

RISTORANTE

*Piccolo Mondo*

GLASGOW



Two Course Business Lunch £14.50

Third course only £4.00

## Business Lunch £14.50

Any two courses:  
Starter & Main Course OR Main Course & Dessert

\* You may choose a Third Course for only £4.00 Supplement

Available Monday – Friday Sittings from  
12.00pm to last orders 2.15pm  
Saturday 12.00pm - 3.30pm

### Antipasti ~ Starters

#### Melon with Seasonal Fruit ✓

#### Stuffed Mushrooms

Mushrooms with cheese, ham, onions, herbs, bread crumbed, deep fried and served with garlic mayonnaise

#### 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 béarnaise sauce.

#### Trio of Mushrooms Mozzarella and Onion Rings ✓

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

#### Salsiccia con Fagioli (Italian Sausage and Borlotti Beans)

Classic dish from Tuscany made with spices in a special sauce with sage, garlic, blended with tomato sauce and served with garlic bread.

### Zuppe ~ Soup

#### Zuppa Fattoria ✓

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

#### Classic Italian Minestrone Soup ✓

Traditional Italian vegetable soup.

#### Potted Prawns (House Speciality)

Sautéed in butter with finely chopped onions, garlic, mushrooms, dry sherry, freshly ground white pepper, demi-glace and cream.

#### Terrine di Pate (Smooth Pate)

Our homemade pate is made with chicken, duck liver, spicy pork meat with onions, garlic, fresh herbs, sherry, blended with cream and served with warm toast and garnished with seasonal leaves.

#### Classic Prawn Cocktail

Succulent Atlantic prawns served with homemade seafood sauce, fresh salad leaves, wholemeal bread and lemon wedge.

#### Classic Italian Antipasto

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

#### Mussels alla Provinciale £1.95 supplement

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

#### Pappa Pomodoro ✓

Thick tasty tomato soup, with tomatoes, fresh basil, leeks, chilli peppers, whole wheat bread, olive oil and salt & Pepper.

#### Pasta e Fagioli

Classic farmers soup dish from Tuscany made with potatoes, pasta, onions, celery, carrots, garlic, mixed fresh vegetables, best and cured Italian ham, fresh herbs and Borlotti beans. Served with "Fettunta" bread on a side dish. Delicious!

## Secondi Piatti ~ Main Courses

### Fish

#### Duet of Fillet of Fish Goujon

Dressed in a breadcrumbs, deep fried and served with fries and tartare sauce.

#### Cacciucco £6.50 supplement

##### A Special Seafood Stew Chef's Speciality

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

#### Fillet of Cod Venini

Baked fillet of Cod topped with Mornay sauce, then grilled. Garnished with prawns, grapes, vegetables and potatoes.

### Pasta

#### Fettuccine al Ragu (House Speciality)

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

#### Lasagne al Forno

Traditional lasagne with bolognese, béchamel and tomato sauce.

#### Linguine alla Marinara

##### (Seafood Pasta) £2.95 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.

#### Pasta Principessa

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

#### Crespelle Piccolo Mondo (crêpes)

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

### Risotto

#### Seafood Risotto

Three varieties of prawns (King, Tiger and North Atlantic), flamed in Brandy, chilli, garlic, white wine, fresh herbs, tomato and cream sauce. Served over rice.

#### Countryside Style Risotto

Made with Chicken breast, Italian Sausage, Rice and Wild Mushrooms, cooked in a sauce made with shallots, extra virgin olive oil, garlic and fresh herbs.

### Meat

#### Carved Roasted Gigot of Lamb Tuscany Style

Seasoned with garlic, rosemary, white wine, mint, coarse black pepper, a little chilli, Balsamic vinegar and blended with a tangy tomato sauce. Served with mash potato and vegetables.

#### Chicken Milanese

Marinated escalope's of Chicken breast dressed in breadcrumbs, pan fried and served over linguine al pomodoro.

#### Veal alla Caprese £6.50 supplement

Escalope's of Veal fillet dressed with breadcrumbs, pan-fried, topped with tomato sauce and mozzarella cheese, then grilled.

#### Filet de Porc Stroganoff

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

#### Seared of Chicken Breast Capri

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

#### Beef au Poivre

Slices of roasted topside of Aberdeen Angus beef in a peppercorn sauce made with butter, demi-glace, red wine and cream.

#### Grilled Sirloin Steak £6.50 supplement

Scottish Sirloin steak. Fully garnished with grilled mushrooms, tomatoes, onion rings & fries.

**Choice of sauce: Pepper, Diane or Garlic butter - £2.00**

### Sides

#### Onion Rings £2.95

#### Italian Mixed Salad £2.95

#### Homemade Fries £2.50

#### Bruschetta £3.95

#### Garlic Bread £3.95

#### Garlic Bread with Mozzarella £3.95

#### Mixed Olives £3.50

**All Main Courses, except Pasta & Risotto Dishes are served with a selection of vegetables and potatoes.**

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

## Dolci ~ Desserts

### Torta di Mele

Home made apple pie served with cream or ice cream.

### Sticky Toffee Pudding (Chef's own recipe)

Served hot with vanilla ice cream and cream.

### Meringue Delight

with ice-cream, fruit cocktail and fresh cream.

### Chocolate Fudge Cake

Served with fresh cream and Ice Cream.

### Tiramisú

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

### Assorted Continental Cheeseboard

Tea or Coffee £2.00

Latte, double Espresso £2.50

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