

Ristorante *Piccolo Mondo*

**Tea Time Meal**

**£12  
only**

**Menu 1**

You may choose any  
**Two Courses of your choice;  
Starter, Main or Main & Dessert**

**for only £12.00 per person**

**Menu 2**

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

**A Complete variety Tea Time Meal for Two (2)  
Tea Time For only £15.00 per person = £30.00 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**

**Lunch Bookings \*\*\* Novelty Lunch Menu**

*(fully inclusive, as above)* for only **£25.00** for two = **£12.50 pp**

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

For only **£8.50** per person

**Spring Menu Offer  
2 Main Courses  
Of your choice  
for ONLY £10**

# Two Course Tea Time Meal for only **£12.00** per person You may choose any two Courses of your choice.

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

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## A Complete Variety Tea Time Meal for Two (2)

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

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

Available: Tuesday to Friday (t&cs apply)

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

### Hors d'Oeuvres

**\*\* Chef's Special Of The Day \*\***

Ask for today's chef special.

#### 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** ✓

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** ✓

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** ✓

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)** ✓

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 inform 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)

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### 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. **Menu 1** – A Basket of Bread between Two = **£1.50** supplement
- g. Soft Drinks or Tea/Coffee **£2.00** Supplement

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## 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**

**Duet of Seasonal Melon**

**Garlic Bread with or without Cheese**

**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.

**Classic Lasagne al Forno**

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

**Macaroni Cheese V**

Short pasta baked in the oven with a cheese sauce.

**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.

**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.