

Wine List for the Three Course Celebration Dinner Menu

You may choose one bottle of wine from this selected wine list to share between two persons at no supplement charge.

Market Cellar "Offer of the Week":
Please ask your wine waiter for this week choices.

White Wines

Senso Terbbiano IGT

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

Sauvignon Blanc

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

Castelforte Garganega IGT

Dry and full-bodied varieties white wine aged partly in stainless steel and partly in wood. It pairs perfectly with rich pasta dishes and light main courses.

Pinot Grigio Rosato IGT

Vibrant coral pink, gives way to a clean and delicately scented nose that has a hint of cherries.

Red Wines

Senso Sangiovese IGT

Bright ruby red in the glass with aromas of forest fruits, a medium bodied palate and a delicious food-friendly freshness.

Montepulciano d'Abruzzo D.O.C.

Dry, ruby intense vinous with rich full bodied. Ideal for pasta dishes, red meat & cheese.

Castelforte Corvina IGT

Made from Corvina grapes, it is a full bodied and a perfect match for red meats, game and mature cheeses.

Rosé Wines

Short Mile Bay

This wine displays notes of strawberry and red cherry with hints of citrus and fresh acidity on the finish.

Bottle of Asti

£5.00 Supplement
A refreshing sweet sparkling wine.

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Bottle of House Champagne

£10.00 Supplement

Bottle of House Prosecco

£5.00 Supplement
The most stylish and trendy wine in Europe; white, bubbly and full of fruity flavour. A truly modern taste of Italy.
CIN! CIN!

Something Very Special

Bottega Prosecco

Gold or Pink Bottle

£15.00 Supplement

UPGRADE TO THE SOMMELIER CHOICE ~ ONLY £5.00 SUPPLEMENT

Gavi D.O.C.G. ~ Italy

Crisp and dry, with a hint of ripe pears and a complex array of red and green apples, the finish is mouth-wateringly refreshing and lengthy. It has a light, fresh and citrus bouquet.

Verdicchio dei Castelli di Jesi Classico D.O.C.G.

Rione - Single Vineyard

A very elegant, soft and fresh style with a hint of hazelnuts and intense fruity flavours. The bouquet is intense and the palate is full, rich and supple.

Vernaiolo Chianti - Rocca delle Macie DOCG

Ruby red colour. The palate is harmonious and lightly tannic with mouth-watering red fruit.

Primitivo di Manduria

Made from locally and grown Primitivo grapes in southern Apulia region. Smooth and full bodied, perfect with red meat, game and cheeses.



Ristorante

Piccolo Mondo

Glasgow

Celebration Dinner Menu

Available Monday to Saturday

A Complete Three Course Celebration Dinner Menu

For only £37.50 per person

Menus Fully Inclusive of:

1. An aperitif of your choice: Glass of Prosecco or Prosecco cocktail, glass of wine (white, red or rosé), Sherry or Beer of the month, alcohol free drinks
2. Choose from a large selection of starters
3. Choose ONE bottle of wine to share between two from selected wine list on back page
4. Choose from a large selection of main courses
5. Choose from a large selection of desserts or cheese
6. Choice of Coffee or Tea
7. Choice of an after-dinner drink or liqueur: Amaretto, Limoncello, Sambuca, Baileys, House Whisky, House Brandy, Port.

~~ Any Drink or Liqueur not listed above will be charged at full list price ~~

Please Note: The maximum stay from the time of the booking is two hours.

CHOICE OF APERITIF: *Glass of Prosecco or Prosecco cocktail,
glass of wine (white, red or rosé), Sherry or Beer of the month, alcohol free drinks.*

Sides – (Ideal to share between two)

Garlic Bread £3.50 ~ Garlic Bread with Mozzarella £4.50

Bruschetta £5.50 ~ Basket of bread for Two £2.50

Focaccia Bread with Sea salt and Rosemary £2.50

Antipasti ~ Starters

Duet of Seasonal Melon ✓

Terrine of Pâté (Smooth Pâté)

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.

Calamari Fritti

Marinated in lemon juice & white pepper, dressed in flour and light bread crumb, deep fried and served with tartare sauce.

Mussels alla Provinciale £2.50 Supplement

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

OR Mussels Marinière (No Tomatoes)

with or without cream optional

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 ✓

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

Minestre ~ Soups

Classic Italian Minestrone ✓

The classic Italian vegetable soup. Served with bread.

Soup of the Day

Served with bread.

Mediterranean Antipasto ✓

A selection of roasted peppers, mushrooms, artichokes, sun-dried tomatoes, zucchini and roasted onions, preserved in olive oil and served with fresh Mozzarella over Focaccia bread.

Stuffed Mushrooms

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

Spicy Italian Sausage (Salsiccia con Fagioli)

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.

Italian Antipasto

A fine, assorted selection of Italian cured meats. Garnished with grilled vegetables.

Insalata caprese ✓

An Italian salad with sliced Mozzarella and tomatoes drizzled with olive oil and balsamic vinegar.

Main Courses

Classic Lasagne al Forno

Traditional lasagne with Bolognese, Béchamel and tomato sauce.

Chicken & Chorizo Risotto (Chef speciality)

Rice cooked in extra virgin olive oil with chopped shallots, garlic, diced chicken breast, Chorizo peppers and fresh herbs.

Escalope of Chicken Milanese

Marinated chicken breast dressed in breadcrumbs, pan-fried and served with pasta al pomodoro.

Stew of Gigot & Shoulder Lamb

Tuscany Style £2.50 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 & puff pastry.

Risotto con Asparagi e Piselli ✓

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

Spaghetti alla Carbonara or alla Bolognese

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

Bolognese : The classic dish made with a special tomato and beef sauce.

Linguine alla Marinara £2.95 Supplement

(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.

Crespelle (Crêpe) ✓

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

Duet of Fillet of Fish Goujon

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

Penne Arrabbiata ✓

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic. Quite Spicy!
(With Chicken Breast £2.50 Supplement)

Pollo alla Crema

Breast of chicken in a cream and mushroom sauce served with sautéed potatoes and green beans.

Grilled Steaks

Sirloin Steak £7.50 supplement

Fillet Steak £12.50 supplement

Fully garnished with grilled mushrooms, tomatoes, onion rings and hand cut chips.

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

Caesar Salad

Strips of marinated char-grilled chicken served over little Gem lettuce, with Parmesan shavings, crispy Italian smoked bacon, garlic croutons & original Caesar dressing.

Side Dishes

Hand cut chips £3.00 ~ Onion Rings £3.00 ~ French Fries £2.50

Spinach £3.00 ~ Italian mixed salad £3.00 ~ Cauliflower Cheese £3.00

Desserts

Meringue Delight

With ice-cream, fruit cocktail and whipped cream.

Sticky Toffee Pudding (Chef own recipe)

Served hot with vanilla ice cream and whipped cream.

Homemade Apple Pie

Served hot with ice-cream and whipped cream.

Tiramisú

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

Chocolate Fudge Cake

Served hot with ice-cream and whipped cream.

Tea or Coffee (Latte or Double Espresso £1.00 supplement)

After Dinner Drinks: *Amaretto, Limoncello, Sambuca, Baileys, House Whisky, House Brandy, Port.*

~ Any Drink or Liqueur not listed above will be charged at full list price ~

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.

✓ Denotes Vegetarian Dish

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