

WINE LIST FOR THE ALL INCLUSIVE 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

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 ~ Italy

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

Rosé Wines

Pinot Grigio Rosato Ponte ~ Italy - (Dry)

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

The Sommelier Choice

Gavi di Gavi Nicola Bergaglio DOCG ~ 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.

Chianti Classico Riserva DOCG ~ Italy

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

Red Wines

Sangiovese IGT ~ Italy

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

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.

Short Mile Bay Rose Australia ~ (Med-Sweet)

Flavours of strawberries and red cherries with hints of citrus and fresh acidity on the finish.

Primitivo di Manduria ~ Italy

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

Verdicchio dei Castelli di Jesi Classico DOCG. Single Vineyard

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!

Bottega Prosecco White or Rosé (£10.00 supplement)

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

Bottle of Lanson Black Label Brut or Rosé N.V. ~ France (£24.50 Supplement)

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

DESSERT WINES

Vin Santo ~ Italy

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.

Ristorante

Piccolo Mondo

Glasgow

★ THE NEW XS DINNER MENU ★

Two Course Dinner:

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

£24.50 per person = £49.00 for Two

Extra course only £5.00 eac

★ ALL INCLUSIVE MENU ★

**This is the New Three Course XS Dinner Menu
plus Celebration Menu | A Complete Dinner for Two
£45.00 per person = £90.00 for Two**

ALL INCLUSIVE MENU INCLUDES:

- 1. Choice of Aperitif:** Prosecco Cocktail, Bellini, a glass of Prosecco, Alcohol free cocktail, Kir Royale, Gin & Tonic, Peroni 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
- 2. To complement your meal please choose one bottle of Premium Wine to share between two.**
- 3. Choose from a large choice of Starters.**
- 4. Choose from a large selection of Main Courses**
- 5. Choice of Dessert or Cheese**
- 6. Choice of After Dinner Drink Including Coffee with:** House Brandy, Malt Whisky, Limoncello, Sambuca, Tia Maria, Grappa, Bailey's, Amaretto, or Rum

Piccolo Mondo | THE NEW XS DINNER MENU

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 Marinara

Mussels cooked in onions, garlic, white wine, black pepper and parsley. Served with a slice of bread.

Potted Prawns (House Speciality)

Sautéed in butter with onions, mushrooms, garlic, dry Sherry, white pepper, demi-glace and cream.

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.



SOUPS

Minestrone Soup V

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

Zuppa del Giorno

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

Classic Italian Antipasto

A fine, assorted selection of Italian cured meats. Garnished with olives and grilled vegetables.

Scottish Smoked Salmon

With prawns, mascarpone cheese, Marie Rose sauce and extra virgin olive oil. Garnished with 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

Melon, Parma ham & Mascarpone Cheese

SECONDI PIATTI ~ 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 and cream sauce.

Risotto agli Asparagi V

Rice cooked in extra virgin olive oil with vegetable stock, onions, asparagus and 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.

Seafood Dishes

Fillet of Scottish Salmon alla Nizzarda

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

Sea Bass

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 and Sea Bass then sautéed in onions, white wine, garlic, black pepper, parsley & saffron rice.

Meat Dishes

Grilled Steak

8oz Fillet Steak (£9.50 supplement)

10oz Sirloin Steak (£6.50 supplement)

Fully Garnished with grilled mushrooms, tomatoes, onion rings & fries

Choice of sauce: Pepper, Diane or Garlic butter - £2.50

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.

Beef 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.

Carved Roasted Gigot of Lamb Tuscany Style

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

Cottage Chicken

Supreme of breast of chicken, pan fried in extra virgin olive oil with pancetta ham, black pudding, a hint of garlic, Madeira & creamy pepper sauce. Served over mash potatoes blended with cheddar cheese, & chives. Garnished with green beans.

Scaloppine di Vitello alla Milanese

(£6.50 supplement)

Escalopes of veal fillet dressed in light breadcrumbs, pan fried and served over Pasta al pomodoro..

Dolci ~ Desserts

Assorted Continental Cheese-Board

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.

Dessert of the Day

Tiramisú

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

Tea or Coffee with Assorted Continental Chocolates.

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.

V Denotes Vegetarian Dishes

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