

## **Dolci – Desserts**

### **Meringue Delight**

*With ice-cream, fruit cocktail and fresh cream.*

### **Chocolate Fudge Cake**

*Served hot with ice cream and fresh cream.*

### **Dessert Of the Day**

*Please ask for today special dessert.*

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

*Served hot with ice-cream and whipped cream.*

### **Assorted Continental Cheeseboard**

*£1.95 supplement*

*Served with honey, celery and cheese biscuits.*

### **Tiramisu**

*Classic Italian dessert with whisked eggs,  
Mascarpone semifreddo, sponge fingers, coffee and Sambuca.*

**Coffee/Tea £2.00**

**Latte/Double espresso £2.50**



*From all at **Piccolo Mondo***

*Ristorante*

# *Piccolo Mondo*

*Glasgow*



## *Three Course Graduation Menu*

*Including a Glass of Prosecco on Arrival*

*£24.50 per person*



**\*Please Note: The maximum stay from the time of the booking is two hours.\***

## Three Course Graduation Menu £24.50 per person

Including a Glass of Prosecco on Arrival

Available Monday to Friday at any Time

Saturday 12.00 noon till 4.30pm ONLY



### Antipasti \*\* 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 meats garnished with 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 & a lemon wedge.

#### Salsiccia con Fagioli

(Italian Sausage with Borlotti Beans)

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.

#### Minestrone

The classic Italian vegetable soup.  
Served with a slice of bread.

#### Melon Fruit

Melon with seasonal fruit.

#### Trio of Mushrooms, Mozzarella and Onion Rings

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

#### Cozze alla Marinara £1.95 supplement

Mussels cooked in extra virgin olive oil with onions, garlic, white wine, parsley.  
Served with a slice of bread.

#### Arancini alla Siciliana

Rice balls filled with Mozzarella Cheese, ham, chicken and coated in breadcrumbs then fried.  
Served with a tomato sauce

#### Crostini Caprino

Slices of toasted Italian bread with goats cheese and caramelised onions, served with seasonal leaves

#### Potted Prawns (House Speciality)

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

#### Zuppa del Giorno

Soup of the day.  
Served with a slice of bread.

### Secondi Piatti \*\* Main Courses

#### FISH

##### Duet of Fillet of Fish Goujon

Sole and haddock dressed in tempura batter, deep fried and served with hand cut chips, salad and tartare sauce.

##### Sea Bass Piccolo Mondo

Pan seared fillet of sea bass served with baby sautéed potatoes, grilled courgettes, spinach and asparagus with a lemon dill and caper sauce.

#### PASTA

##### Lasagne al Forno

Traditional lasagne with Bolognese, Béchamel and tomato sauce.

##### Linguine alla Marinara £2.95 supplement

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.

##### Rigatoni alla Toscana

Rigatoni pasta with spicy Italian sausage and pancetta in a tomato sauce with a touch of cream.

##### Penne al Pesto

Penne pasta in our delicious pesto sauce made with basil, pine nuts, garlic and Parmesan.

##### Tortelloni della Casa

Pasta filled with spinach and ricotta cheese in a tomato and cream sauce.

#### RISOTTI

##### Risotto Frutti di Mare £2.95 Supplement

Made with calamari, prawns and mussels flamed in Brandy, blended with chilli, garlic, white wine, fresh herbs in a tomato sauce.

##### Countryside Risotto

Made with chicken breast, Italian sausage and wild mushrooms

#### MEAT

##### Gigot of Lamb Tuscany Style

Slices of leg of lamb seasoned with fresh herbs, cooked in a tangy tomato sauce with white wine and chilli. Served over mash and green beans.

##### Chicken Milanese

Escalope of chicken breast in breadcrumbs served with pasta pomodoro.

##### Pollo alla Crema

Breast of chicken in a cream and mushroom sauce served with sautéed potatoes and green beans.

##### Beef al Pepe

Topside of Scottish beef in a pepper sauce served with mash and green beans.

##### Grilled Sirloin Steak £6.95 supplement

Scottish 9oz sirloin steak fully garnished with grilled mushrooms, tomato, onion rings and hand cut chips.

Choice of sauce: Pepper, Diane, Bearnaise or Garlic Butter ... £2.50

### Breads and Nibbles

Bread basket £1.95 \*\* Olives £3.50 \*\* Garlic Bread £3.95

Garlic Bread with Mozzarella £4.50 \*\* Bruschetta £4.50

### Side

Market Vegetables £3.00 ~~ Hand cut chips £3.00 ~~ Onion Rings £3.00

French Fries £2.50 ~~ Roast Potatoes £2.50 ~~ Zucchini Fritti £3.00

Spinach £3.00 ~~ Italian Mixed Salad £3.00

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#### Important Notice:

Please advise our waiting staff of any food allergy you may suffer from, in order to prevent such ingredient(s) contaminating your food. Thank you for your co-operation.

**✓ Denotes Vegetarian Dishes**

All our prices are inclusive of VAT but subject to a 10% Service Charge to ALL parties of 6 and over