

Desserts

Christmas Pudding

With Brandy and Sambuca sauce.

Torta di Mele

Served hot with ice-cream and whipped cream.

Meringue delight

With ice-cream, fruit cocktail and fresh cream.

Tiramisú

Classic Italian dessert with eggs, Mascarpone semifreddo, sponge finger, coffee and cocoa.

Chocolate Fudge Cake

Served hot with ice cream and fresh cream.

Panna Cotta

A classic dessert from Piedmont with vanilla and liqueur flavoured cream base covered with caramel.

Sticky Toffee Pudding

Chef's own recipe. Served hot with vanilla ice cream and cream.

Assorted Continental Cheeses

Coffee with Assorted Continental Chocolate and Biscuits



RISTORANTE

Piccolo Mondo



GLASGOW

*Merry Christmas
&
a Happy New Year*
from all of us at
Piccolo Mondo



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*Festive Business Lunch
& Early Evening Menu*

2017

FESTIVE BUSINESS LUNCH & EARLY EVENING MENU

Starters

Spicy & Tasty Italian Sausage

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

(Served Hot)

Melon with Fresh Fruit of the Season ✓

Zuppa della Fattoria ✓

House Speciality

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

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)

Pappa al Pomodoro ✓

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

Mussels alla Marinara

Mussels cooked in finely chopped onions, garlic, white wine, fresh ground black pepper and parsley.

£1.95 supplement

Minestrone Soup ✓

The classic Italian vegetable soup.

Mediterranean Antipasto ✓

A selection of roasted peppers, sundried tomatoes, artichokes, zucchini, aubergines and balsamic onions preserved in olive oil and served with fresh mozzarella over crispy focaccia bread.

Trio of Mushrooms

Mozzarella & Onion Rings ✓

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

Fritto Misto

Calamari, scampi, prawns, scallops dressed in light batter, deep fried and served over mixed salad leaves with tartar sauce.

£2.50 Supplement

Homemade Pâté

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

Classic Italian Antipasto

A fine, assorted selection of Italian cured meat like Parma ham, Salami, Pancetta. Garnished with olives and grilled vegetables.

Stuffed Mushrooms

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

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!

Menu Prices

Festive Business

Lunch Menu

8th - 31st Dec

Two courses with Coffee

£19.50

£5 extra course

Festive Early Evening

Dinner Menu

1st-30th Dec

Two Courses with coffee

Mon - Thur £19.50

£5.00 extra course



1st-31st Dec

Fri, Sat, Christmas Eve &

Hogmanay £24.50

Two Courses with coffee

£5.00 extra course



SATURDAY SPECIAL

Festive Saturday

Lunch Menu

Two Courses with coffee

£17.50

£5.00 extra course

EARLY EVENING MENU AVAILABLE EVERY EVENING IN DECEMBER

(Excluding Christmas Day)

Main Courses

Traditional Roast Turkey

With chipolata sausage, stuffing, fully garnished with roast potatoes and vegetables.

Beef au Poivre with Yorkshire Pudding

Slices of roasted topside of Aberdeen Angus beef tossed in a sauce made with extra virgin olive oil, onions, red wine, au poivre sauce, Dijon mustard, demi-glace and cream. Served on a bed of mash with vegetables.

Seared Chicken Breast Capri

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

Fettuccine al Ragú

House Speciality

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

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 and vegetables.

Medallions of Pork Fillet Calvados

Medallion of pork fillet sautéed in olive oil, flamed in Calvados, flavoured with white wine, demi-glace, au poivre sauce, blended with cream and garnished with apple fritters laced with honey.

Steak Diane

Sirloin steak sautéed in butter and extra virgin olive oil, flamed in Brandy with onions, mushrooms, red wine, French mustard, freshly ground black pepper, tomato sauce, blended with cream and sprinkled with chives.

£6.50 supplement

Pasta Al Forno ✓

Short pasta mixed with onions, red and green peppers, mushrooms, low-fat cheese, a hint of garlic, fresh herbs, nutmeg, blended with bechamel, topped with tomato sauce, mozzarella cheese and baked in the oven.

Escalopes of Pork alla Milanese

Marinated tenderloin of pork dressed in breadcrumbs, pan fried and served over linguine pomodoro.

Grilled Sea Bass

Fillet of Sea Bass baked with fresh rosemary, garlic, white wine, served over a mould of cream potatoes and spinach and fresh vegetables with a spicy hollandaise sauce.

Classic Lasagne al Forno

A traditional festive Italian dish made with layers of egg pasta filled with a rich special beef ragú, blended with Béchamel sauce and Parmesan cheese then baked in the oven.

Grilled 9oz Sirloin Steak

9oz Scottish Sirloin steak. Fully Garnished with grilled mushrooms, tomatoes, onion rings & fries.

£6.50 supplement

Linguine alla Marinara

Linguine tossed in extra virgin olive oil with Tiger prawns flamed in Brandy, chilli, garlic, white wine fresh herbs, tomato and cream sauce. (Seafood pasta, shell free)

Pasta Principessa

Short pasta tossed in a sauce made with fillet of chicken breast, Parma ham, salami, white wine, petit pois, fresh tomatoes, garlic, basil and cream. (Pasta Princess)

A 10% service charge will be added to all parties of six and over.
Maximum stay 2 hours for lunch and early evening sittings.