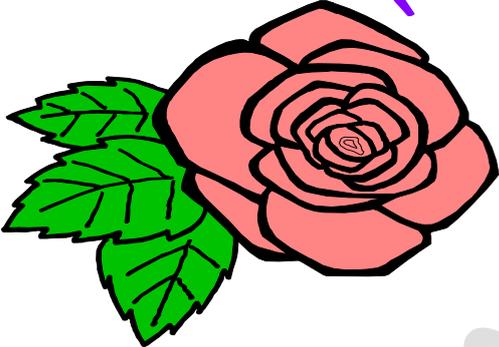


*Ristorante* **Piccolo Mondo**

**Mother's  
Day**



**Special all Day Menu**

**Choose Any Two Courses & Coffee £19.50**

**Three Course Menu £24.50**

**Children's Menu - Two Course Menu for £12.50 or  
Three Courses £15.50 including one soft drink.**

**Sitting Arrangements**

Menu served all day from 12.30pm & every hour up to 7.30pm last sitting. (Maximum stay 2.5 (two and half) hours for each sitting from the time of the booking)

Sample ~ Sample

# Special all Day Menu

\* Choose any Two Courses & Coffee £19.50

\* Three Course Menu £24.50

\* Choice of Tea or Coffee

## Starters

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

#### Classic Prawn Cocktail

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

#### Scottish Smoked Salmon & Prawns

Scottish smoked salmon & Prawns garnished with little gem salad leaves and served with wholemeal bread and seafood sauce.

#### Pâté della Casa (Our Homemade Pate)

Homemade pate, made with chicken and duck liver, spicy ham, with onions, garlic, white wine and fresh herbs and garnished with toast and crispy salad.

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

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

#### Insalata Caprese **V**

Mozzarella di Bufala Campana, vine tomatoes, fresh pear, basil, Balsamic dressing and extra virgin olive oil.

#### Mozzarella Croquette **V**

Fresh & soft Mozzarella cheese **Filante** dressed with flour, eggs and breadcrumbs, deep fried. Served over a spicy tomato sauce or garlic mayonnaise on the side.

#### Stuffed Mushrooms

Mushrooms stuffed with cheese, ham, onions, herbs, bread crumbed, deep-fried and served with garlic mayonnaise.

#### Salsiccia e Fagioli (Spicy Italian Sausage)

This 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 Hot

#### Mussels alla Provinciale

Mussels cooked in onions, garlic, white wine, black pepper, tomatoes and parsley. Or Mariniera, no tomatoes, with or without cream.

#### Classic Italian Antipasto

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

## Sides (Share between 2)

Garlic Bread £4.00

Garlic Bread with Cheese £4.50

Bruschetta £4.75

## or Soups

### Classic Italian Minestrone

The classic Italian vegetable soup.

### Zuppa della Fattoria (Cream of Vegetable) **V**

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

### Pappa al Pomodoro (Spicy Tomato Soup) **V**



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

## Choice of Main Courses

### 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.

### Stew of Gigot & Shoulder of Lamb Tuscany Style

Seasoned with garlic, rosemary, white wine, mint, coarse black pepper, a little chilli and blended with a tangy tomatoes sauce. Served with baby roast potatoes and vegetables.

### (Crêpe) Crespelle Piccolo Mondo ✓

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

### Classic Homemade Lasagne al Forno

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

### Fillet of Haddock Venini

Baked fillet of Haddock topped with Mornay sauce, then grilled. Garnished with prawns, grapes, vegetables and potatoes.

### Grilled Sirloin Steak £5.00 Supplement

Scottish Sirloin steak. Fully Garnished with onion rings & fries. Served with seasonal vegetables.

### Spaghetti alla Carbonara

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

### Chicken alla Milanese

Marinated chicken breast dressed in breadcrumbs, pan fried and served over Linguine al pomodoro and baby roast potatoes. Fully garnished.

### Veal alla Parmigiana £4.50 Supplement

Veal 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.

### Roasted Top side of Scottish Beef

**Slices of roasted topside of Aberdeen Angus** beef tossed in a pepper sauce. Fully garnished with Yorkshire pudding, mash potato and vegetables.

### Trio of Fillet of Fish Goujon

(Plaice, Haddock & Cod) Dressed in a tempura butter, deep fried and served with fries and tartare sauce.

### Filet de Porc Stroganoff (Chef's own recipe)

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

### Caesar Salad with Chargrilled Chicken Breast

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

**Available without Chicken or with Prawns instead of Chicken**

## Sauces

**Pepper Sauce** £2.50      **Diane Sauce** £2.50

## Desserts

### Homemade Apple Pie

Served with ice-cream and whipped cream.

### Tiramisu

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

### Assorted Italian Ice Cream

With a choice of topping.

### Sticky Toffee Pudding (Chef own recipe)

Served hot with vanilla ice-cream and cream.

### Vanilla Cheesecake

Served with choice of topping.

### Assorted Continental Cheeses

Served with dry fruit, honey, pear and biscuits.

## Tea or Coffee

(Latte, Hot Chocolate £1.00 Supplement)

## Children's Menu

**Two Course Menu £12.50 & one soft drink**  
**Three Course Menu £15.50 & one soft drink**

### Choice of Starters

#### Choice of Soups

Minestrone or Cream of Vegetable.

#### Garlic Bread with Cheese

#### Deep fried mozzarella cheese

Coated in breadcrumbs served with a spicy tomato sauce or garlic mayonnaise.

#### Melon with Fruit

### Choice of Main Courses

#### Homemade Chicken Goujon

Deep-fried and served with French fries.

#### Lasagne al Forno

Traditional lasagne with Bolognese, Bechamel and tomato sauce. Served with fries.

#### Macaroni Cheese **V**

Short pasta baked in the oven with a cheese sauce.

#### Fish Goujon

Strips of fillets of cod & haddock bread-crumbed, deep fried and served with French fries.

#### Spaghetti alla Bolognese or Pomodoro **V**

### Choice of Desserts

#### Sticky Toffee Pudding (Chef own recipe)

Served hot with vanilla ice-cream and cream.

#### Cookies & Ice Cream

Cookies with vanilla ice cream and toffee topping.

#### Homemade Apple Pie

Served with ice-cream and whipped cream.

#### Assorted Italian Ice Cream

Served with a choice of topping.

### Choice of one Soft Drink

#### Please Note

Our dishes may contain traces of nuts. Gluten Free dishes are available, made to order.

**Sitting Arrangements:**

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**Terms & Conditions apply.**

Sample ~ Sample