

RISTORANTE
Piccolo Mondo
GLASGOW
★★★★★

JANUARY SALES MENU

As a thank you to all our loyal customers we have created a Special January Sales Menu using our most popular dishes!

2 Courses for only **£10.00** inclusive of a glass of prosecco, beer of the month or soft drink. Only **£5.00** for an extra course.



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)

★ Voted **Best Italian Restaurant** in the UK in 2011 by Toptable (now known as Opentable) ★

★ Piccolo Mondo Glasgow - Runner up **Best Pasta 2015** Scottish Italian Awards ★

★ Tam Cowan Daily Record review **24/25** ★

TERMS AND CONDITIONS

Available Monday - Friday 12.00-2.15 (Lunch) & 5.30-6.30 (Dinner) | Maximum stay for all Dinner bookings is 2 hours | 10% service charge applies to parties of 6 & over | Reservations only
Limited number of tables available so book early to avoid disappointment!
Menu only available from Thursday 3rd January - Thursday 31st January (excluding Saturday's)

JANUARY SALES MENU



£10 for 2 Courses



Including: a glass of Prosecco, Beer of the month or Soft Drink

Plus: only £5 for an extra course

HORS D'OEUVRES

Minestrone (V)

Classic Italian soup.

Potted Prawns (House Specialty)

Sautéed in butter with finely chopped onions, garlic, mushrooms, dry sherry, freshly ground white pepper, demi-glace & cream. (served hot with grissini)

Salsiccia con Fagioli

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

Mussels alla Provinciale

Mussels cooked in onions, garlic, white wine, black pepper, tomatoes & parsley.
£1.95 supplement

Terrine di Pate

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

Trio of Mushrooms, Mozzarella & Onion Rings (V)

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

MAIN COURSES

Crespelle (Crêpes) (V)

Baked homemade crepes filled with creamy spinach & Ricotta cheese & topped with a tomato & cream sauce.

Classic Lasagne al Forno

Traditional lasagne with Bolognese, Bechamel & tomato sauce.

Pasta Principessa

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

Duet of Fillet of Fish Goujon

(Sole & Haddock) Dressed in breadcrumbs, deep fired & served with fries & tartare sauce.

Beef al Pepe

Slices of roasted topside of Aberdeen Angus beef in peppercorn sauce served over mash. **£1.00 supplement**

Seared of Chicken Breast Capri

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

Side Orders:

Focaccia for 2 £1.95 | Bruschetta £3.95 | Garlic Bread £3.95 | Fries £2.50 | Onion Rings £3.00 | Spinach £3.00

DESSERTS

Tiramisu

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

Chocolate Fudge Cake

Served hot with ice cream & fresh cream.

Assorted Ice Cream

Sticky Toffee Pudding (Chefs recipe)

Served hot with vanilla ice-cream & cream.

Meringue Delight

With ice cream, fruit cocktail & fresh cream.

Assorted Continental Cheese Board

Served with fruit, honey, walnuts & biscuits.

£1.50 supplement

Tea/Coffee £2.00

Latte/Double Espresso £2.50

Liqueur Coffee £4.95

(V) DENOTES VEGETARIAN | GLUTEN FREE OPTIONS AVAILABLE ON REQUEST!