

## 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 Wine

#### Senso Terbbiano IGT

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

#### Sauvignon Blanc IGT

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

#### Legato Inzolia ~ Sicily

Very aromatic with hints of white flowers and lemon grass, the wine is light and fresh on the palate with a zesty citrus finish.

#### Remote Bianco D.O.C. ~ Italy

Lovely fruitiness on the nose with confident notes of ripe pear and nectarine. Palate is crisp, tangy and full-flavoured.

### Red Wine

#### 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.

#### Chianti ~ Rocca delle Macie

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

#### Remole D.O.C.

Renowned for wines of great aromatic complexity, with full-fruited aromas. Excellent body and sturdy structure.

### Rose Wine

#### Pinot Grigio Rosato, Ponte IGT

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

#### Hardy Mills Cellars Rose

A fresh & fruity Rose with flavours of ripe strawberry with a crisp refreshing finish. Great with antipasto.

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. Fullflavoured, rope apple with peach and pear notes palate. Unoaked, the finish refreshing and flavoursome.

#### 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 hazlenuts and intense fruity flavours. The bouquet is intense and the palate is full, rich and supple.

#### Merlot I.G.T.

Soft, well-structured ruby-red wine with notes of currants and violets and a balanced, delicate taste.

#### Cabernet Sauvignon Grave del Friuli Borgo Tesis D.O.C.

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

#### Villa Novare Valpolicella D.O.C.

Violet red colour. Intense notes of blackcurrant, red, plum, raspberry, black cherry and spice. In the mouth opens, fresh with a good balance between acidity and sweetness and sapidity.

**SOMETHING VERY SPECIAL**  
Bottega  
GOLD OR PINK BOTTLE  
£20.00 Supplement

**BOTTLE OF HOUSE CHAMPAGNE**  
DRY OR DEMISEC  
Only £15.00 Supplement

**BOTTLE OF PROSECCO**  
The most stylish and trendy wine in Europe; white, bubbly and full of fruity flavour. A truly modern taste of Italy.  
CIN! CIN!  
House Prosecco  
£7.50 Supplement

**BOTTLE OF ASTI**  
A refreshing, sweet sparkling wine.  
£5.00 Supplement



RISTORANTE

*Piccolo Mondo*

GLASGOW



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*Celebration Menu*

2017

## FESTIVE CELEBRATION DINNER MENU

### THE IDEAL PARTY MENU

- 1. AN APÉRITIF OF YOUR CHOICE:**  
Bellini (Prosecco, peach juice), Poinsetta (Prosecco, Vodka, Cranberry juice), Mimosa (Prosecco, Triplesec, orange juice) Premium Lager, Limoncello cocktail, a glass of Prosecco or a glass of Premium Wine (red, white or rosé)
- 2. CHOOSE FROM A LARGE SELECTION OF STARTERS.**
- 3. TO COMPLEMENT YOUR MEAL YOU MAY CHOOSE ONE BOTTLE OF WINE TO SHARE BETWEEN TWO PERSONS FROM A SELECTED WINE LIST (please, see special list)**
- 4. CHOOSE FROM A LARGE SELECTION OF MAIN COURSES - Fully Garnished**
- 5. CHOICE OF DESSERTS**
- 6. COFFEE & CHOCOLATE MINTS**
- 7. CHOICE OF AN ITALIAN LIQUEUR, NAPOLEON HOUSE BRANDY, TIA MARIA, WHISKY (Grouse or White McKay) VODKA or RUM.**

## Starters

### Melon with Fruit cocktail ✓

### Spicy & Tasty Italian Sausage (Served Hot)

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 with garlic bread.

### 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)

### 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.

### Mediterranean Antipasto ✓

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

### Zuppa della Fattoria ✓

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

### Classic Italian Antipasto

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

### Pasta e Fagioli - Ideal winter soup

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.

### Stuffed Mushrooms

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

### Mussels alla Marinara

Mussels cooked in finely chopped onions, garlic, white wine, fresh grounded black pepper and parsley. **£1.95 supplement**

### Pâté della Casa

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

### 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.

## Menu Price

Mon - Thur: £35.00

Fri - Sat : £37.50

DRINKS & WINE INCLUDED

Only available till 6pm on Saturdays.

Available Sunday 24th and Sunday 31st of December (Hogmanay) £37.50

Available Monday - Friday during December 2017, including Sunday 24th and Sunday 31st of December (Hogmanay)

Only available till 6pm on Saturdays

## Main Courses

### Traditional Roast Turkey

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

### Grilled Sirloin/Fillet Steak

9oz Scottish Sirloin/Fillet 8oz steak. Fully Garnished with grilled mushrooms, tomatoes, onion rings & fries.

**Sirloin £6.50 supplement**

**Fillet £10.50 supplement**

### Escalopes of Pork alla Milanese

Marinated tenderloin of pork dressed in breadcrumbs, pan fried and served over Linguine al pomodoro

### 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.

### Vegetable Stroganoff ✓

Sautéed onions, mushrooms, carrots, peppers, garlic, mixed spices, cornflour, mustard, cayenne pepper, fennel and zucchini served over rice.

### Seafood Stew (Cacciucco)

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.

**£6.50 supplement**

### Classic Lasagne al Forno

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

### Tortelloni della Casa ✓

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

### Steak Diane

9oz Sirloin/Fillet 8oz 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.

**Sirloin £6.50 supplement**

**Fillet £10.50 supplement**

### 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.

### 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.

### Fillet of Salmon Venini

Poached fillet of salmon with a Mornay sauce topped with prawns in Provençal sauce, garnished with grapes.

### 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 (Pasta Princess)

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

## Desserts

### Meringue delight

With ice-cream, fruit cocktail and fresh cream.

### Panna Cotta

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

### Christmas Pudding

With Brandy and Sambuca sauce.

### Sticky Toffee Pudding

Chef own recipe. Served hot with vanilla ice cream and 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 Cheeses

Coffee with Assorted Continental Chocolate & Biscuits

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