

Ristorante



Piccolo Mondo

Glasgow

A La Carte Menu

Sides – to share between two while you are waiting

Toasted Garlic Bread with Mozzarella	£4.50	~~	Basket of Assorted Italian Bread for 2	£3.00
Focaccia Bread with Sea salt, extra virgin olive oil and Rosemary	£3.50	~~	Garlic Bread	£3.50
Bowl of Olives for 2		£3.50		
Bruschetta with Parma Ham, Salami, Mascarpone cheese and Olives £5.95				
Toasted Italian bread topped with Parma Ham and salami, with a hint of garlic and basil.				
Classic Bruschetta		£5.50		
Chopped vine tomato with a hint of garlic, basil and topped with Mozzarella cheese.				

Starters

Duet of Seasonal Melon ✓	£6.50	Mediterranean Antipasto ✓	£7.50
Melon, Parma Ham and Mascarpone Cheese	£8.50	A selection of roasted peppers, mushrooms, artichokes, sundried tomatoes, zucchini and roasted onions, preserved in olive oil and served with fresh Mozzarella over toasted focaccia bread.	
Terrine of Pâté (Smooth Pâté)	£7.50	Trio of Mushrooms, Mozzarella and Onion Rings ✓	£7.95
Our homemade pâté is made with chicken, duck liver, with onions, garlic, fresh herbs, sherry, blended with cream. Served with warm toast and garnished with seasonal leaves.		Mushrooms, Mozzarella cubes, onion rings and zucchini dressed in breadcrumbs, deep-fried, garnished with a crispy salad, served with garlic mayonnaise.	
Mussels alla Provinciale	£7.95	Classic Italian Antipasto	£8.95
Mussels cooked in onions, garlic, a hint of chilli, white wine, black pepper, tomatoes and parsley.		Al "tagliere" (cut by hand) for 2	£16.00
Crostini Con Gamberoni	£7.95	A fine, assorted selection of Italian cured meat like Parma ham, Salami, baked ham, pancetta and mozzarella. Garnished with olives and grilled vegetables.	
Tiger prawns served on char-grilled bread with garlic and cherry tomato.		Scottish Smoked Salmon and Prawns	£9.50
Stuffed Mushrooms	£7.50	Served with rocket salad, lemon wedge and wholemeal bread.	
Deep fried breaded mushrooms stuffed with a blend of cheese and ham and served over salad leaves with garlic mayonnaise.		Potted Prawns	£7.50
Bon Bons of Haggis and Black Pudding	£7.95	Sauteed in butter with finery chopped onions, garlic mushrooms, dry cherry, freshly ground white pepper and cream.	
(Duet of Scottish delicacy) Coated with egg, oats and breaded in breadcrumbs, deep fried and served over a creamy peppercorn sauce. Very Tasty!			

Soups

Minestrone Soup	£5.50	Soup of the Day	£5.50
Traditional Italian vegetable soup.			

Important Notice: Please advise our waiting staff on any food allergy you may suffer to prevent such ingredient(s) to contaminate your food. Thank you for your co-operation.

Main Courses

Seafood Dishes

Scallop and King Prawns £22.50

Pan fried in extra virgin olive oil, a hint of garlic, freshly ground white pepper, white wine and fresh chilli. Served over fine pasta noodle (Tagliolini) and cherry tomato.

Grilled Fillet of Scottish Salmon £18.50

Served with Béarnaise sauce, green beans and roast potatoes.

Sea Bass £17.50

Fillet of Sea Bass grilled or baked with fresh rosemary, garlic, white wine, served with over a mould of spinach and cream potatoes.

Veal Dishes

Medallion of Veal Fillet alla Milanese £18.50

Escalope of Veal dressed in breadcrumbs, pan-fried and served with pasta al pomodoro.

Medallion of Veal Fillet alla Crema £17.50

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

Chicken Dishes

Chicken alla Parmigiana £15.50

Escalope of chicken breast dressed in breadcrumbs, pan fried, then topped with a tomato sauce, Parmesan cheese and Mozzarella. Served with roast potatoes and broccoli.

Chicken Cacciatora £15.50

Sautéed in extra virgin olive oil with shallots, garlic, wild mushrooms, tomatoes, white wine, fresh herbs, olives. Served with roast potatoes and cauliflower au gratin.

Beef Dishes

Grilled Scottish Sirloin Steak or Riby £26.50

Fully Garnished with grilled mushrooms, onion rings and gourmet chips.

Choice of sauce: Pepper, Diane or Garlic butter - £3.00

Grilled Scottish Fillet Steak £29.50

Fully garnished with grilled Mushrooms, tomatoes, onion rings and fries.

Choice of sauce: Pepper, Diane or Garlic butter - £3.00

Classic Tournedos Rossini 8oz £35.00

A Very Special Main Course (From The Original Recipe)

Fillet steak pan fried in butter, served on a crouton and topped with pâté and finished with a Madeira demi-glace sauce.

Served with sautéed potatoes and cauliflower cheese.

Chateaubriand for 2 persons £59.50

Served with a rich red wine sauce.

Fully garnished with Grilled mushrooms, asparagus and sautéed potatoes.

Seafood Dishes

Fresh Lobster: ½ Lobster ~ Fully garnished £27.50

350 grams approx. Grilled or Thermidor. Garnished with boiled rice and French beans.

Whole Lobster ~ Fully Garnished £55.00

750 grams approx. Grilled or Thermidor. Garnished with boiled rice and French beans. ~ Ideal to share

Grilled Seafood Platter (Chef's Speciality) £28.50pp

Grilled scallops, King and Tiger prawns, mussels, single fillet of Sea Bass and fillet of Monkfish, then sautéed in onions, white wine, garlic, black pepper, parsley and saffron rice. Really Something Very Special!

Our Special Tuscan Seafood Stew (Cacciucco)

Signature Dish ~ Chef's Speciality for two £55.00

A Bouillabaisse type of this classic Tuscan seafood only dish made with scallops, langoustines, calamari, three different type of prawns, mussels, fillet of monkfish sautéed in finely chopped onions, garlic, fresh herbs, chilli, red wine and plum tomatoes. Served with "Fettunta" bread.

Pasta Dishes

Classic Lasagne al Forno

Traditional lasagne with Bolognese, Béchamel and tomato sauce.

Pasta Principessa (Princess)

Tossed in a sauce made with marinated, grilled fillets of chicken breast, Parma ham, Tuscan salami, white wine, petit pois, fresh tomatoes, garlic, basil and cream.

Fettuccine al Ragú

Classic homemade egg pasta ribbons tossed in a special tomato and beef sauce with Italian sausage. Very Tasty!

Fettucini Belvedere

Egg pasta ribbons sauted with onion capers, parsley smoked salmon cream and Belvedere vodka.

£12.50 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, a little garlic, white wine, fresh herbs, tomato and cream sauce.

£12.50

Spaghetti alla Carbonara

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

£12.50

£12.50

Rigatoni delle Casa (House Speciality)

Short pasta tossed in a tomato sauce with spicy Italian sausage, strips of chicken breast, chorizo, fresh chilli, garlic and fresh basil. Quite spicy and tasty!

£12.50

£14.50

Seafood Risotto alla Pescatora £15.50

Arborio rice tossed in a sauce made with extra virgin olive oil, garlic, chilli pepper, two varieties of prawns, scallops, calamari, mussels, white wine, tomatoes and fresh herbs.

Vegetarian Dishes £12.50 each

Crespelle (Crêpe) ✓

Baked homemade crêpes filled with spinach and ricotta, topped with a tomato and cream sauce.

Penne all'Arrabbiata ✓

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

Risotto con Asparagi e Piselli ✓

Risotto cooked with asparagus and petit pois and flavoured with vegetable stock.

Side Orders ~~ Perfect for Sharing

Vegetables	Potatoes	Sauces
Spinach £3.50	Hand cut Chips £3.50	Peppercorn Sauce £3.00
Asparagus £3.50	Gourmet French Fries £3.00	Diane Sauce £3.00
Italian Mixed Salad £3.50	Sautéed Potatoes £3.50	Garlic Butter Sauce £3.00
Cauliflower au gratin £3.50	Lyonnaise Potatoes £3.50	
Green Beans £3.50		
Zucchini Fritti £3.50		

All our prices are inclusive of VAT but a 10% service charge will be added to all parties of six and over.

✓ Denotes Vegetarian Dish