

Ristorante *Piccolo Mondo*

New

Spring Lunch Offer

New

2 Main Courses for ONLY £10

You may choose any TWO (2) main courses of your

choice for **ONLY £10 for two**

**Alternative Choice: Two Course Lunch Menu;
Starter & Main or Main & Dessert**

for only £8.50 per person

**This is the
Sensational Novelty Menu
Incredible ... but TRUE!**

A Complete variety Lunch for Two (2)

Lunch For only **£12.50** per person = **£25.00** for two

Menu Fully Inclusive of:

1. **Aperitif of your choice:** Choice of Soft Drink , alcohol free cocktail of the week, a glass of Prosecco, House Wine (Red, White or Rosé), Croft Sherry, Martini Royal & Beer of the week.
2. **Choice of Starter & Main Course** or
3. **Main Course & Dessert** or cheese
4. **Complimentary Coffee** or
5. **Liqueur:** Sambuca, Amaretto, Limoncello, Maraschino (cherry liqueur), Tia Maria, Baileys, House Whisky, Brandy & Port.
6. **Liqueur Coffee** £2.00 Supplement

Inclusive of freshly baked Focaccia bread topped with extra virgin olive oil and crystals sea salt

***** Novelty Tea Time Meal (fully inclusive, as above) *****

for only **£30.00** for two = **£15.00** per person

Alternative Choice: Any Two Course Menu;

Starter & Main or Main & Dessert

For only **£12** per person

New

New Spring Menu's Offer 2 Main Courses for ONLY £10

New

You may choose any TWO (2) main courses

Two Course Lunch for only £8.50 per person

You may choose any two Courses of your choice.

(Terms & Conditions Apply – see item f & g on back page)

A Complete Variety Lunch Menu for Two (2)

for only **£12.50** per person = **£25.00** for two

Includes Aperitif, 2 Courses, Coffee or Liqueur as per front page.

Available: Tuesday to Saturday 12.00 till 2.15pm last orders

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

Hors d'Oeuvres

Duet of Seasonal Melon **V**

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.

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.

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.

Stuffed Mushrooms **£1.00 Supplement**

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

Classic Italian Minestrone

The classic Italian vegetable soup.

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!

Classic Bruschetta **V**

Italian bread topped with chopped fresh vine tomato, garlic, basil & mozzarella.

Prawn Cocktail **£1.00 Supplement**

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

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 with Garlic Bread. Served Hot

Pâté della Casa

Our homemade pâté is made with chicken, duck liver, with onions, garlic, fresh herbs, sherry, blended with cream. Served with warm toast, redcurrant jelly 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.

Soups

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.

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.

Sides – to share between two

Fries **£2.50**

Assorted Bruschetta **£4.50**

Garlic Bread **£3.50**

G/B with Mozzarella **£4.00**

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 £1.25 Supplement with **Yorkshire Pudding**

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

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.

Escalopes of Chicken Milanese

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

Risotto all' Ortolana V

Rice cooked in extra virgin olive oil with vegetable stock, onions, mushrooms, garlic, zucchini, mixed peppers, petit pois, Parmesan cheese, fresh herbs and sunflower seeds.

Classic Lasagne al Forno

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

MINUTE STEAK £4.00 Supplement
150 grams approx. Scottish Sirloin.
Served with mushrooms, fries & onion rings.

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.

Baked Special GNOCCHI V

In a tomato, red onion, mixed peppers in a béchamel cheese sauce.

Duet of Fillet of Fish Goujon

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

Crespelle (Crêpe) V

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

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, Pasta Principessa, Amatriciana, etc

(Linguine alla Marinara (Seafood Pasta) £2.95 Supplement)

Why not ADD a Bottle of Wine for only £17.50

White Wines

Berry Estate Chardonnay 2015/16

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

Trebbiano IGT 2015/16

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

San Andres Sauvignon Blanc IGT 2015/16

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

Rosé Wines

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 Wines

San Andres 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.

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.

£2 Supplement

UPGRADE to Prosecco ~ £3 Supplement

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

A truly modern taste of Italy. CIN! CIN!

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

Homemade Apple Pie

Served hot with ice-cream and whipped cream.

Tiramisu

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

Assorted Italian Ice Cream

With topping.

Sticky Toffee Pudding (Chef own recipe)

Served hot with vanilla ice cream and cream.

Chocolate Fudge Cake

Served hot with ice cream and fresh cream.

Assorted Continental Cheeseboard

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

£2.00 Supplement

Please choose either Coffee (Black, White, Cappuccino, or Espresso), **Tea**
or Choice of Liqueur (Latte £1.00 Supplement)

Please Note Terms & Conditions for the Sensational Novelty Menu **A complete variety Lunch & Tea Time Meal for Two (2)**

- a. The Third and Forth Course is optional at **£4.00** supplement.
- b. Extra Coffee/Tea **£1.50**
- c. Extra shot of espresso **50p**
- d. Extra Liqueur **£2.00** (if you order coffee and liqueur your will be charged for the liqueur)
- e. Extra Soft Drink **£2.00**
- f. **New Spring Menus** – A Basket of Bread between Two = **£1.50** supplement
- g. Soft Drinks or Tea/Coffee **£2.00** Supplement

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 including one soft drinks £6.50

One Course including one soft drinks £4.95

Starters

Mozzarella Croquette

Garlic Bread with or without Cheese

Duet of Seasonal Melon

Soup of the Day

Main Course

Duet of Fillet of Fish Goujon

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

Macaroni Cheese V

Short pasta baked in the oven with a cheese sauce.

Classic Lasagne al Forno

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

Chicken Goujon

Chicken dressed in breadcrumbs, deep-fried and served over Spaghetti al Pomodoro (tomato sauce).

Spaghetti/Penne alla Bolognese or Pomodoro V

Desserts

Homemade Apple Pie

Served hot with ice-cream and whipped cream.

Sticky Toffee Pudding (Chef own recipe)

Served hot with vanilla ice cream and cream.

Assorted Italian Ice Cream

With topping.

Chocolate Fudge Cake

Served hot with ice cream and fresh cream.