

*Ristorante*

# *Piccolo Mondo*

*Glasgow*

## Celebration Dinner Menu

A Complete Three Course  
Celebration Dinner Menu  
£42.50 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
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 booking is two hours.\***

## 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.				

**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.

## Starters

### Duet of Seasonal Melon ✓

### Bon Bons of Haggis and Black Pudding

(Duet of Scottish delicacy)

Coated with egg, oats and breaded in breadcrumbs, deep fried and served over a creamy peppercorn sauce. Very Tasty!

### 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 and 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.

### 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.

### Italian Antipasto

A fine, assorted selection of Italian cured meat like Parma ham, Salami, etc. Garnished with olives

### Stuffed Mushrooms

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

### Mediterranean Antipasto ✓

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.

### 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.

### Scottish Smoked Salmon and Prawns

£3.50 Supplement

Served with rocket salad, seafood sauce, lemon wedge and wholemeal bread.

### Potted Prawns

Sauteed in butter with finely chopped onions, garlic mushrooms, dry cherry, freshly ground white pepper and cream.

## Minestre ~~ Soups

### Classic Italian Minestrone ✓

The classic Italian vegetable soup

### Soup of the Day

**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

### Classic Lasagne al Forno

Traditional lasagne with Bolognese, Béchamel and tomato sauce.

### Chicken and Chorizo Risotto

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

### Risotto alla Campagnola

Risotto cooked with asparagus and petit pois, cherry tomatoes, basil and flavoured with vegetable stock.

### Spaghetti alla Carbonara

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

### 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!

### Linguine alla Marinara

**£3.50 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 and ricotta, topped with a tomato and cream sauce.

### Duet of Fillet of Fish Goujon

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

### Sea Bass

**£3.50 Supplement**  
Fillet of Sea Bass grilled or baked with fresh rosemary, garlic, white wine, served with sautéed potatoes, green beans.

### Penne Arrabbiata

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

### Pollo alla Crema

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

### 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.

### Roasted Scottish Sirloin in a Creamy Pepper Sauce

**£3.50 Supplement**  
Baked Sirloin of Beef in a Red wine and demi-glace sauce, with fresh herbs. Served over sautéed potatoes, with Yorkshire pudding and cauliflower au gratin.

## 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 Panna Cotta

with strawberry sauce or chocolate sauce (optional)  
Classic dessert from Piedmont laced with liqueur.

### Homemade Cheesecake

Please ask for the flavour available.

### 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 ~~

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

# Wine List for the Celebration Dinner Menu

To complement your meal you may choose one bottle of wine from this selected wine list to share between two persons.

## White Wines

### Bottle of Prosecco DOC Sommelier Choice

~ House Prosecco ~ **£5.00 Supplement**

### Pinot Grigio delle Venezie IGT

A crisp, fruity white wine with a delightful full and ripe aroma, dry, fresh with a long finish on the palate. Suitable to accompany the whole meal and especially for fish dishes.

### Trebbiano IGT

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

### Sauvignon Blanc IGT

Crisp and lively with zesty citrus aromas. Glorious fruit flavours of fresh lime, lemon and gooseberry combine to create a refreshing aromatic wine.

## Rosé Wines

### Pinot Grigio Rosato, IGT

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

### Berry Estate Rosé

Strawberry, cherry and citrus flavour with hint of spice and a soft creamy palate combine to make this a delicious Australian wine.

### Prosecco Rosé DOC **£5.00 Supplement**

This Prosecco is obtained through soft pressing of the Glera and Pinot Nero grapes which have been left in contact with the skins to macerate for several days to give this Rosé its pale pink hue.

## Red Wines

### Sangiovese IGT

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

### Montepulciano d'Abruzzo ~ DOC

The wine is deep ruby red in colour with an intense and fragrant bouquet of jam and cherry, with a hint of sweet violet, dry, full, warm and well defined on the palate.

### Chianti DOC

Medium bodied red shows flavours of ripe cherries, plums and spices with a long, intense finish. With ripe tannins, this food wine is made for red meats and tomato-based sauces.

### Signature Malbec **£3.50 supplement**

A medium to dark purple with a strong aroma as soon as it hits the glass of dark fruits and spices. On the tongue a big taste, multi layered ,broad, round, warm, develops over time in the mouth and during the meal.

### Rocca delle Macie Chianti Classico Riserva

**D.O.C.G **£7.50 Supplement****

Intense and persistent with hints of wild berries that combine well with aromas released by the wood of the barrels. Savoury and full-bodied, it highlights the exceptional persistence of the bouquet.

### Ripasso Valpolicella Classico Superiore D.O.C.

**£7.50 supplement**

Produced by the technique of refermenting Valpolicella on the skins, seeds and pulp (known as pomace) of Amarone and Recioto, and to adds a small quantity of semi-dried grapes to make the wine's fruity notes more intense and to give it extraordinary freshness.