

*Ristorante* **Piccolo Mondo**  
**Glasgow**



## **Special all Day Menu**

**Choose Any Two Courses & Coffee £19.50**

**Add an extra course for £5.00**

**Two course children's menu including a soft drink £11.50.**

**Extra course £3.00.**

**Children under 5 : No charge**

**Please Note: If required, you may bring your own highchair. Thank you**

### **Sitting Arrangements**

Menu served all day from 12.30pm & every hour up to 7.30pm last sitting. (Maximum stay 2.5 (two and half) hours for each sitting from the time of the booking)

# Special all Day Menu

**\* Choose any Two Courses & Coffee £19.50**

**\* Add an extra course for £5.00**

## Starters

### **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, baked ham etc. Garnished with olives and grilled vegetables.

### **Stuffed Mushrooms**

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

### **Mussels alla Provinciale £1.95 supplement**

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

### **Pâté della Casa**

Homemade pate, made with chicken and duck liver, spicy ham, with onions, garlic, white wine and fresh herbs and garnished with toast and crispy salad.

### **Potted Prawns (House Speciality)**

Sautéed in butter with finely chopped onions, garlic, mushrooms, dry sherry, freshly ground white pepper, demi-glace and cream. Served Hot with grissini (*breadsticks*)

### **Trio of Mushrooms, Mozzarella and Onion Rings V**

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

### **Mediterranean Antipasto V**

A selection of roasted peppers, mushrooms, sundried tomatoes, artichokes, aubergines, zucchini and Balsamic onions preserved in olive oil and served with fresh Mozzarella over crispy Focaccia bread.

### **Italian Sausage and Borlotti Beans**

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

### **Melone con Frutta V**

**Melon** with a selection of fresh exotic fruit with Marashino flavour and honey.

## Soups

### **Classic Italian Minestrone**

The classic Italian vegetable soup.

### **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!

### **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, cauliflower, celery, fresh herbs and topped with croutons.



# Choice of Main Courses

## Carved Roasted Gigot of Lamb Tuscany Style

Seasoned with garlic, rosemary, white wine, mint, coarse black pepper, a little chilli and blended with a tangy tomatoes sauce. Served with baby roast potatoes and vegetables.

## Tortelloni della Casa V

Fresh pasta parcels filled with spinach and Ricotta cheese sautéed in extra virgin olive oil, a hint of garlic, Parmesan cheese, tomato sauce and basil, served with side salad.

## Pepper Steak (Sirloin) £6.50 Supplement

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

## Medallions of Prime Scottish Fillet of Beef Piccolo Mondo £9.50 Supplement

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.

## Seared Chicken Breast Capri

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.

**Bœuf Royale with Yorkshire Pudding**  
**Slices of roasted topside of Aberdeen Angus** beef tossed in a sauce made with extra virgin olive oil, onions, mushrooms, red wine, au poivre sauce, Dijon mustard, demi-glace and cream.

**Linguine alla Marinara** (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.

**Torta di Mele** (Homemade Apple Pie)  
Served with ice-cream and whipped cream.

**Tiramisu**  
Classic Italian dessert with mascarpone semifreddo, sponge finger, coffee and cocoa.

**Cheese Cake**  
Vanilla Flavour.

**Assorted Ice Cream**

## Chicken Milanese

Marinated chicken breast dressed in breadcrumbs, pan fried and served over Linguine al pomodoro and baby roast potatoes. Fully garnished.

## Fillet of Haddock alla Nizzarda

**Grilled fillet of haddock** in white wine sauce with Tiger prawns, broad beans, fine strips of red peppers, fresh herbs, cream and baby roast potatoes.

## 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.

## Grilled Sirloin Steak £6.50 Supplement

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

## Cacciucco (Seafood Stew) £6.50 Supplement

A Bouillabaisse type of this classic Tuscan seafood dish. Made with langoustines, calamari, three different type 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.

## Filet de Porc Stroganoff

Strips of pork fillet sautéed 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.

## Classic Lasagne al Forno

Traditional lasagne with Bolognese, Béchamel and tomato sauce.

## Caesar Salad with Char-grilled Chicken Breast

Strips of marinated char-grilled chicken, served over little Gem lettuce, with parmesan shavings, crispy Italian smoked bacon, garlic croutons and original Caesar dressing. **Available without Chicken.**

## Desserts

**Sticky Toffee Pudding** (Chef own recipe)  
Served hot with vanilla ice-cream and cream.

**Chocolate Fudge Cake**  
Served hot with ice-cream and fresh cream.

**Panna Cotta**  
A classic dessert from Piedmont with vanilla flavoured cream base covered with caramel.

**Tea or Coffee** (Latte or Double Espresso £1 supplement)

## Sides

**Garlic Bread £3.95**

**Garlic Bread with Cheese £3.95**

**Bruschetta £3.95**

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## Children's Menu

**Two course children's menu including a soft drink £11.50.**

**Extra course £3.00.**

**Children under 5 : No charge**

**Please Note: If required, you may bring your own highchair. Thank you**

### Choice of Starters

#### Choice of Soups

Minestrone or Cream of Vegetable.

#### Melon with Fruit

#### Garlic Bread with Cheese

#### Trio of Mushrooms, Mozzarella and Onion Rings **V**

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

### Choice of Main Courses

#### Homemade Chicken Goujon

Deep-fried and served with French fries.

#### Lasagne al Forno

Traditional lasagne with Bolognese, Bechamel and tomato sauce.

#### Scaloppine alla Milanese

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

#### Penne al Pomodoro **V**

Pasta served with tomato sauce.

#### Fillets of Sole & Haddock Goujon

Strips of fillets of sole & haddock bread crumbed, deep fried and served with French fries.

#### Spaghetti Bolognese

#### Classic alla Carbonara

### Choice of Desserts

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

Served hot with vanilla ice-cream and cream.

#### Chocolate Fudge Cake

Served hot with ice-cream and fresh cream.

#### Torta di Mele (Homemade Apple Pie)

Served with ice-cream and whipped cream.

#### Assorted Ice Cream

#### Cheese cake

### Choice of one Soft Drink

#### Sitting Arrangements:

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