

Desserts

Panna Cotta

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

Tiramisú

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

Assorted Continental Cheeses

Chocolate Fudge Cake

Served hot with ice cream and fresh cream.

Meringue delight

With ice-cream, fruit cocktail and fresh cream.

Christmas Pudding

With Brandy and Sambuca sauce. Crème Brulée (Vanilla)

Coffee with Assorted Continental Chocolate & Biscuits



RISTORANTE

Piccolo Mondo

GLASGOW

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



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Festive Elite Dinner Menu

2017

FESTIVE ELITE DINNER MENU

Starters

Melon with Fresh Fruit of the Season

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.

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)

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 ground black pepper and parsley.

Homemade Pâté

Made with chicken and duck liver, spicy ham, with onions, garlic, white wine and fresh herbs and garnished with toast and crispy salad, peppers, whole wheat bread, olive oil and salt & pepper.

Fritto Misto

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

Grilled Tiger Prawns

With herb's salad, a hint of chilli and Hollandaise sauce.

(Peeled & Shell Free)

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.

Finest Scottish Smoked Salmon & Prawns

Finest Scottish smoked salmon and prawns in a marie rose sauce garnished with rocket salad leaves and served with wholemeal bread.

Classic Italian Antipasto

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

Scallops with Pancetta

Pan fried in extra virgin olive oil, a hint of garlic, freshly ground white pepper and chilli. Served over a fine pasta noodle (Tagliolini).

Menu Price

2 courses with coffee

Mon - Thur £24.50

£5.50 extra course

Fri - Sat & Sun 24th & 31st £29.50

£5.50 extra course

HOGMANAY

SPECIAL

Three Course

Hogmanay

Dinner with coffee

£35.00

Inclusive of an aperitif of your choice and a complementary liqueur with your coffee.

Last orders at 9.00pm.

The Restaurant will open at 5.30pm and close at 11.00pm.

Available 1st - 31st December 2017 (Excluding Christmas Day)

Main Courses

Beef au Poivre

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.

Petto di Pollo Novo Mondo

Escalopes of chicken breast sautéed in extra virgin olive oil with onions, garlic, Parma ham, chilli, dry Sherry, red and green peppers, tomatoes, fresh herbs and cream (optional) Served with saffron rice, baby roast potatoes and cauliflower au gratin.

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.

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

Vegetable Stroganoff

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

Linguine alla Marinara

(Seafood pasta, shell free)

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

Pasta Rozza

Pasta tossed in a sauce with wild mushrooms, garlic, spicy Italian sausage, a hint of chilli, tomato sauce & a touch of cream.

Pepper Steak (Sirloin 9oz/Fillet 8oz)

Scottish Sirloin 9oz/Fillet 8oz steak cooked in butter, extra virgin olive oil, peppercorn, red wine, demi-glace sauce, flamed in Brandy and blended with cream.

Sirloin £6.50 supplement

Fillet £10.50 supplement

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

Traditional Roast Turkey

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

Fillet of Salmon alla Nizzarda with Prawns

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

Escalopes of Pork alla Milanese

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

Tortelloni della Casa

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

Veal Caprese

Escalopes of veal fillet dressed with breadcrumbs, pan fried topped with tomato sauce and mozzarella cheese then grilled.

£6.50 supplement

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