



RISTORANTE

*Piccolo Mondo*

GLASGOW

*Festive Brochure*

2017



## *Why not treat someone this Christmas?*

Gift vouchers available to purchase online,  
over the phone or in person.

## *For your information*

Our Dining Room total capacity is about 75 seats.

If you may wish to have your own private dining area, we have:

1. "La Saletta" for approx 14/16 seats. 2. "Tuscany Room" for approx 10 seats.

## *Our priorities are:*

Quality, value for money and service.

*That says it all ~ Ciao a Presto*

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# Quick Guide

## Price List

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

See full terms on Page 5.

DATE	2 COURSE LUNCH	2 COURSE EARLY EVENING	CELEBRATION MENU	2 COURSE ELITE
Fri 1st	£16.50	£24.50	£37.50	£29.50
Sat 2nd	£16.50	£24.50	£37.50	£29.50
Sun 3rd	CLOSED			
Mon 4th	£16.50	£19.50	£35.00	£24.50
Tues 5th	£16.50	£19.50	£35.00	£24.50
Wed 6th	£16.50	£19.50	£35.00	£24.50
Thur 7th	£16.50	£19.50	£35.00	£24.50
Fri 8th	£19.50	£24.50	£37.50	£29.50
Sat 9th	£17.50	£24.50	£37.50	£29.50
Sun 10th	CLOSED			
Mon 11th	£19.50	£19.50	£35.00	£24.50
Tues 12th	£19.50	£19.50	£35.00	£24.50
Wed 13th	£19.50	£19.50	£35.00	£24.50
Thur 14th	£19.50	£19.50	£35.00	£24.50
Fri 15th	£19.50	£24.50	£37.50	£29.50
Sat 16th	£17.50	£24.50	£37.50	£29.50
Sun 17th	CLOSED			
Mon 18th	£19.50	£19.50	£35.00	£24.50
Tues 19th	£19.50	£19.50	£35.00	£24.50
Wed 20th	£19.50	£19.50	£35.00	£24.50
Thur 21st	£19.50	£19.50	£35.00	£24.50
Fri 22nd	£19.50	£24.50	£37.50	£29.50
Sat 23rd	£17.50	£24.50	£37.50	£29.50
Sun 24th	£17.50	£24.50	£37.50	£29.50
Mon 25th	XMAS MENU			
Tues 26th	CLOSED			
Wed 27th	£19.50	£19.50	£35.00	£24.50
Thur 28th	£19.50	£19.50	£35.00	£24.50
Fri 29th	£19.50	£24.50	£37.50	£29.50
Sat 30th	£17.50	£24.50	£37.50	£29.50
Sun 31st	£17.50	£24.50	£37.50	£29.50

# TERMS & CONDITIONS

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## Party Menus

In order to be able to provide the quality of food and the service that all our Customers deserve, we ask all parties of 12 and over to choose a reduced menu from our ready-made Party Menu. Or, alternatively, you may wish to make your own menu, please choose only four selected dishes and let us know in advance your choice of four starters, four main courses and four desserts.

We will then print your personalized menu ready for you on the table. Price is as per your menu selection: Lunch, Early Evening Dinner, Elite or Celebration.

## All bookings - Terms and conditions

Please Note for all party bookings, to save any embarrassment at the time, we urge the organisers of all lunch and early evening parties (5.30, 6.00 & 6.30pm) to remind their guests of the 2 hour time restriction at the table. There is no restriction for party bookings after 7.30pm.

Bookings for lunch and early evening are at set times: 12.00pm, 12.30pm, 2.15pm, 2.45pm, 5.30pm, 6.00pm and 6.30pm only. The maximum time allowed for your meal is just under 2 hours from the time of the booking.

## Pre-Orders

Lunch and Early Evening Menus are only available to pre-order on a maximum of one table of 12 persons.

The booking is provisional until the confirmation is received and the deposit is paid and we must receive those within one week from the original booking or will automatically be cancelled.

However, bookings made in December must be confirmed within 3 days and the deposit paid as stated. You may pay the deposit by phone using your credit card or by cheque.

Any changes to the original booking e.g. number of people, time etc. has to be notified in writing or via email. The final number of people must be confirmed by, at least, the day before the function.

**THE DEPOSIT IS NOT REFUNDABLE ONLY THE DEPOSIT FOR THOSE PEOPLE ATTENDING WILL BE DEDUCTED FROM THE TOTAL BILL. THE REMAINING BALANCE TO BE PAID IN FULL ON THE DAY.**

Individual "per person" bills cannot be issued. However for large parties, over several tables, one bill for each table can be issued.

**Please note: all our prices are inclusive of VAT but a 10% Service Charge will be added to all parties of six and over.**

## Method of Payment

All major credit cards are accepted. No Company Cheques are accepted unless paid five working days in advance for clearance. Personal cheques are accepted only up to the value of your Bankers Card.

## PLEASE NOTE:

We are unable to provide high chairs but for those needing one we suggest to bring their own. (Please let us know at time of booking). For safety reasons we will be unable to accept any prams.

## Notice to our Customers

We will be closed on Tuesday 26th December 2017, Monday 1st and Tuesday 2nd January 2018.  
**Re-open for business Wednesday 3rd January 2018.** Restaurant Closed Sundays

*Thank you for your co-operation*

# FESTIVE BUSINESS LUNCH & EARLY EVENING MENU

## Menu 1

### Festive Business Lunch Menu

1st-7th Dec

Two Courses with coffee

£16.50

£5.00 extra course

OR

8th-31st Dec

Two courses with coffee

£19.50

£5.00 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

### 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.

## Starters

### 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!

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

See full terms on Page 5.

# 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 Ragù

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 Tuscan 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

### 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 ragù, 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.

See full terms on Page 5.

## 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.

### Tiramisù

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

# FESTIVE CELEBRATION DINNER MENU

THE IDEAL PARTY MENU

## Menu 2

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

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

See full terms on Page 5.

## Starters

- 1. AN APERITIF 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.

### 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.

## 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 and with baby roast potatoes.

### Grilled Sirloin 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 & 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 ground 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 Provencal 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

# 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 hazelnuts 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**

# Multi Award-Winning Restaurant

•Est 1974•



**WINNER**  
**SCOTLAND'S BEST**  
**RESTAURANT**  
(GLASGOW)



**TOP 5**  
**SCOTLAND'S BEST**  
**RESTAURANT**  
(GLASGOW)



**WINNER**  
**BEST ITALIAN**  
**RESTAURANT**  
(GLASGOW)



**WINNER**  
**MOST ROMANTIC**  
**RESTAURANT**  
(RENFREW)



**WINNER**  
**BEST WINE LIST**  
(GLASGOW AND  
RENFREW)

## Menu 3

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.

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

See full terms on Page 5.

## 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, fresh vegetables, best end cured Italian ham, fresh herbs and Borlotti beans. Served with "fettunta" bread on a side dish. Delicious!

## 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 types 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/Fillet 8oz)

Scottish sirloin/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**

## 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 Brûlée (Vanilla)

### Coffee with Assorted Continental Chocolate & Biscuits

## Menu 4

Three courses with coffee\*

**Adult £67.50**

**Children under 12  
50% discount**

Served all day from  
12.30pm and every hour  
up to 7.30pm (last sitting).

Maximum stay,  
3 hours each sitting  
from the time of  
booking.

### SPECIAL SITTING

12pm-2.30pm  
**Adult £52.50**

A 10% service charge  
will be added to all  
parties of six and over.  
See full terms on Page 5.

# CHRISTMAS DAY DINNER

## Starters

### Potted Prawns

#### House Speciality

Tiger and Atlantic prawns sautéed in butter with finely chopped onions, garlic, mushrooms, dry Sherry, freshly ground white pepper, demi-glace and cream. Served Hot with grissini (breadsticks)

### Classic Italian Antipasto

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

### Stuffed Mushrooms

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

### Grilled Tiger Prawns

With herb's salad, chilli and Hollandaise sauce.  
(Peeled & shell free)

### Homemade Pâté

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

### 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 croutons.

### Mediterranean Antipasto

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

### Pasta e Fagioli

Classic farmer's soup dish Tuscan 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!

### 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 and pepper.

### 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.

### 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.

### 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.

### Minestrone Soup

The classic Italian vegetable soup.

### Melon with Fresh fruit of the season

## Main Courses

### **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.

### **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.

### **Pepper Steak (Sirloin)**

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

### **Grilled Sirloin Steak**

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

### **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, served with saffron rice, baby roast potatoes and cauliflower au gratin.

### **Veal Parmigiana**

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

### **Traditional Roast Turkey**

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

### **Vegetable Stroganoff**

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

### **Classic Christmas Day** **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. Served with garlic bread.

### **Fettuccine al Ragù** **House Speciality**

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

### **Fillet of Salmon Venini**

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

### **Tortelloni della Casa**

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

### **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.

### **Escalopes of Pork alla Milanese**

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

### **Risotto Countryside**

Rice cooked in extra virgin olive oil with onions, garlic, Parmesan cheese, marinated chicken breast and chorizo.

Maximum stay on Christmas Day 3 hours from time of booking.

Excluding special sitting 12-2.30pm

## Desserts

### **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.

### **Meringue Delight**

With ice-cream, fruit cocktail and fresh cream.

### **Christmas Pudding**

With Brandy and Sambuca sauce.

### **Tiramisú**

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

### **Assorted Continental Cheeses**

### **Coffee with Assorted Continental Chocolate & Biscuits**

# PARTY SAMPLE MENU

## Starter

### Seafood Marinaro

(Served Hot & Shell free) Ciabatta crouton topped with three varieties of prawns, tossed in extra virgin olive oil with chilli, garlic, white wine, cherry tomatoes and basil. Quite spicy!

### Classic Italian Antipasto

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

### Pâté della Casa

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

### 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-glaze and cream. Served Hot with grissini (breadsticks)

### Choice of Soups

Please ask your waiter for today's choices.

### Traditional Roast Turkey

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

### Risotto ai Funghi

Rice cooked in extra virgin olive oil with vegetable stock, onions, garlic, white wine and wild mushrooms

### Escalopes of Pork alla Milanese

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

### Fillet of Salmon Venini

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

### Pasta Principessa

(Pasta Princess)  
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.

### Boeuf au Poivre *with Yorkshire Pudding*

Slices of roasted topside of Aberdeen Angus beef tossed in a sauce made with extra virgin olive oil, onions, mushrooms, red wine, au poivre sauce, Dijon mustard, demi-glaze and cream.

## Main Course

### Steak Diane

9oz Sirloin/ 8oz Fillet 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.

### Pepper Steak (Sirloin/Fillet)

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

### 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.

ALL DISHES £6.50  
SUPPLEMENT

EXCLUDING FILLET STEAK  
£10.50 SUPPLEMENT

## Desserts

### Christmas Pudding

With Brandy and Sambuca sauce.

### Torta di Mele

(homemade Apple Pie)  
Served hot with ice-cream and whipped cream.

### Tiramisù

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

### Sticky Toffee Pudding

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

### Chocolate Fudge Cake

Served hot with ice cream and fresh cream.

### Coffee with Assorted Continental Chocolate & Biscuits

# *Our Restaurant*



## FESTIVE BOOKING FORM

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NAME:

ADDRESS:

TOWN:

POSTCODE:

HOME TEL:

BUSINESS TEL:

## PARTY BOOKING INFORMATION

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DATE:

TIME:

PARTY NO:

MENU:

DEPOSIT PAID:

## MENU CHOICE

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LUNCH

EARLY EVENING DINNER

CELEBRATION

ELITE

CHRISTMAS DAY

ANY SPECIAL REQUIREMENTS:

A 10% service charge will be added to all parties of six and over.

Maximum stay 2 hours for lunch and early evening sittings. See full terms on Page 5

*Merry Christmas  
&  
a Happy New Year*

from all of us at

*Piccolo Mondo*

*Piccolo Mondo*  
RISTORANTE

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