

# Ristorante *Piccolo Mondo* Special Gourmet Menu

## A Complete 3 Course Meal Lunch or Dinner



LIMITED  
TABLES  
AVAILABLE  
Please reserve  
your table

Available Tuesday to  
Friday ONLY

Menu A

# £30.00 for Two (2)

### At your arrival:

1. **Aperitif of your choice:** Alcohol free cocktail, Vermouth, 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}

### Choose from a Wide Variety of:

2. **Starters,**
3. **Main Courses**
4. **Desserts or Cheese**
5. **Complimentary Coffee**

Or **Liqueur:** Sambuca, Amaretto, Tia Maria, Limoncello, Baileys, House Whisky, House Brandy, Port or a Soft Drink. Vodka, Gin, Rum with a splash.

THE TRUE VALUE OF THE MENU  
FOR TWO (2) IS **£60!**

Menu B

## Alternative choice; You may choose any Two Courses & Coffee for

# ONLY £20 for Two (2)

## A Complete Special Gourmet Meal for Two (2) Menu includes Aperitif, 3 Courses, Coffee or Liqueur

Menu A **£30.00 = £15.00** per person

Menu B **Alternative choice; You may choose any  
Two Courses & Coffee for  
ONLY £20 for Two (2) = £10** per person

**Available: Tuesday to Friday All Day**

### Hors d'Oeuvres

#### Melon with Seasonal Fruit **V**

#### Spicy Italian Sausage

Spicy Italian sausage with Borlotti beans in a special sauce with sage, rosemary, garlic, blended with a tomato sauce. Served with a slice of Garlic Bread.

#### Mussels alla Provinciale

##### £1.50 Supplement

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

#### Cocktail De Crevettes (Prawn Cocktail)

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

#### 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.

#### Spicy Homemade Meatballs

Made with a blend of chicken, ham, beef, tomato, shallots, extra virgin olive oil, garlic, a hint of chilli and fresh herbs. Served with a slice of Garlic Bread.

#### Italian Antipasto

A fine, assorted selection of Italian cured meats like Parma ham, Salami, and fresh Mozzarella cheese.

#### Suppli alla Romana **V**

Roman Style Croquette made with boiled rice balls stuffed with mixed soft cheese. Coated in breadcrumbs, then deep-fried. Served over a spicy tomato sauce or garlic mayonnaise. Delicious!

#### Choice of Soups

Please ask your waiter for our selection of soups.

#### Pâté Maison

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.

#### Caesar Salad

Little Gem lettuce, with Parmesan shavings, crispy Italian smoked bacon, garlic croutons & original Caesar dressing.

#### Assorted Bruschetta **V**

Chopped vine tomato with a hint of garlic, basil & topped with mozzarella cheese.

### Sides – to share between two

Fries £2.50

Bruschetta £4.00

Garlic Bread £3.50

Garlic Bread with Mozzarella £4.00

**WHY NOT ADD ON A BOTTLE OF WINE FOR £16.50**

**OR UPGRADE TO A BOTTLE OF PROSECCO FOR**

**ONLY £18.50!!!**

## Main Courses

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

Ask your waiter for today's chef special.

#### **Crespelle (Crêpe) V**

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

#### **Carved Roasted Gigot of Lamb Tuscany Style**

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.

#### **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.

#### **Filet de Porc Stroganoff**

(Chef's own special 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.

#### **Classic Lasagne al Forno**

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

#### **Bœuf au Poivre**

Roasted topside of Aberdeen Angus beef in peppercorn sauce made with butter, demi-glace, red wine and cream. Served over mash potato and vegetables.

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

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

#### **Spaghetti alla Carbonara**

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

#### **Escalopes of Chicken Milanese**

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

#### **Rigatoni delle Casa (House Speciality)**

Short pasta tossed in a tomato sauce with spicy italian sausage, chorizo, fresh chilli, garlic and fresh basil. **Quite spicy and tasty!**

#### **Penne Arrabbiata V**

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic.

**(ADD CHICKEN BREAST £1.95 Supplement)**

## Desserts

#### **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 Ice Cream with topping**

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

Served hot with vanilla ice cream and cream.

#### **Cheese Cake**

Vanilla Flavour.

#### **Assorted Continental Cheeseboard**

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

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

**Or**

### **Choice of Liqueur**

Sambuca, Amaretto, Tia Maria, Limoncello,  
Baileys, House Whisky, House Brandy, Port or a Soft Drink.  
Vodka, Gin, Rum with a splash.



# Special Selected Bottles of Wine

## ONLY £16.50 or Bottle of Prosecco ONLY £18.50!

### WHITE

#### **Trebbiano**

Alcohol content 12%. Characteristics: Ripe and clean, this is the perfect match for salads, fish, shellfish and chicken. Dry, white wine with fruity and upfront bouquet, with a nice citrus fresh finish.

#### **Sauvignon Blanc IGT**

Alcohol content 12%. Characteristics: A clean, ripe fruity wine, well balanced in the mouth.

#### **Chardonnay IGT**

Alcohol content 11.5%. Characteristics: Straw yellow colour with a dry taste. Fresh of distinct fragrance. Excellent as an aperitif.

### ROSÉ

#### **Pinot Grigio Rosato, Ponte IGT**

Alcohol content 12%. Characteristics: Clean and delicately scented nose that has a hint of cherries. On the palate, the wine is soft and rounded and highly drinkable. Gastronomy: Well suited to salads and white meats.

#### **Berry Estate Rosé**

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

### RED

#### **Sangiovese IGT**

Alcohol content 12%. Characteristics: Bright ruby red in the glass with aromas of forest fruits, a medium bodied and delicious food-friendly freshness.

#### **Montepulciano d'Abruzzo DOC**

Alcohol content 12.5%. Characteristics: Dry, ruby intense vinous with rich full bodied. Ideal for pasta dishes, red meat and cheeses.

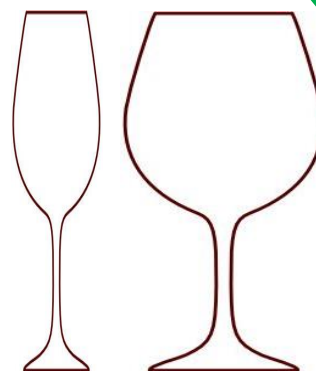
#### **Merlot**

Alcohol content 12.5%. Characteristics: A fruity spicy red wine that has a nice balance of tannin, acid and alcohol on the palate.

### PROSECCO

#### **House Prosecco**

**White or Rosé**



ONLY  
£18.50

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