilled Mushrooms, tomatoes, onion rings and fries.

### **Classic Steak Diane (Sirloin)      £22.50**

Scottish Sirloin Steak sautéed in butter, extra virgin olive oil, flamed in brandy with onions, mushrooms, red wine, cream, french mustard, Lea & Perrins and tomato sauce.

### **Medallions of Prime Scottish      £26.50**

#### **Fillet of Beef al Pepe Balsamico**

Cooked in a pepper sauce, red wine, Balsamic vinegar and flamed with Brandy. Fully garnished.

### **Filet de Beef Stroganoff      £21.50**

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

### **Carré Di Agnello      £20.50**

Rack of lamb pan fried in Extra virgin olive oil, mixed fresh herbs and garlic, sea salt and black pepper. Fully garnished.

### **Fillet Tournedos Rossini      £27.50**

Fillet steak pan fried in butter, served on a crouton and topped with pâté and finished with a madeira demi glace sauce.

### **Grilled Scottish Fillet Steak      £24.50**

Fully garnished with grilled Mushrooms, tomatoes, onion rings and fries.

## ***Pasta Dishes***

*All dishes £12.50 each.*

*Also available as a starter from £6.95*

### **Classic Lasagne al Forno**

Traditional lasagne with Bolognese, Béchamel & tomato sauce.

### **Spaghetti alla Carbonara**

Spaghetti tossed in extra virgin olive oil with garlic, parsley, fresh ground black pepper, Pancetta, egg yolk, Parmesan cheese and cream (optional).

### **Rigatoni alla Rozza (Rustic Style)**

Short pasta tossed in a sauce with wild mushrooms, garlic, spicy Italian sausage, a hint of chilli, tomato sauce & a touch of cream.

### **Linguine alla Marinara (*£3 supplement*)**

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

### **Fettuccine Belvedere**

Egg noodle pasta sauteed in extra virgin olive oil, onions, Scottish Smoked Salmon, capers, garlic, black peppercorns. Flamed with Belvedere Vodka & blended with cream.

### **Pasta Principessa (Princess)**

Tossed in a sauce made with fillets of chicken breast, Parma ham, Tuscan salami, white wine, petit pois, fresh tomatoes, garlic, basil and cream.

### **Pappardelle al Ragù**

Classic homemade large egg pasta ribbons tossed in a special tomato and beef sauce with Italian sausage.

### **Pasta all'Amatriciana**

Short pasta tossed in extra virgin olive oil with Pancetta, tomato sauce, garlic, fresh herbs, a touch of chilli and Pecorino cheese.

### **Gnocchetti al Pesto**

Pasta dumpling topped with famous pesto sauce from Genoa made with fresh basil, garlic, pine seeds, extra virgin olive oil, seasoning and Parmesan cheese.

## ***Vegetarian Dishes (V)***

*(All dishes £12.50 each)*

### **Tortelloni della Casa**

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

### **Rigatoni Con Verdure Miste**

Short pasta mixed with onions, garlic & mixed peppers, mushrooms, courgettes and broccoli with tomato sauce.

### **Penne Arrabbiata alla Caprese**

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil, garlic and mozzarella cheese (optional)

### **Crespelle Piccolo Mondo (crêpes)**

Baked homemade crêpes filled with creamy spinach and Ricotta cheese, topped with a tomato sauce and Mozzarella. Delicious!

## ***Risotto Dishes***

*(All dishes £12.50 each)*

### **Risotto Pollo e Asparagi**

Rice cooked in extra virgin olive oil with chicken stock, onions, white wine, garlic, diced chicken and fresh asparagus.

### **Risotto all'Ortolana**

Rice cooked in extra virgine olive oil with vegetable stock,

onions, mushrooms, garlic, zucchini, mixed peppers, petit pois, fresh herbs and sunflower seeds.

### **Seafood Risotto alla Pescatora**

Arborio rice tossed in a sauce made with extra virgin olive oil, garlic, chilli pepper, two varieties of prawns, scallops, calamari, mussels, white wine, tomatoes and fresh herbs.

*(£3 supplement)*

# FLAMBÉE



## MINIMUM TWO PERSON

Cooked in the Dining Room at a table near you

### Classic Steak Diane | per person £30.00

Thin fillet steak sautéed in butter and extra virgin olive oil, flamed in Brandy with onions, mushrooms, red wine, French mustard, Lea & Perrins and tomato sauce, freshly ground

### Tagliolini ai Gamberoni | per person £17.50

Fine egg pasta noodle tossed in extra virgin olive oil with three varieties of prawns (King, Tiger and North Atlantic) flamed in Brandy, chilli, garlic, white wine, fresh basil, tomato sauce and cream.

### Medallions of Prime Scottish Fillet Beef "Piccolo Mondo" | per person £30.00

Sautéed with extra virgin olive oil with onions, garlic, mushrooms, demi-glace, red wine, flamed with Brandy, flavoured with tomato & pepper sauce and blended with cream.

### Special Desserts Flambée (minimum for two)



Cooked in the Dining Room at a table near you



Crêpes Suzette or Banana **for two £17.50**



## SIDE ORDERS

Potatoes		Vegetables (V)		Sauces	
French Fries	£2.50	Spinach	£3.00	Red Wine Sauce	£2.00
Sautéed tatoes	£3.00	Asparagus	£3.00	Diane Sauce	£2.00
Lyonnais Potatoes	£3.00	Mushrooms Trifolati	£3.00	Bernaise Sauce	£2.00
		Italian Mixed Salad	£3.00	Peppercorn Sauce	£2.00
				Arrabiata Sauce	£2.00



**For Desserts, please see the: Dolci ~ Desserts & Recommended Dessert Wines List**

All our prices are inclusive of VAT but subject to 10% service charge to parties of six and over.

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# RISTORANTE

## *Piccolo Mondo*

### THE NEW XS DINNER MENU

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#### MENU 1

##### **Two Course Dinner:**

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

**£22.50 per person = £45.00 for Two**

#### MENU 2

##### **Three Course Dinner:**

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

**£27.50 per person = £55.00 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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RISTORANTE

*Piccolo Mondo*

SUPPLEMENT TO THE XS DINNER MENU

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**MAIN COURSE SPECIALS**

**Lobster & Scallops Thermidor** (*Supplement £10.50*)

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.**

# WINE LIST FOR THE ELITE PLUS STAR MENU

To complement your meal you may choose one bottle of wine from this selected wine list to share between two persons.

## Market Cellar

### White Wines

#### Trebbiano IGT ~ Italy 2015

Ripe & Clean. Dry white wine with fruity upfront bouquet with a nice citrus finish.

#### Chardonnay ~ Italy

Straw yellow colour with dry taste. Fresh of distinct fragrance. Excellent as an aperitif.

#### Sauvignon Blanc 2014 ~ Italy

A clean, ripe, fruity white wine, well balanced in the mouth.

### Red Wines

#### Sangiovese IGT ~ Italy 2014

Bright ruby red in the glass with aromas of forest fruits, a medium bodied palate and a delicious food-friendly freshness.

#### Montepulciano d'Abruzzo DOC ~ Italy 2015

Dry, ruby intense vinous, rich and full bodied.

#### Merlot "Plate 95" ~ Chile

A fruity, spicy red wine that has a nice balance of tannin, acid and alcohol on the palate.

## Rosé Wines

#### Pinot Grigio Rosato Ponte 2015 ~ Italy

Vibrant coral pink, gives way to a clean and delicately scented nose that has a hint of cherries.

#### Las Ondas, Merlot Rose 2015 ~ Chile

Softly fruited rose with attractive cherry aromas and an appealing freshness. Refreshing red-berry flavour.

## The Sommelier Choice

#### Gavi di Gavi Nicola Bergaglio DOCG ~ Italy 2014

Crisp and dry, with a hint of ripe pears and a complex array of red and green apples, the finish is mouth-wateringly refreshing and lengthy. It has a light, fresh and citrus bouquet.

#### Chianti Classico Riserva DOCG 2012 ~ Italy

The 'Riserva' wine has been aged for three years in oak barrels. It has a fragrant bouquet with a soft, maturing ripe flavour with a lingering aftertaste.

#### Primitivo Salento Itynera 2014 ~ Italy

The wine is rich and full bodied Intense red, full of plum, prune and fresh herb aromas, with a ripe, velvety mouth-feel.

#### Verdicchio dei Castelli di Jesi Classico DOCG.

#### Le Vele – Single Vineyard 2014

A very elegant, soft and fresh style with hint of hazelnuts and intense fruity flavours. The bouquet is intense and the palate is full, rich and supple



### Bottle of Prosecco ~ Italy (White or Rosé)

The most stylish and trendy wine in Europe; white, bubbly and full of fruity flavour. A truly modern taste of Italy. **CIN! CIN!**

### Bottle of House Champagne ~ N.V. ~ France ([£15.00 Supplement](#))

### Bottle of Lanson Black Label Brut or Rosé N.V. ~ France ([£20 Supplement](#))

### Bottle of Moët & Chandon N.V. ~ France ([£25.50 Supplement](#))

#### DESSERT WINES

Moscato di Pantelleria D.O.C ~ *Pellegrino*  
Torres Moscatel Oro Catalunya ~ *Spain*

#### PORT

Late Vintage port  
(Ideal to accompany cheeseboard)

#### CHOICE OF LIQUEURS:

Choice of Liqueurs: Amaretto, Limoncello, Sambuca, Triple Sec, Tia Maria, Bailey's, Grappa  
Rum (White or Dark)  
House Brandy or House Malt Whisky

All of our prices are inclusive of VAT but subject to a 10% Service Charge to all parties of six or over.