

## *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*



Piccolo Mondo Glasgow, 344 Argyle Street  
Glasgow G2 8LY  
tel: 0141 248 2481 fax: 0141 221 4848  
e-mail: [glasgow@piccolomondo.co.uk](mailto:glasgow@piccolomondo.co.uk)

Connect with us:

 [Ristorante Piccolo Mondo](#)  
 [@PiccoloMondo344](#)

*Festive Business Lunch Menu*  
*1st - 7th December*

2017

## FESTIVE BUSINESS LUNCH MENU

1ST - 7TH DECEMBER

### 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 grounded 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 grounded 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

1st-7th Dec

Two Courses with coffee

**£16.50**

£5.00 extra course

#### SATURDAY SPECIAL

#### Festive Saturday Lunch Menu

Two Courses with coffee

**£17.50**

£5.00 extra course

## 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, baby roast potatoes and spinach.

#### 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 grounded 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 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.**