



RISTORANTE

Piccolo Mondo

GLASGOW

Festive Brochure 2018



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 | Page 4 |
| Terms & Conditions..... | Page 5 |
| Festive Business Lunch Menu & Early Evening Menu | Page 6 - 7 |
| Festive Celebration Menu | Page 8 - 10 |
| Elite Festive Dinner Menu | Page 12 - 13 |
| Christmas Day Dinner Menu | Page 14 - 15 |
| Party Sample Menu | Page 16 |
| Booking Form | Page 18 |

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 30th Nov | £16.50 | £24.50 | £37.50 | £29.50 |
| Sat 1st | £16.50 | £24.50 | £37.50 | £29.50 |
| Sun 2nd | CLOSED | | | |
| Mon 3rd | £16.50 | £19.50 | £35.00 | £24.50 |
| Tues 4th | £16.50 | £19.50 | £35.00 | £24.50 |
| Wed 5th | £16.50 | £19.50 | £35.00 | £24.50 |
| Thur 6th | £16.50 | £19.50 | £35.00 | £24.50 |
| Fri 7th | £19.50 | £24.50 | £37.50 | £29.50 |
| Sat 8th | £16.50 | £24.50 | £37.50 | £29.50 |
| Sun 9th | CLOSED | | | |
| Mon 10th | £19.50 | £19.50 | £35.00 | £24.50 |
| Tues 11th | £19.50 | £19.50 | £35.00 | £24.50 |
| Wed 12th | £19.50 | £19.50 | £35.00 | £24.50 |
| Thur 13th | £19.50 | £19.50 | £35.00 | £24.50 |
| Fri 14th | £19.50 | £24.50 | £37.50 | £29.50 |
| Sat 15th | £16.50 | £24.50 | £37.50 | £29.50 |
| Sun 16th | CLOSED | | | |
| Mon 17th | £19.50 | £19.50 | £35.00 | £24.50 |
| Tues 18th | £19.50 | £19.50 | £35.00 | £24.50 |
| Wed 19th | £19.50 | £19.50 | £35.00 | £24.50 |
| Thur 20th | £19.50 | £19.50 | £35.00 | £24.50 |
| Fri 21st | £19.50 | £24.50 | £37.50 | £29.50 |
| Sat 22nd | £16.50 | £24.50 | £37.50 | £29.50 |
| Sun 23rd | CLOSED | | | |
| Mon 24th | £16.50 | £19.50 | £35.00 | £24.50 |
| Tues 25th | XMAS MENU - £65.00 | | | |
| Wed 26th | CLOSED | | | |
| Thur 27th | £19.50 | £19.50 | £35.00 | £24.50 |
| Fri 28th | £19.50 | £24.50 | £37.50 | £29.50 |
| Sat 29th | £16.50 | £24.50 | £37.50 | £29.50 |
| Sun 30th | CLOSED | | | |
| Mon 31st | £17.50 | £24.50 | £37.50 | £29.50 |

TERMS & CONDITIONS

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 (5.30pm, 6.00pm & 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, 2.30pm, 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 Wednesday 26th December 2018, Tuesday 1st and Wednesday 2nd January 2019.
Re-open for business Thursday 3rd January 2019. Restaurant Closed Sundays

Thank you for your co-operation

Menu 1

Festive Business Lunch Menu

30th Nov - 6th Dec

Two Courses with coffee

£16.50

£5.00 extra course

7th-31st Dec

Two courses with coffee

£19.50

£5.00 extra course

Festive Early Evening Dinner Menu

3rd Dec-30th Dec

Two Courses with coffee

Mon - Thur £19.50

£5.00 extra course

30th Nov-31st Dec

Fri, Sat & Hogmanay £24.50

Two Courses with coffee

£5.00 extra course

SATURDAY SPECIAL

Festive Saturday Lunch Menu

Two Courses with coffee

£16.50

£5.00 extra course

FESTIVE BUSINESS LUNCH & EARLY EVENING MENU

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, blended with tomato sauce and served with garlic bread.

Melon with Fresh Fruit of the Season ✓

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.

Mussels alla Marinara

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

£1.95 SUPPLEMENT

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.

Choice of Soups

Please ask your waiter for today's choices.

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, red wine, au poivre sauce, 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!

Countryside Style Risotto

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

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.

Tortelloni della Casa

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

Risotto all' Ortolana

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

Escalopes of Pork alla Milanese

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

Grilled Prime Fillet of Haddock alla Nizzarda

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

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 Steak

Fully Garnished with grilled mushrooms, tomatoes, onion rings & fries.

9OZ SIRLOIN £6.50 SUPPLEMENT

8OZ FILLET £10.50 SUPPLEMENT

Add sauce for £2.00

Linguine alla Marinara

Linguine tossed in extra virgin olive oil with three varieties of prawns (King, Tiger & North Atlantic) 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)

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.

Assorted Continental Cheeses

Coffee with Assorted Continental Chocolate and 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.

See full terms on Page5.

Menu 2

MON - THUR
£35.00

FRI - SAT & HOGMANAY
£37.50

DRINKS & WINE
INCLUDED

ONLY AVAILABLE
TILL 6PM ON SATURDAYS.

Available Monday 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.

FESTIVE CELEBRATION DINNER MENU

THE IDEAL PARTY MENU

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, HOUSE BRANDY, TIA MARIA, HOUSE WHISKY

Melon with Fruit cocktail ✓

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
with garlic bread.

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)

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.

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.

Mussels alla Marinara

Mussels cooked in finely chopped
onions, garlic, white wine, fresh
ground 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.

Choice of Soups

Please ask your waiter for today's
choices.

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 Steak

Fully Garnished with grilled mushrooms, tomatoes, onion rings & fries.

9OZ SIRLOIN £6.50 SUPPLEMENT

8OZ FILLET £10.50 SUPPLEMENT

Add sauce for £2.00

Escalopes of Chicken alla Milanese

Marinated Chicken 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, red wine, au poivre sauce, demi-glace and cream. Served on a bed of mash with vegetables.

Sea Bass

Whole Fillet of Sea Bass grilled or baked with fresh rosemary, garlic, fine fennel, white wine, served over a mould of cream potatoes, market vegetables and garnished with seasonal salad.

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.

Countryside Style Risotto

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

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 three varieties of prawns (King, Tiger & North Atlantic) 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

£29.50

£5.50 extra course

HOGMANAY

SPECIAL

Three Course Hogmanay Dinner including of an aperitif of your choice and coffee.

£35.00

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 Parma Ham

Mascarpone cheese and honey

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, red wine, au poivre sauce, demi-glace and cream. Served on a bed of mash with vegetables.

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

Risotto all' Ortolana

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

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)

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

9OZ SIRLOIN £6.50 SUPPLEMENT
8OZ FILLET £10.50 SUPPLEMENT

Grilled Steak

Fully Garnished with grilled mushrooms, tomatoes, onion rings & fries.

9OZ SIRLOIN £6.50 SUPPLEMENT
8OZ FILLET £10.50 SUPPLEMENT

Add sauce for £2.00

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 alla Parmigiana

Escalopes of Veal fillet dressed with breadcrumbs, pan-fried, topped with tomato sauce & mozzarella cheese, then grilled. Served over a bed of sauteed potatoes.

£5.50 SUPPLEMENT

Desserts

Panna Cotta

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

Tiramisù

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**

Menu 4

Three courses with coffee*

Adult £65.00

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 £49.50

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 grounded 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 crispy salad.

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.

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, blended with tomato sauce and served with garlic 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.

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.

Choice of Soups

Please ask your waiter for today's choices.

Melon & Parma Ham

with Mascarpone Cheese & honey.

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, red wine, au poivre sauce, demi-glace and cream. Served on a bed of mash with vegetables.

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.

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

9oz 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.

Risotto all' Ortolana ✓

Rice cooked in extra virgine olive oil with vegetable stock, onions, mushrooms, garlic, zuchinni, mixed peppers, petit pois, fresh herbs and sunflower seeds.

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.

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.

Tiramisù

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

Assorted Continental Cheeses

Coffee with Assorted Continental Chocolate & Biscuits

PARTY SAMPLE MENU

Starter

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 glace 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.

Classic Lasagne al Forno

Traditional lasagne with Bolognese, Bechamel and tomato sauce.

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 Provençal 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-glace 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-glace sauce, flamed in Brandy and blended with cream.

**SIRLOIN STEAK
£6.50 SUPPLEMENT**

**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.

Tiramisú

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

Chocolate Fudge Cake

Served hot with ice cream and fresh cream.

Assorted Continental Cheeses

**Coffee with Assorted Continental
Chocolate & Biscuits**

Our Restaurant



FESTIVE BOOKING FORM

NAME:

ADDRESS:

TOWN:

POSTCODE:

HOME TEL:

BUSINESS TEL:

PARTY BOOKING INFORMATION

DATE:

TIME:

PARTY NO:

MENU:

DEPOSIT PAID:

MENU CHOICE

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

RISTORANTE

Piccolo Mondo

GLASGOW

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