
RISTORANTE

Piccolo Mondo

THE NEW XS DINNER MENU

XS DINNER MENU

Two Course Dinner:

You may choose any dishes from any section of the menu including coffee.

£24.50 per person = £49.00 for Two

Extra course only £5.00 each

★ ALL INCLUSIVE MENU ★

**This is the New Three Course XS Dinner Menu
★ plus Celebration Menu | A Complete Dinner for Two**

★ £42.50 per person = £85.00 for Two ★

ALL INCLUSIVE MENU INCLUDES:

- 1. Choice of Aperitif:** Prosecco Cocktail, Bellini, a glass of Prosecco, Alcohol free cocktail, Kir Royale, Gin & Tonic, Peroni or a glass of Premium Wine (Red, White or Rosé)
You may choose any Three Courses of your choice from any food section of the Menu
- 2. To complement your meal please choose one bottle of Premium Wine to share between two.**
- 3. Choose from a large choice of Starters or Soups.**
- 4. Choose from a large selection of Main Courses**
- 5. Choice of Dessert or Cheese**
- 6. After Dinner Drink Including Coffee with:**
House Brandy, Malt Whisky, Limoncello, Sambuca, Tia Maria, Grappa, Bailey's, Amaretto, or Rum

Is a very special menu made with selected dishes from our A La Carte menu.

ANTIPASTI ~ HORS D'OEUVRES



Trio of Mushrooms, Mozzarella & Onion Rings ✓

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

Mussels alla Provinciale

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

Potted Prawns (House Speciality)

Sautéed in butter with onions, mushrooms, garlic, dry Sherry, white pepper, demi-glace and cream.

Terrine of Pâté

Made with chicken & duck liver and served with toast, redcurrant jelly and seasonal leaves.

Mediterranean Antipasto ✓

A selection of roasted peppers, mushrooms, artichokes, sun-dried tomatoes, zucchini, aubergines & balsamic onions preserved in olive oil & served with fresh Mozzarella over crispy Focaccia bread.

Tempura of Seafood (Fritto Misto)

Calamari, scampi, prawns, Queen scallops dressed in light batter, deep fried & served over mixed salad leaves with tartare sauce.

Seafood Croquette (Chef's Special)

Made with a blend of crab, cod fillet and prawns. Sautéed in extra virgin olive oil, with shallots, a hint of garlic, white wine, mild cheese, seasoned, dressed in breadcrumbs, pan fried. Served over a bernaise sauce.

Classic Italian Antipasto

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

Scottish Smoked Salmon

With prawns, mascarpone cheese, Marie Rose sauce and extra virgin olive oil. Garnished with seasonal salad leaves and served with wholemeal bread.

Grilled Tiger Prawns

(Peeled & Shell Free) With herb's salad, chilli and Hollandaise sauce.

Stuffed Mushrooms

Deep fried breaded mushrooms stuffed with a blend of cheese and ham, and served over salad leaves with garlic mayonnaise.

Melon with Seasonal Fruit ✓

Melon, Parma ham & Mascarpone Cheese

SOUPS



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!

Minestrone Soup ✓

The Classic Italian Vegetable Soup.

Pappa al Pomodoro ✓

This thick, tasty soup is made with tomatoes, fresh basil, leeks, chilli peppers, whole wheat bread, olive oil, salt and pepper.

Zuppa della Fattoria ✓

Farmhouse cream of vegetable soup. A blend of broccoli, onions, peas, lentils, garlic, carrots, celery, cauliflower, fresh herbs and topped with croutons.

MAIN COURSES

Pasta, Risotto & Vegetarian Dishes

Linguine alla Marinara (Seafood Pasta)

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 & cream sauce.

Risotto all' Ortolana

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

Tortelloni della Casa

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

Seafood Risotto alla Pescatora

Three varieties of prawns (King, Tiger & North Atlantic), mussels, calamari, sautéed in extra virgin olive oil with garlic, chilli, white wine & fresh herbs.

Seafood Dishes

Fillet of Scottish Salmon

Mediterranean Style & Tiger Prawns

Grilled, then sautéed in a sauce made with extra virgin olive oil, white wine, fresh chilli, garlic, fresh herb, ginger, garnished with broad beans & strips of fine red pepper & Saffron rice.

Sea Bass (£3.50 supplement)

Fillet of Sea Bass grilled or baked with fresh rosemary, garlic, white wine, served over a mould of spinach and cream potatoes.

Grilled Seafood Platter (£6.50 supplement)

(Chef's speciality) Grilled scallops, King & Tiger prawns, mussels & Sea Bass then sautéed in onions, white wine, garlic, black pepper, parsley & saffron rice.

Fillet of Cod Venini

Baked fillet of Cod Venini, topped with a mornay sauce, then grilled. Garnished with prawns, grapes, vegetables & potatoes.

Meat Dishes

Grilled Sirloin Steak (£5.50 supplement)

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

Choice of sauce: Pepper, Diane or Garlic butter - £2.00

Escalopes alla Milanese

Fillet of pork marinated with fresh herbs, dressed in breadcrumbs, pan fried & served over pasta in tomato sauce.

Escalopes of Chicken Breast & Pancetta

Sautéed in extra virgin olive oil with fresh sage leaves, rosemary, a hint of garlic, white wine & Pancetta (Italian cured ham). Served over a tossed fine egg pasta noodle with cherry tomatoes & zucchini.

Bœuf Royale

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

Pepper Steak (Sirloin) (£5.50 supplement)

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

Carved Roasted Gigot of Lamb

Tuscany Style, Seasoned with garlic, rosemary, white wine, mint, coarse black pepper, a little chilli, wine vinegar & blended with a tangy tomato sauce.

Escalopes of Chicken Breast Novo Mondo

Sautéed in extra virgin olive oil with onions, garlic, Parma ham, chilli, dry Sherry, red & green peppers, tomatoes, fresh herbs & cream (optional). Served over saffron rice, with baby roast potatoes & cauliflower au gratin.

Filet de Porc Stroganoff

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

Veal alla Parmigiana (£5.50 supplement)

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

DENOTES VEGETARIAN DISHES

All Main Courses, except pasta & risotto dishes, are served with a selection of vegetables & potatoes.

DOLCI ~ DESSERTS

Assorted Continental Cheese-Board

Chocolate Fudge Cake

Served hot with ice cream & fresh cream.

Sticky Toffee Pudding (Chef's Recipe)

Served hot with vanilla ice cream & cream.

Homemade Chocolate & Pecan Brownie

With vanilla ice-cream & cream.

Home Made Panna Cotta

Classic Piedmont's dessert laced with liqueur.

Espresso Crème Brulée

Espresso flavour with Tia Maria.

Tiramisú

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

Tea or Coffee with Assorted Continental Chocolates

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SUPPLEMENT TO THE XS DINNER MENU

MAIN COURSE SPECIALS

Lobster & Scallops Thermidor (*Supplement P.O.A.*)

Fresh half lobster in a sauce made with finely chopped shallot, butter, white wine, English Mustard, blended with a mornay sauce topped with a light sprinkle of Parmesan cheese, then grilled. Garnished with risotto alla Milanese and spinach.



Scottish Fillet Steak (*Supplement £8.50*)

Cooked to your choice in a pepper sauce, with red wine, demi-glace, Balsamic vinegar and flamed in Brandy. Fully garnished.



Grilled Lemon Sole Venini (*Supplement £6.50*)

Grilled fillet of Lemon Sole, topped with a mornay sauce then grilled. Garnished with prawns, grapes and served with vegetables and baby roast potatoes.



Seafood Stew (Cacciucco) (*Supplement £6.50*)

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.

Above dishes are also available on our A La Carte Menu, priced accordingly.

WINE LIST FOR THE ALL INCLUSIVE MENU

To complement your meal you may choose one bottle of wine from this selected wine list to share between two persons.

Market Cellar

White Wines

Trebbiano IGT ~ Italy

Ripe & Clean. Dry white wine with fruity upfront bouquet with a nice citrus finish.

Chardonnay ~ Italy

Straw yellow colour with dry taste. Fresh of distinct fragrance. Excellent as an aperitif.

Sauvignon Blanc ~ Italy

A clean, ripe, fruity white wine, well balanced in the mouth.

Red Wines

Sangiovese IGT ~ Italy

Bright ruby red in the glass with aromas of forest fruits, a medium bodied palate and a delicious food-friendly freshness.

Montepulciano d'Abruzzo DOC ~ Italy

Dry, ruby intense vinous, rich and full bodied.

Merlot "Plate 95" ~ Chile

A fruity, spicy red wine that has a nice balance of tannin, acid and alcohol on the palate.

Rosé Wines

Pinot Grigio Rosato Ponte ~ Italy - (Dry)

Vibrant coral pink, gives way to a clean and delicately scented nose that has a hint of cherries.

Short Mile Bay Rose Australia ~ (Med-Sweet)

Flavours of strawberries and red cherries with hints of citrus and fresh acidity on the finish.

The Sommelier Choice

Gavi di Gavi Nicola Bergaglio DOCG ~ 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.

Chianti Classico Riserva DOCQ ~ Italy

The 'Riserva' wine has been aged for three years in oak barrels. It has a fragrant bouquet with a soft, maturing ripe flavour with a lingering aftertaste.

Primitivo Salento Itynera ~ Italy

The wine is rich and full bodied Intense red, full of plum, prune and fresh herb aromas, with a rupe, velvety mouth-feel.

Verdicchio dei Castelli di Jesi Classico DOCG.

Le Vele – Single Vineyard

A very elegant, soft and fresh style with hint of hazelnuts and intense fruity flavours. The bouquet is intense and the palate is full, rich and supple



Bottle of Prosecco ~ Italy (White or Rosé)

The most stylish and trendy wine in Europe; white, bubbly and full of fruity flavour. A truly modern taste of Italy. CIN! CIN!

Bottega Prosecco White or Rosé (£10 supplement)

Bottle of House Champagne ~ N.V. ~ France (£15.00 Supplement)

Bottle of Lanson Black Label Brut or Rosé N.V. ~ France (£20 Supplement)

Bottle of Moet & Chandon N.V. ~ France (£25.50 Supplement)

DESSERT WINES

Vin Santo ~ Italy

Torres Moscatel Oro Catalunya ~ Spain

PORT

Late Vintage port

(Ideal to accompany cheeseboard)

CHOICE OF LIQUEURS:

Choice of Liqueurs: Amaretto, Limoncello, Sambuca, Triple Sec, Tia Maria, Bailey's, Grappa

Rum (White or Dark)

House Brandy or House Malt Whisky

All of our prices are inclusive of VAT but subject to a 10% Service Charge to all parties of six or over.