



RISTORANTE

Piccolo Mondo

GLASGOW



Three Course Graduation Menu

– INCLUDES A GLASS OF PROSECCO ON ARRIVAL –

£24.50 per person

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£24.50 per person

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(only available during the months of June, July and November)

Available: Monday - Friday at anytime

Saturday 12.00pm until 4.30pm ONLY

Maximum stay 2 hours

Antipasti ~ Starters

Stuffed Mushrooms

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

Trio of Mushrooms Mozzarella and Onion Rings ✓

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

Italian Sausage and Borlotti Beans

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

Potted Prawns (House Speciality)

Sautéed in butter with finely chopped onions, garlic, mushrooms, dry sherry, freshly ground white pepper, demiglace and cream. (Served hot with grissini)

Mediterranean Antipasto ✓

A selection of roasted peppers, mushrooms, artichokes, sun-dried tomatoes, aubergines and roasted onions, preserved in olive oil and served with fresh mozzarella over crispy foccacia bread.

Soup of the day

Please ask your waiter for today's special.

Tempura of Seafood

Italian Style £2.50 supplement

Calamari, fillet of Sole goujon, scampi, prawns, Queen scallops dressed in light batter, deep fried and served over mixed salad leaves with tartare sauce.

Terrine di Pate

Our homemade pate is made with chicken, duck liver, spicy pork meat with onions, garlic, fresh herbs, sherry, blended with cream and served with warm toast and garnished with seasonal leaves.

Antipasto del Casale

Parma ham and salami served over a rocket salad, Parmesan shavings, Mozzarella cheese, extra virgin olive oil and Balsamic syrup.

Insalata Caprese ✓

Mozzarella, vine tomatoes, basil, balsamic dressing and extra virgin olive oil.

Mussels alla Provinciale

£1.95 supplement

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

Secondi Piatti ~ Main Courses

Fish

Duet of Fillet of Fish Goujon

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

Cacciucco £6.50 supplement

A Special Seafood Stew - Chef's Speciality

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.

Fillet of Cod Venini

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

Grilled Salmon

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

Pasta

Pasta Principessa

Tossed in a sauce made with fillets of chicken breast, Parma ham, white wine, petit pois, fresh tomatoes, garlic, basil and cream.

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.

Tortelloni della Casa

Pasta filled with spinach & Ricotta cheese, sautéed in extra virgin olive oil, a hint of garlic, Parmesan cheese, wild mushrooms, tomato sauce and basil.

Fettuccine al Ragù (House Speciality)

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

Classic Lasagne al Forno

Traditional lasagne with Bolognese, Béchamel & tomato sauce.

Risotto

Seafood Risotto

Three varieties of prawns (King, Tiger and 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 and Wild Mushrooms, cooked in a sauce made with shallots, extra virgin olive oil, garlic and fresh herbs.

Meat

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 potato and vegetables.

Chicken Milanese

Chicken dressed in breadcrumbs, pan fried and served over pasta in tomato sauce and roast potatoes.

Grilled Sirloin Steak £6.50 supplement

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

Choice of sauce: Pepper, Diana & Garlic butter - £2.00

Seared of Chicken Breast (Capri)

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

Filet de Porc Stroganoff

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

Beef au Poivre

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

Veal alla Caprese £6.50 supplement

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

Sides

Onion Rings £2.95

Italian Mixed Salad £3.00

Homemade Fries £2.50

Bruschetta £3.95

Garlic Bread £3.95

Garlic Bread with Mozzarella £3.95

Mixed Olives £2.95

Dolci ~ Desserts

Home made Panna Cotta

Classic Piedmonts dessert.

Tiramisú

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

Torta di Mele

(Homemade Apple Pie) Home made apple pie served with cream or ice cream

Meringue Delight

With ice cream, fruit cocktail and fresh cream.

Tiramisu

Classic Italian dessert with whisked eggs, mascarpone semifreddo, sponge finger, Marsala wine, coffee and cocoa.

Sticky Toffee Pudding (Chef's own recipe)

Served hot with vanilla ice cream and cream.

Assorted Continental cheese board

Tea or Coffee £2.50 supplement



*Congratulations from all
at Piccolo Mondo*