

Wine List for the Three Course Celebration Dinner Menu

You may choose one bottle of wine from this selected wine list to share between two persons at no supplement charge.



White Wines

Senso Terbbiano IGT

Italy's most widely planted white grape variety with a delicate almond flavour, crispy style and refreshing unoaked finish.

Sauvignon Blanc

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

Castelforte Garganega IGT

Dry and full bodied varieties white wine aged partly in stainless steel and partly in wood. It pairs perfectly with rich pasta dishes and light main courses.

Pinot Grigio Rosato, Ponte IGT

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

Red Wines

Senso Sangiovese IGT

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

Montepulciano d'Abruzzo D.O.C.

Dry, ruby intense vinous with rich full bodied. Ideal for pasta dishes, red meat & cheese.

Castelforte Corvina IGT

Made from Corvina grapes, it is a full bodied and a perfect match for red meats, game and mature cheeses.

Rosé Wines

Short Mile Bay

This wine displays notes of strawberry and red cherry with hints of citrus and fresh acidity on the finish..

Bottle of Asti

£5.00 Supplement
A refreshing sweet sparkling wine.

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Bottle of House Champagne

£10.00 Supplement

Bottle of House Prosecco

£5.00 Supplement
The most stylish and trendy wine in Europe; white, bubbly and full of fruity flavour. A truly modern taste of Italy.
CIN! CIN!

Something Very Special

Bottega Prosecco
Gold or Pink Bottle
£15.00 Supplement

UPGRADE TO THE SOMMELIER CHOICE ~ ONLY £5.00 SUPPLEMENT

Pinot Grigio Grave del Friuli D.O.C.G.

A well structured, straw-gold example of this popular variety. It has a quite full-flavoured (for Pinot Grigio) ripe apple with peach and pear notes palate. Unoaked, the finish is refreshing and flavoursome. Ideal with light meal and fish dishes

Gavi D.O.C.G. ~ Italy

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.

Verdicchio dei Castelli di Jesi Classico D.O.C.G.

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

Chianti ~ Rocca delle Macie

Ruby red colour. The palate is harmonious and lightly tannic with mouth-watering red fruit.

Cabernet Sauvignon

Grave del Friuli Borgo Tesis D.O.C.

Bright, savoury, blackcurrant and mulberry fruit scented wine with an expected well-structured palate.

Primitivo di Manduria

Made from locally and grown Primitivo grapes in southern Apulia region. Smooth and full bodied, perfect with red meat, game and cheeses.



Ristorante *Piccolo Mondo* Glasgow



The Ideal Party Celebration Menu for all Occasions

All Inclusive Three Course Celebration Menu £35.00 per person.

Available Friday Anytime & Saturday all Day until 6.30pm

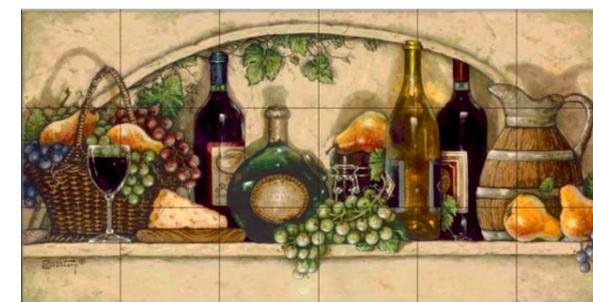
Fully Inclusive of:

1. An aperitif of your choice: Glass of Prosecco or Prosecco cocktail, glass of wine (white, red or rosé), Sherry or Beer of the month.
2. Choose from a large selection of starters
3. Choose ONE bottle of wine to share between two from selected wine list on back page
4. Choose from a large selection of main courses
5. Choose from a large selection of desserts or cheese
6. Choice of Coffee or Tea
7. Choice of an after dinner drink or liqueur: Amaretto, Limoncello, Sambuca, Baileys, House Whisky, House Brandy or Port

~~ Any Drink or Liqueur not listed above will be charged at full list price ~~

Evening Dinner Menu (without drinks and wine)

Two Courses & Coffee £19.50 ~ ~ Extra Courses & Coffee £4.00



Please Note: The maximum stay from the time of the booking is two hours.

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All Inclusive Celebration Menu & Coffee £35.00 per person.

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Two Courses & Coffee £19.50 ~ ~ Extra Courses & Coffee £4.00



**** Please ask your waiter about our Vegan & Gluten Free options ****

Antipasti ~ ~ Starters

Stuffed Mushrooms

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

Classic Italian Antipasto

A fine, assorted selection of Italian cured meats garnished with grilled vegetables.

Terrine of Pâté (Smooth Pâté)

Our homemade Pâté is made with chicken, duck liver, with onions, garlic, fresh herbs, sherry blended with cream. 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 a lemon wedge.

Salsiccia con Fagioli (Italian Sausage with Borlotti Beans)

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

Minestrone

The classic Italian vegetable soup. Served with a slice of bread.

Melon Fruit

Melon with seasonal fruit.

Trio of Mushrooms, Mozzarella & Onion Rings

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

Cozze alla Marinara (£1.95 supplement)

Mussels cooked in extra virgin olive oil with onions, garlic, white wine, parsley. Served with a slice of bread.

Arancini alla Siciliana

Rice balls filled with Mozzarella Cheese, ham, chicken and coated in breadcrumbs then fried. Served with a tomato sauce

Crostini Caprino

Slices of toasted Italian bread with goats cheese and caramelised onions, served with seasonal leaves

Potted Prawns (House Speciality)

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

Zuppa del Giorno

Soup of the day. Served with a slice of bread.

Breads and Nibbles

Bread basket £1.95 ~ ~ Olives £3.50 ~ ~ Garlic Bread £3.95

Garlic Bread with Mozzarella £4.50 ~ ~ Bruschetta £4.50

 **Denotes Vegetarian Dishes**

Important Notice:

Please advise our waiting staff of any food allergy you may suffer from, in order to prevent such ingredient(s) contaminating your food. Thank you for your co-operation.

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Secondi piatti ~ ~ Main Courses

Fish

Duet of Fillet of Fish Goujon (Sole & Haddock)

Dressed in a tempura batter, deep fried and served with hand cut chips and tartare sauce.

Sea Bass Piccolo Mondo

Pan seared fillet of sea bass served with baby sautéed potatoes, grilled courgettes, spinach and asparagus with a lemon dill and caper sauce.

Pasta

Classic Lasagne al Forno

Traditional lasagne with Bolognese, Bechamel and tomato sauce.

Rigatoni alla Toscana

Rigatoni pasta with spicy Italian sausage and pancetta in a tomato sauce with a touch of cream

Linguine alla Marinara £2.95 Supplement (Seafood Pasta)

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.

Penne al Pesto

Penne pasta in our delicious pesto sauce made with basil, pine nuts, garlic and parmesan

Tortelloni della Casa

Pasta filled with spinach and ricotta cheese in a tomato and cream sauce.

Risotto

Countryside Style Risotto

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

Risotto Frutti di Mare £2.95 Supplement

Made with calamari, prawns and mussels flamed in Brandy, blended with chilli, garlic, white wine, fresh herbs in a tomato sauce.

Meat

Gigot of Lamb Tuscany Style

Slices of leg of lamb seasoned with fresh herbs, cooked in a tangy tomato sauce with white wine and chilli. Served over mash and green beans.

Pollo alla Crema

Breast of chicken in a cream and mushroom sauce served with sautéed potatoes and green beans.

Chicken Milanese

Escalopes of chicken breast dressed in breadcrumbs, pan-fried and served with pasta al pomodoro.

Beef al Pepe

Topside of Scottish beef in a pepper sauce served with mash and green beans.

Grilled Sirloin Steak £6.95 supplement

Scottish 9oz Sirloin steak. Fully garnished with grilled mushrooms, tomatoes, onion rings and hand cut chips.

Choice of Sauce: Pepper, Diane, Bernaise or Garlic Butter £2.50

Side Dishes

Market Vegetables £3.00 ~ ~ Hand cut chips £3.00 ~ ~ Onion Rings £3.00

French Fries £2.50 ~ ~ Roast Potatoes £2.50 ~ ~ Zucchini Fritti £3.00

Spinach £3.00 ~ ~ Italian Mixed Salad £3.00

Dolci ~ ~ Desserts

Meringue Delight

with ice-cream, fruit cocktail and fresh cream.

Torta di Mele (Homemade Apple Pie)

Served hot with ice-cream and whipped cream.

Chocolate Fudge Cake

Served hot with ice cream and fresh cream.

Assorted Continental Cheeseboard

£1.95 supplement

Served with honey, celery and cheese biscuits.

Dessert Of the Day

Please ask for today special dessert.

Tiramisu

Classic Italian dessert with whisked eggs, mascarpone semifreddo, sponge fingers, coffee and sambuca.

Tea or Coffee (Latte £1.00 supplement)

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