

*Ristorante Piccolo Mondo*  
**A New Gourmet Menu**

**A Complete 2 or 3 Course Meal  
Lunch or Dinner**



Menu A

**£25.00 for Two (2)**

**At your arrival:**

- 1. Aperitif of your choice:** Alcohol free cocktail, Croft Sherry, House Wine (Red, White or Rose), Beer of the Month or Soft Drink (Coca-Cola, Irn-Bru, Ginger Beer, 7UP, or Fruit Juice) {**Prosecco & Kir Royal – 50p supplement**}
- 2. Any Two Course of your choice: Starters & Main Courses or Main Course & Desserts or Cheese**
- 3. Complimentary Coffee Or Liqueur:** Sambuca, Amaretto, Maraschino (cherry liqueur), Limoncello, Baileys, House Whisky, House Brandy or Port.
- 4. Third Course from ONLY £2.50 each**

**THE TRUE VALUE OF THE  
MENU**

**FOR TWO (2) IS £60!**

Menu B

**Alternative choice;**

**Any Two Courses, Soft Drink or Coffee for**

**ONLY £10<sub>pp</sub> = £20 for Two (2)**

**Telephone: 0141 885 1011**

**\*\* Please ask your waiter about our Vegetarian and Gluten Free options\*\***

## **Hors d'Oeuvres**

### **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.

### **Mediterranean Antipasto V**

A selection of roasted peppers, mushrooms, artichokes, sun-dried tomatoes, zucchini and roasted onions, preserved in olive oil and served with fresh Mozzarella over savory rice.

### **Mussels alla Provinciale**

£1.50 Supplement

Mussels cooked in onions, garlic, a hint of chilli, white wine, black pepper, tomatoes and parsley.

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

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

### **Prawn Cocktail £1.00 Supplement**

Succulent Atlantic prawns served with homemade seafood sauce, fresh salad leaves, wholemeal bread & lemon wedge.

### **Duet of Seasonal Melon V**

#### **Italian Antipasto £1.00 Supplement**

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

#### **Spicy Italian Sausage**

**(Salsiccia con Fagioli)**

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

Served with Garlic Bread.

#### **Stuffed Mushrooms**

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

#### **Calamari Frite**

Marinated in lemon juice & white pepper, dressed with flour and light bread crumb, deep fried and served with a tartare sauce or a spicy sweet chilli sauce.

## **Soups**

### **Classic Italian Minestrone**

The classic Italian vegetable soup.

### **Zuppa della Fattoria V**

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

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## **Sides – to share between two**

**Fries £2.50 Assorted Bruschetta £4.50**

**Garlic Bread £3.50 Garlic Bread with Mozzarella £4.00**

**Basket of Italian Bread for two £2.00**

## Main Courses

### **Penne Arrabbiata V**

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic. **Quite Spicy!**  
(with Chicken Breast £1.50 Supplement)

### **Bœuf au Poivre £1.50 Supplement with Yorkshire Pudding**

Stew of roasted topside of Aberdeen Angus beef in peppercorn sauce made with butter, demi-glace, red wine and cream. Served with potatoes & vegetables.

### **Classic Lasagne al Forno**

Traditional lasagne with Bolognese, Béchamel and tomato sauce. Served with Fries.

### **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.

### **Duet of Fillet of Fish Goujon**

(Sole & Haddock) Dressed in a tempura batter, deep fried and served with fries and tartare sauce.

### **Escalopes of Chicken Milanese**

Marinated chicken breast dressed in breadcrumbs, pan-fried and served over linguine pasta al pomodoro and baby roast potatoes.

### **Stew of Gigot & shoulder Lamb**

#### **Tuscany Style £1.50 Supplement**

Seasoned with garlic, rosemary, white wine, mint, coarse black pepper, a little chilli, Balsamic vinegar and blended with a tangy tomatoes sauce. Served over mash potato and vegetables.

### **Linguine alla Marinara**

£2.95 Supplement

(Seafood Pasta – Shell Free) 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.

### **Crespelle (Crêpe) V**

Baked homemade crêpes filled with spinach & ricotta, topped with a tomato and cream sauce. Served with seasonal fries.

**MINUTE STEAK £4.50 Supplement**  
**150 grams approx. Scottish Sirloin.**

Served with mushrooms, fries & onion rings.

### **Chicken alla Parmigiana**

**Escalopes of Chicken Breast** marinated in lemon juice, fresh herbs, garlic & white pepper.

Dressed in breadcrumbs, pan fried, then topped with a tomato sauce, parmesan cheese, mozzarella, then baked. Served with roast potatoes & green vegetables.

### ***Other Pasta Dishes Available on Request;***

**Carbonara, Rigatoni della Casa, Spaghetti Bolognese, Pasta Principessa, Amatriciana, etc**

## **Children's Menu**

For Children under the age of ten (10) years of age you may choose from this menu or other dishes are available on request. Please just ask.

**Any Two courses £6.50**

**Terms & Conditions apply. Booking in advance only.**

**Dishes may contain traces of nuts. Please alert staff of any allergies.**

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

## Desserts or Cheese

### Meringue Delight

With ice-cream, fruit cocktail and fresh cream.

### Sticky Toffee Pudding (Chef own recipe)

Served hot with vanilla ice cream and cream.

### Assorted Continental Cheeseboard

Served with dry fruit, honey, walnuts, pear and oat biscuits.

**£2.00 Supplement**

### Homemade Apple Pie

Served hot with ice-cream and whipped cream.

### Tiramisú

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

### Assorted Coppa Gelato

Vanilla, Strawberry & Chocolate.

**Please choose either Coffee** (Black, White, Cappuccino, or Espresso.

Latte £1.00 Supplement), **Tea**

**or Choice of Liqueur;** Sambuca, Amaretto, Limoncello,

Maraschino (cherry liqueur) Baileys, House Whisky, House Brandy or Port.

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## Special Selected Bottles of Wine

# ONLY £18.50



### WHITE

#### Berry Estate Chardonnay 2016

Unoaked Chardonnay. Fresh citrus, melon & peach flavours & a soft creamy palate.

#### Trebbiano IGT 2016

Italy's most widely planted white grape variety with a delicate almond flavour, crispy flinty style and refreshing unoaked finish.

#### Sauvignon Blanc IGT 2016

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

### ROSÉ

#### Berry Estate Rosé 2015

Strawberry, cherry and citrus flavours with hints of spice, and a soft creamy palate combine to make this a delicious Australian rosé.

### RED

#### Merlot 2015/16

An elegant, well-structured Merlot with ripe fruit flavours of cherry & plum and aromas of chocolate and mocha.

#### Sangiovese IGT 2015/16

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

#### Caleo Montepulciano d'Abruzzo 2015/16

The wine is deep ruby red in colour with an intense and fragrant bouquet of jam & cherry, with a hint of sweet violet, dry, full, warm and well defined on the palate.

**£3.00 Supplement**

#### UPGRADE to Prosecco ~ **£4.50 Supplement**

The most stylish and trendy wine in Europe; white, bubbly and full of fruity flavour.

**A truly modern taste of Italy. CIN! CIN!**