

Ristorante *Piccolo Mondo* Glasgow



Celebration Menu @ Home

Choose any Two Courses including a bottle of vintage wine (Red, White, Rosé or Prosecco) for £35.00 per couple
Three Courses for £45.00 per couple

Opening Hours: Tuesday to Saturday from 4.00pm till 8.30pm:

To order, please call: 0141 248 2481

Due to Licensing Laws, the "Celebration Menu@Home" can only be collected in person by over 18s.

Starters

Homemade Pate

Homemade pate served with redcurrant jelly.

Minestrone



Classic Italian vegetable soup.

Funghetti Fritti



Golden fried mushrooms with garlic mayonnaise.

Calamari Fritti

Deep fried squid rings in batter with tartare sauce & lemon wedge.

Classic Italian Antipasto

£1.95 supplement

A selection of mixed cured meats.

Salsiccia con Fagioli

Spicy Italian sausage in a tomato sauce with Borlotti beans.

Prawn Cocktail

Classic prawn cocktail with Marie Rose sauce & lemon wedge.

Mozzarella Fritta



Deep fried mozzarella wedges with spicy tomato sauce.

Pasta

Lasagne al Forno

Traditional lasagne with Bolognese, Béchamel and tomato sauce

Penne Principessa

Penne with chicken, Parma ham, salami petit pois and cream. (original recipe)

Linguine alla Marinara

£2.50 supplement

Linguine pasta with prawns in a tomato sauce with cream and chilli.

Rigatoni della Casa

Short pasta with spicy Italian sausage, strips of chicken, Chorizo and chilli in a tomato sauce.

Spaghetti alla Bolognese

Classic dish made with a special tomato & beef sauce.

Penne Amatriciana

Penne with Pancetta, onions, chilli in a tomato 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.

Macaroni Cheese



Macaroni in a creamy cheese sauce.

Penne all' Arrabbiata



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

Tortelloni Ripieni with Spinaci e Ricotta



Fresh pasta parcels filled with spinach and Ricotta cheese in a creamy tomato sauce.

GLUTEN FREE PASTA AVAILABLE ON REQUEST

Risotto (Arborio rice)

Risotto Mare £2.50 supplement
In a tomato-based sauce with prawns and squid with a hint of chilli.

Risotto Asparagi e Piselli   
Risotto cooked with asparagus and petit pois and flavoured with vegetable stock

Risotto Pollo e Chorizo
Arborio rice with chicken, Chorizo

Mains Courses

Pollo Goujons
Deep fried chicken strips served with chips.

Pollo al Pepe
Grilled breast of chicken in a pepper sauce. Served over boiled rice.

Sirloin al Pepe £5.00 supplement
10oz sirloin in a pepper sauce served with chips and onion rings on the side.

Pollo alla Milanese
Escalope of chicken breast in breadcrumbs with spaghetti al Pomodoro.

Pollo alla Parmigiana
Chicken breast in breadcrumbs topped with tomato sauce and Mozzarella. Served over Pasta al burro.

Crespelle 
Crepes filled with spinach and Ricotta in a Bechamel sauce with tomato.

Fillet al Pepe £7.50 supplement
8oz fillet steak in a pepper sauce served with chips and onion rings on the side.

Fish Goujons
Golden fried Haddock goujons in breadcrumbs with chips & tartare sauce

Sides

Garlic Bread £3.50

Bruschetta £4.50
Topped with chopped vine tomatoes with a hint of garlic and basil.

Garlic Bread with Mozzarella £3.95

Focaccia al Rosmarino £2.50
Focaccia bread with rosemary.

Chips £2.50

Desserts

Tiramisú

Chocolate Fudge Cake

Panna Cotta

Cheesecake

Please call us direct on 0141 248 2481 if you have any specific dietary requirements or allergies

 **Vegetarian**

 **Vegan**

 **Gluten Free**

Wines available with the Celebration Menu @ Home

Prosecco San Tiziano
White Alcohol 11%.
The famous, trendy and stylish Italian sparkling wine.

Senso Trebbiano
White Alcohol 12%.
Straw yellow in colour with light and pleasing aromas, with floral notes followed by a fresh and fruity palate.

Senso Sangiovese
Red Alcohol 12.5%
Ruby red in colour with pleasing aromas of ripe red fruits and floral notes, followed by a dry, warm and tannic palate.

Villa Molino Pinot Grigio Blush
Rosé Alcohol 12%.
Unique pale-copper colour ; aromatic with delicate citrus notes; crisp and refreshing on the palate.



Buon Appetito