
RISTORANTE

Piccolo Mondo

THE HISTORY OF PICCOLO MONDO | ESTABLISHED 1974

Where passion and tradition come together.

The original Piccolo Mondo was established in 1974 and was set up by Tony and Giuliana Pierotti. Over the years it won many accolades including its listing in Egon Ronay's Lucas Guide in 1977, back to back "Casserole" commendations for excellence in 1984 and 1985, which was followed by the most prestigious title of all in 1986 the restaurant was awarded "Best Value Restaurant in Britain" by Les Routiers. No mean feat considering more than 1600 restaurants participated from all over the UK.

In 1989 Tony & Giuliana decided to sell the Piccolo Mondo & regretted it ever since. Sometimes in life you do not appreciate things until you have lost them. The duo moved on to various other projects throughout Glasgow, including "La Fiorentina" (winner of the Evening Times restaurant of the year 2004 and 2005). The Pierotti family left "La Fiorentina" in September 2005, there was a great desire to create something special which is where the idea of resurrecting the famous "Piccolo Mondo" came about.

The new Piccolo Mondo is a blend of tradition and innovation. The name is significant as it means "small world". As the saying goes, we want people to meet by surprise in our restaurant, whether it is old friends or to meet new ones. We have created a special atmosphere which we hope will make people feel relaxed and at home. We wish our customers to enjoy the experience with us and to return in the future, joining our many repeat guests, who feel more like family than customers.

The new team of co-owners at Piccolo Mondo Glasgow consists of Tony & Giuliana's son Emilio (Lio), Andrea Grasso and Iain Monaghan. Lio has followed in his father's footsteps. He assisted the running of "La Fiorentina" both on the floor and behind the scenes with his mother in the kitchen. He also worked at Cameron House Hotel in Loch Lomond to gain a broader experience of the industry.

Andrea & Lio worked together at Cameron House, where they managed the Hotel's restaurant. Andrea studied food technology in Italy before option for a career with Princess Cruises popular "Love Boat" series. Andrea attained the heights of Restaurant Manager running the ships 120 cover Italian restaurant "Sabatinis" though he had to work his way up from Bus Boy. Head Chef Iain has worked with the Pierotti family for over 20 years. He worked in the original Piccolo Mondo as well as being Head Chef at "La Fiorentina" for a number of years. Iain's knowledge of Italian cooking is extensive and incorporates the Pierotti's trade secret recipes.

Our aim is to use the wealth of our experience to provide what we trust will be a pleasant dining experience, from the food, complemented by our award winning wine list, the atmosphere and service, rounded off by good old fashioned hospitality.

Our efforts to date have been acknowledged and we have been rewarded with the following awards:



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)

RISTORANTE

Piccolo Mondo

A LA CARTE MENU

HORS D'OEUVRES



Stuffed Mushrooms £7.50

With a blend of cheese, baked ham, onions & fresh herbs, dressed with breadcrumbs, deep fried & served over a mixed salad leaves with garlic mayonnaise.

Potted Prawns (House Speciality) £7.50

Sautéed in butter with finely chopped onions, garlic, mushrooms, dry Sherry, freshly grounded white pepper, demi-glace & cream.

Terrine of Pâté £6.95

Our homemade pâté is made with chicken, duck liver, with onions, garlic, fresh herbs, sherry, blended with cream. Served with warm toast & garnished with seasonal leaves.

Mussels alla Marinara £7.50

Mussels cooked in extra virgin olive oil with onions, garlic, white wine, black pepper & parsley.

Trio of Mushrooms, Mozzarella & Onion Rings £7.50

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

Carpaccio £9.95

Fine slices of raw prime Scottish fillet of beef marinated in lemon juice, olive oil, a hint of garlic, served with flakes of Parmesan cheese & rocket salad leaves.

Melon with Fruit £7.95

Melon with Parma Ham £7.95

with Mascarpone Cheese & honey.

Grilled Tiger Prawns £7.95

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

Tempura of Seafood (Fritto Misto) £7.95 for two: £15.00

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

Insalata Caprese £7.95

Mozzarella di Bufala Campana, vine tomatoes, basil, Balsamic dressing & extra virgin olive oil.

Classic Italian Antipasto £7.95 (Al Tagliere) for two: £15.00

A fine, assorted selection of Italian cured meat like Parma ham, Salami, Pancetta, Bresaola, etc. garnished with olives & grilled vegetables.

Scottish Smoked Salmon £8.95

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

Mediterranean Antipasto £7.50

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.

SOUPS



Zuppa della Fattoria ✓

£5.95

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

Pasta e Fagioli

£5.95

Classic farmer's soup dish from Tuscany 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!

Pappa al Pomodoro ✓

£5.95

This thick, tasty soup, once the porridge of Tuscany and it is made with tomatoes, fresh basil, leeks, chilli peppers, whole wheat bread, olive oil and salt & pepper.

Minestrone Soup ✓

£5.50

Traditional Italian vegetable soup.

MAIN COURSES



Veal Dishes

Scaloppine Di Vitello Alla Romana £17.50

Escalopes of Veal fillet cooked in white wine and sage, topped with Parma Ham. Fully garnished.

Scaloppine al Funghetto

£17.50

Escalopes of veal fillet sautéed in extra virgin olive oil with onion, mushroom, a hint of garlic, demi-glace, white wine and cream sauce. Fully garnished.

Scaloppine di Vitello alla Milanese £17.50

Escalopes of veal fillet dressed in light breadcrumbs, pan fried and served over Pasta al pomodoro.

Chicken Dishes

Escalopes of Chicken Breast

£15.50

Novo Mondo

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 over saffron rice, with baby roast potatoes and cauliflower au gratin.

Caesar Salad with Char-grilled

£14.50

Chicken Breast

Strips of marinated char-grilled chicken, served over little Gem lettuce, with crispy Italian smoked bacon, Parmesan shavings, garlic croutons and original Caesar dressing.

Escalopes of Chicken Breast

£15.50

& Pancetta

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

Seared of Chicken Breast (Capri)

£15.50

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

Fish Dishes

Duet of Scallops & King Prawns **£19.50**

Cooked in extra virgin olive oil, white wine, a hint of garlic, little chilli pepper, broad beans, basil, spinach, cherry tomatoes, freshly ground white pepper and served with fine egg noodle pasta.

Fillet of Scottish Salmon & King Prawns Mediterranean Style **£19.50**

Grilled, then sautéed in a sauce made with extra virgin olive oil, white wine, fresh chilli, garlic, fresh herb, served with broad beans and strips of fine red pepper.

Sea Bass **£18.50**

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

Grilled Fillet of Lemon Sole **£19.50**

Served with vegetables and potatoes. With basil, pesto, pine nuts and prawns.

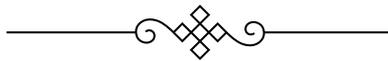
Grilled Seafood Platter **£25.50** **(Chef's speciality)**

Grilled scallops, King and Tiger prawns, mussels, Monkfish & Sea Bass then sautéed in onions, white wine, garlic, black pepper, parsley & saffron rice.

+ 1/2 Lobster P.O.A.

Classic Scampi alla Provinciale **£16.50**

Cooked in onions, garlic, a hint of chilli, white wine, black pepper, tomato and parsley. Served over a bed of rice.



Beef Dishes

Grilled Scottish Sirloin Steak **£22.50**

Fully garnished with grilled Mushrooms, tomatoes, onion rings and fries.

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

Classic Steak Diane (Sirloin) **£22.50**

Scottish Sirloin Steak sautéed in butter, extra virgin olive oil, flamed in brandy with onions, mushrooms, red wine, cream, french mustard, Lea & Perrins and tomato sauce.

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

Prime Scottish **£27.50**

Fillet of Beef al Pepe Balsamico

Cooked in a pepper sauce, red wine, Balsamic vinegar and flamed with Brandy. Fully garnished.

Filet de Beef Stroganoff **£22.50**

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

Fillet Tournedos Rossini **£29.50**

Fillet steak pan fried in butter, served on a crouton and topped with pâté and finished with a madeira demi glaze sauce.

Grilled Scottish Fillet Steak **£25.50**

Fully garnished with grilled Mushrooms, tomatoes, onion rings and fries.

Pasta Dishes

(All dishes £12.50 each unless stated)

Also available as a starter from £6.95

Classic Lasagne al Forno

Traditional lasagne with Bolognese, Béchamel & tomato sauce.

Spaghetti alla Carbonara

Spaghetti tossed in extra virgin olive oil with garlic, parsley, fresh ground black pepper, Pancetta, egg yolk, Parmesan cheese and cream (optional).

Rigatoni alla Rozza (Rustic Style)

Short pasta tossed in a sauce with wild mushrooms, garlic, spicy Italian sausage, a hint of chilli, tomato sauce & a touch of cream.

Linguine alla Marinara

£15.50

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.

Fettuccine Belvedere

Egg noodle pasta sauteed in extra virgin olive oil, onions, Scottish Smoked Salmon, capers, garlic, black peppercorns. Flamed with Belvedere Vodka & blended with cream.

Pasta Principessa (Princess)

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

Pappardelle al Ragù

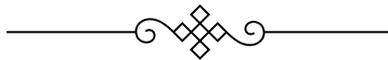
Classic homemade large egg pasta ribbons tossed in a special tomato and beef sauce with Italian sausage.

Pasta all'Amatriciana

Short pasta tossed in extra virgin olive oil with Pancetta, tomato sauce, garlic, fresh herbs, a touch of chilli and Pecorino cheese.

Gnocchetti al Pesto

Pasta dumpling topped with famous pesto sauce from Genoa made with fresh basil, garlic, pine seeds, extra virgin olive oil, seasoning and Parmesan cheese.



Vegetarian Dishes ✓

(All dishes £12.50 each)

Tortelloni della Casa ✓

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

Rigatoni Con Verdure Miste ✓

Short pasta mixed with onions, garlic & mixed peppers, mushrooms, courgettes and broccoli with tomato sauce.

Penne Arrabbiata alla Caprese ✓

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil, garlic and mozzarella cheese (optional)

Crespelle Piccolo Mondo (crêpes) ✓

Baked homemade crêpes filled with creamy spinach and Ricotta cheese, topped with a tomato sauce and Mozzarella. Delicious!



Risotto Dishes

(All dishes £12.50 each unless stated)

Risotto Pollo e Asparagi

Rice cooked in extra virgin olive oil with chicken stock, onions, white wine, garlic, diced chicken and fresh asparagus.

Risotto all' Ortolana V

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

Seafood Risotto alla Pescatora £15.50

Arborio rice tossed in a sauce made with extra virgin olive oil, garlic, chilli pepper, two varieties of prawns, scallops, calamari, mussels, white wine, tomatoes and fresh herbs.



SIDE ORDERS

Potatoes

Handcut Chips	£2.50
Sautéed Potatoes	£3.00
Lyonnaise Potatoes	£3.00

Sauces

Diane Sauce	£2.00
Bernaise Sauce	£2.00
Peppercorn Sauce	£2.00
Garlic Butter	£2.00

Vegetables V

Spinach	£3.00
Asparagus	£3.00
Italian Mixed Salad	£3.00

Breads

Garlic Bread	£3.95
Garlic Bread with Mozzarella	£3.95
Bruschetta	£3.95
Mixed Olives	£3.50



For Desserts, please see the: *Dolci ~ Desserts & Recommended Dessert Wines List*

All our prices are inclusive of VAT but subject to 10% service charge to parties of six and over.