

Ristorante

Piccolo Mondo



****This is more than a tasty menu****

Elite Dinner Menu

**Available Tuesday to Saturday at any time.
You may choose the menu that suits you best.**

Elite Menu 1

Two Course Dinner: You may choose any dishes of your choice from any section of the Menu including Coffee.

£24.50 per person

Elite Menu 2

Three Course Dinner: You may choose any dishes of your choice from any section of the Menu including Coffee.

£29.50 per person

Menu 3

Three Course Elite Celebration Dinner Menu

A Complete Dinner for Two

FULLY INCLUSIVE OF:

- 1. CHOICE OF APERITIF:** Prosecco Cocktail, Bellini, a glass of Prosecco, Kir Royale, Gin & Tonic, Peroni, Menebrea, Moretti or a glass of Premium Wine (Red, White or Rosé)
- 2. CHOOSE FROM A LARGE SELECTION OF HORS D'OEUVRES.**
- 3. TO COMPLEMENT YOUR MEAL YOU MAY CHOOSE ONE BOTTLE OF WINE TO SHARE BETWEEN TWO PERSONS FROM A SELECTED WINE LIST.**
- 4. CHOOSE FROM A LARGE SELECTION OF MAIN COURSES – Fully Garnished**
- 5. CHOICE OF DESSERT OR CHEESE**
- 6. COFFEE & CHOCOLATE MINTS**
- 7. AFTER DINNER DRINK:** (Limoncello, Sambuca, Cointreau, Tia Maria, Grappa, Bailey's, Amaretto, Drambuie. VS Cognac – a choice of Courvoisier or Martell, Malt Whisky - Glenfiddoch 12 year old or Singleton 12 year old)

£45.00 per person = £90.00 for Two Persons

Fully inclusive of: p.t.o

Menu 1

Two Course Dinner: You may choose any dishes of your choice from any section of the Menu including Coffee.

£24.50 per person

Menu 2

Three Course Dinner: You may choose any dishes of your choice from any section of the Menu including Coffee.

£29.50 per person

Menu 3

A Complete Three Course Elite Celebration Dinner for Two: Includes, Aperitif, Any Three Courses of your choice, one bottle of Premium Wine to share (includes Prosecco), Coffee, Chocolate mints & After Dinner Drink.

£45.00 per person = £90.00 for Two Persons

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

Antipasti ~ Hors d'Oeuvres

Stuffed Mushrooms

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

Mussels alla Provinciale

Mussels cooked in onions, a hint of chilli, garlic, white wine, black pepper, tomato sauce & parsley. **Or Mariniere with or without cream.**

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

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

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.

Avocado & Prawns

Served with a marie rose sauce, lemon wedge & wholemeal bread.

King Prawn & Scampi

Deep fried king prawn & scampi in a tempura batter. Served with Sweet Chilli or tartar sauce over little Gem salad leaves.

Duet of Seasonal Melon **V**

Potted Prawns (House Speciality)

Sautéed in butter with onions, mushrooms, garlic, dry Sherry, white pepper, demi-glace and cream.
(Served hot with grissini – breadsticks -)

Classic Italian Antipasto

A fine, assorted selection of Italian cured meat like Parma ham, Salami, Finocchiona & Ventricina, etc. Garnished with queen olives, artichoke, grilled vegetables and Taleggio cheese (Special).

Duet of Smoked Salmon & Prawns

Smoked Salmon & Gravdax. Served with rocket salad. Lemon wedge, Seafood sauce and Wholemeal bread. Garnished with capers, prawns & grain mustard.

Terrine of Pâté (House Speciality)

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

Soups & Farinaceous

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.

Florentine Onion Soup **V**

Made with extra virgin olive oil, onions, tomatoes, basil, garlic, vegetable stock, crouton topped with "gratin" Pecorino cheese.

Adriatic Seafood Soup (House Speciality) (Brodetto di Pesce – shell free)

Sauteed prawns, scallops, flaky fillet of Sole in extra virgin olive oil with garlic, chilli, tomatoes and fresh basil. Served with toasted "fettunta" bread.

Classic Italian Minestrone

The classic Italian vegetable soup.

Main Courses

Pasta, Risotto & Vegetarian Dishes

Linguine alla Marinara

(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.

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.

(Crêpe) Crespelle Piccolo Mondo **V**

Baked homemade crêpes filled with creamy spinach and Ricotta cheese, topped with a tomato sauce and Mozzarella. Served with fries or Salad. Delicious.

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.

Fillet of Sole Goujon

Fillet of Sole dressed in a tempura batter, deep fried, served with fries & tartare sauce.

Sea Bass

Fillet of Sea Bass grilled or baked with fresh rosemary, garlic, fine fennel, white wine, served over fresh vegetables and garnished with seasonal salad, sautéed potatoes & french beans.

Meat Dishes

Roasted Scottish Sirloin in a Creamy Pepper Sauce

Baked Sirloin of Beef in a Red wine & demi-glace sauce, with fresh herbs. Served over mashed potatoes, with Yorkshire pudding & cauliflower au gratin.

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 & market vegetables.

Cottage Chicken

Supreme of breast of chicken, pan fried in extra virgin olive oil with pancetta ham, black pudding, a hint of garlic, maderia & creamy pepper sauce. Served over mash potatoes blended with cheddar cheese, & chives. Garnished with green beans.

Stew of Gigot of Lamb Tuscany Style

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

Grilled Sirlon Steak (£5.50 Supplement)

250grams Scottish sirloin steak. Fully Garnished with grilled mushrooms, tomatoes, onion rings and fries. Served with Pepper, Diane Sauce or grain mustard.

Veal alla Crema (£5.50 Supplement)

Escalopes of Veal sautéed in extra virgin olive oil, white wine sauce with mushroom, onion, a hint of garlic, fresh herbs & cream. Served with green beans & sautéed potatoes.

Medallions of Pork Fillet Calvados

Medallions of Pork fillet sautéed in olive oil, flamed in Calvados, flavoured with cider, demi-glace, au poivre sauce, blended with cream and garnished with apple fritters laced with honey. Served with sautéed potatoes & broccoli.

Dolci ~ Desserts

Assorted Coppa Gelato

4 flavours: Vanilla, Strawberry, Chocolate & Amaretto.

Classic Crème Brulée

Vanilla flavour.

Sticky Toffee Pudding (Chef own recipe)

Served hot with vanilla ice cream and cream.

Tiramisú

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

Assorted Continental Cheese-Board

Served with dry fruit, honey, Grapes, pear and biscuits.

Tea or Coffee

Wine List for the Elite Celebration Menu

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

The Sommelier Choice

White Wines

Soave Sereole DOC 2015/16

Made exclusively from Gargánega grape, it shows straw yellow colour with gold reflections. At the nose, it opens up with sweet scent of flowers like elder trees and pear trees. Following by ripe fruit of yellow paste like apricots, pineapple and melon. In the mouth is deep, mellow and very harmonious with equivalent taste as the scents.

Viognier Reserva, Colchagua Valley 2015/16

Careful grape selection and expert wine making are behind this well made Reserva Viognier which we hope will bring you the same enjoyment and pleasure. Deliciously aromatic with ripe apricot, melon and a touch of honeysuckle on the nose.

Sauvignon Blanc Reserva, Casablanca Valley 2015/16

Chiles premier white-wine region, creates an excellent wine which exudes the classic gooseberry and cut-grass aromas associated with this variety.

Red Wines

Primitivo Salento Itynera IGT 2015/16

Rich and full bodied although the tannins are soft and the acidity is low. On the palate it is generous with good concentration of ripe and black cherry fruit.

Cabernet Sauvignon Reserva, Casablanca Valley 2015/16

A deep-coloured red, rich blackcurrant-flavoured Carbernet Sauvignon selected from low-yielding vines in the warm Maipo Valley.

Villa Novare Ripasso DOC 2014

Ripasso di Villa is an intense, warm and friendly wine, supple and fruity. It is produced by the technique of refermenting Valpolicella on the skins, seeds and pulp (known as pomace) of Amarone and Recioto, to which Bertani adds a small quantity of semi-dried grapes to make the wine's fruity notes more intense and to give it extraordinary freshness. This is a new interpretation of a traditional technique born of Bertani's skill and culture.

**** Something Very Special ** ~ Sommelier Choice ~**

A Premium bottle of specially Selected Barolo & Amicone (Baby Amarone)

£12.50 Supplement

Rosé Wines

Berry Estate Rosé 2015/16

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

Pinot Noir Rosé Reserva, Bio Bio Valley 2015 /16

A beautifully bright rosé with vibrant purple tones that is bursting with fruit characters. Off dry on the palate with intense plum & blackcurrant flavours this juicy Chilean rosé is a perfect partner with food or just enjoy on its own.

Prosecco

Premium Prosecco D.O.C

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

**Sommelier Choice
~ Bottle of Champagne ~
Only £12.50 Supplement**

Choice of After Dinner Drinks

Dessert Wines

Moscato di Pantelleria D.O.C 2005/06 ~ Pellegrino

Torres Moscatel Oro Catalunya ~ Spain

Port

Late Vintage Port (ideal to accompany cheeseboard)

Choice of Liqueurs; (Limoncello, Sambuca, Cointreau, Tia Maria, Grappa, Bailey's, Amaretto. VS Cognac – Courvoisier or Martell, Malt Whisky - Glenfiddoch or Singleton 12 year old)

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

Please note some of our dishes may contain nuts, please speak to your server for more information regarding allergies. **V** Denotes Vegetarian Dishes.