

RISTORANTE  
*Piccolo Mondo*  
GLASGOW



## Three Course Celebration Dinner Menu & Coffee

From **£60.00** for Two Persons = **£30.00** per person.

### Fully Inclusive of:

1. AN APERITIF OF YOUR CHOICE: Bellini (Prosecco, peach juice), Poinsetta (Prosecco, Vodka, Cranberry Juice) Sherry, Kir Royal, Limoncello Cocktail, a glass of Prosecco or a glass of Premium Wine (red, white or rosé), Beer of the Month.
2. Choose from a large selection of Hors d' oeuvres.
3. To complement your meal you may choose one bottle of wine to share between two persons from a selected wine list.
4. Choose from a large selection of Main Courses - Fully Garnished
5. Choice of Desserts or Cheese
6. Coffee & Chocolate Mints
7. Choice of an After Dinner Drink or Liqueur: Maraschino, Amaretto, Limocello, Sambuca, Tia Maria, Grappa, Rum (white or dark), Port, Napoleon House Brandy OR House Whiskey.

*Available: Monday to Thursday anytime.*

**Celebration Dinner Menu £60.00 for Two = £30.00 per person**

**Evening Dinner Menu Two Courses & Coffee £17.50 Three Courses £21.50**

*Available: Friday anytime.*

**Celebration Dinner Menu £65.00 for Two = £32.50 per person**

**Evening Dinner Menu Two Courses & Coffee £19.50 Three Courses £23.50**

*Available: Saturday.*

**Celebration Dinner Menu £65.00 for Two = £32.50 per person**

**Evening Dinner Menu Two Courses & Coffee £19.50 Three Courses £23.50**

*On the SATURDAY the Celebration Menu is available all day up until 6.30pm. Maximum time allowed for your meal is just under two hours from the time of booking.*

**The ideal Party Celebration Menu for all occasions.**

## Monday to Thursday

**Celebration Dinner Menu £60.00 for Two = £30.00 per person**

**Evening Dinner Menu Two Courses & Coffee £17.50 Three Courses £21.50**

## Friday

**Celebration Dinner Menu £65.00 for Two = £32.50 per person**

**Evening Dinner Menu Two Courses & Coffee £19.50 Three Courses £23.50**

## Saturday

**Celebration Dinner Menu £65.00 for Two = £32.50 per person**

**Evening Dinner Menu Two Courses & Coffee £19.50 Three Courses £23.50**

*On the SATURDAY the Celebration Menu is available all day up until 6.30pm. Maximum time allowed for your meal is just under two hours from the time of booking.*

**\*\* Please ask your waiter about our Vegetarian & Gluten Free options \*\***

### Starters

#### Stuffed Mushrooms

Deep fried breaded mushrooms stuffed with a blend of cheese and ham, and served over salad leaves with garlic mayonnaise.

#### Classic Italian Antipasto

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

#### Terrine of Pâté (Smooth Pâté)

Our homemade Pâté is made with chicken, duck liver, with onions, garlic, fresh herbs, sherry blended with cream. Served with warm toast and garnished with seasonal leaves.

#### Classic Prawn Cocktail

Succulent Atlantic prawns served with homemade seafood sauce, fresh salad leaves, wholemeal bread and a lemon wedge.

#### Salsiccia con Fagioli

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

#### Classic Italian Minestrone ✓

The classic Italian vegetable soup.

#### Pasta e Fagioli

Classic farmers 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!

#### Melon with Seasonal Fruit ✓

#### Trio of Mushrooms, Mozzarella & Onion Rings ✓

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

#### Mussels alla Provinciale (*£1.95 supplement*)

Mussels cooked in onions, garlic, white wine, black pepper, tomatoes and parsley.

#### Seafood Croquette (*Chef's Special*)

Made with a blend of crab, cod fillet and prawns. Sauteed in extra virgin olive oil, with shallots, a hint of garlic, white wine, mild cheese, seasoned and dressed in breadcrumbs, pan fried. Served over a Bernaise sauce.

#### Potted Prawns (*House Speciality*)

Sauteed in butter with ionions, mushrooms, garlic, dry sherry, white pepper, demi-glace and cream. (Served hot with grissini- breadsticks)

### Soups

#### Zuppa della Fattoria ✓

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

#### Pappa al Pomodoro ✓

**This thick, tasty soup is made with** tomatoes, fresh basil, leeks, chilli peppers, wholewheat bread, olive oil, salt and pepper.

### Sides- to share between two

**Bruschetta £3.95**

**Garlic Bread £3.95**

**Garlic Bread with Mozzarella £3.95**

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

## Main Courses - ask about today's specials!

### Fish

#### A Special Seafood Stew (Cacciucco)

*Chef's Speciality (£6.50 supplement)*

A Bouillabaisse type of this classic Tuscan seafood dish made with langoustines, calamari, three different type of prawns, mussels, fillet of monkfish, sauteed in finely chopped onions, garlic, fresh herbs, chilli, red wine and plum tomatoes. Served with "Fettunta" bread on a side dish.

#### Duet of Fillet of Fish Goujon (Sole & Haddock)

Dressed in a tempura batter, deep fried and served with fries and tartare sauce.

#### Grilled Salmon

Fillet of grilled Salmon in a Bernaise Sauce. Fully garnished with vegetables and potatoes.

#### Fillet of Cod Venini

Baked fillet of Cod topped with a tomato and Mornay sauce, then grilled. Garnished with prawns, grapes, vegetables and potatoes.

### Pasta

#### Pasta Principessa (Pasta Princess)

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

#### Fettuccine al Ragu (House Speciality)

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

#### Linguine alla Marinara (Seafood Pasta)

Linguine tossed in extra virgin olive oil with three varieties of prawns (King, Tiger and North Atlantic) flamed in brandy, chilli, garlic, white wine, fresh herbs, tomato and cream sauce.

#### Fettuccine Alfredo

Pasta noodles tossed in a sauce made with butter, cream and finely chopped parsley.

#### Classic Lasagne al Forno

Traditional lasagne with Bolognese, Bechamel and tomato sauce.

### Risotto

#### Risotto all' Ortolano

Rice cooked in extra virgin olive oil with vegetable stock, onions, mushrooms, garlic, zucchini, mixed peppers, petit pois & fresh herbs.

#### Seafood Risotto

Three varieties of prawns (King, Tiger & North Atlantic) flamed in Brandy, chilli, garlic, white wine, fresh herbs, tomato and cream sauce. Served over rice.

#### Countryside Style Risotto

Made with chicken breast, Italian Sausage, Rice & Wild Mushrooms, cooked in a sauce made with shallots, extra virgin olive oil, garlic and fresh herbs.

### Meat

#### Carved Roast 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 potato and vegetables.

#### Chicken Milanese

Marinated Escalopes of chicken breast dressed in breadcrumbs, panfried and served over linguine al pomodoro.

#### Grilled Sirloin Steak (£6.50 supplement)

Scottish Sirloin steak. Fully garnished with grilled mushrooms, tomatoes, onion rings and fries.

#### Fillet de Porc Stroganoff

Strips of pork fillet sauteed in butter with onions, mushrooms, red wine, a hint of garlic, mustard, paprika, flamed with Brandy, blended with demi-glace sauce and cream. Served on a bed of rice.

#### Pepper Steak (Sirloin) (£6.50 supplement)

Scottish Sirloin Steak cooked in butter, extra virgin olive oil, peppercorn, red wine, demi-glace sauce, flamed in Brandy and blended with cream.

#### Seared of Chicken Breast Capri

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

#### Boeuf au Poivre

Slices of roasted topside of Aberdeen Angus beef in peppercorn sauce made with butter, demi-glace, red wine and cream.

#### Veal alla Caprese (£6.50 supplement)

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

### Side Dishes

**Onion Rings** £2.95

**Italian Mixed Salad** £2.95

**Fries** £2.50

### Desserts

#### Meringue Delight

with ice-cream, fruit cocktail and fresh cream.

#### Chocolate Fudge Cake

Served hot with ice cream and fresh cream.

#### Sticky Toffee Pudding

Served hot with Vanilla ice cream and cream.

#### Torta di Mele (Homemade Apple Pie)

Served hot with ice-cream and whipped cream.

#### Assorted Continental Cheeseboard

Served with honey, walnuts, fruit and biscuits.

#### Homemade Chocolate & Pecan Brownie

with Vanilla ice-cream and cream.

**Tea or Coffee** (*Latte £1.00 supplement*)

**\*\* All Main Courses, except Pasta & Risotto are served with a selection of vegetables and potatoes. \*\***

## 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.



**Market Cellar 'Offer of the Week':**  
**Please ask your wine waiter for this weeks choices.**



### 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.

#### Pinot Grigio Rosato, Ponte IGT

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

### 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

#### Hardy Mills Cellars Rose

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

#### Bottle of Asti

£5.00 Supplement

A refreshing sweet sparkling wine.

#### Bottle of House Champagne

£15.00 Supplement

Dry or Demi-sec

#### Bottle of Prosecco

£5.00 Supplement

The most stylish and trendy wine in Europe; white, bubbly and full of fruity flavour.

A truly modern taste of Italy. CIN! CIN!

#### \*Something Very Special \*

#### Bottega Prosecco

Gold or Pink Bottle

£15.00 Supplement



## 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, ripe 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.

**After Dinner Drink included in Celebration Menu ONLY:**  
(Maraschino (Cherry Liqueur), Limoncello, Sambuca, Tia Maria, Grappa, Bailey's, Amaretto) Drambuie, Port, Napoleon House Brandy, House Whisky or Dessert Wine

