

Ristorante *Piccolo Mondo* Glasgow

Celebration Menu @ Home

You may choose any 2 Starters, any 2 Main Courses and any 2 Desserts including a small bottle of Prosecco (200ml) with a Cipriani Bellini Mix and a bottle of wine from the list below for only **£50.00** for two.



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

Prawn Cocktail

Classic prawn cocktail with Marie Rose sauce & lemon wedge.

Mozzarella Fritta

Deep fried mozzarella wedges with spicy tomato sauce.

Salsiccia con Fagioli

Spicy Italian sausage in a tomato sauce with borlotti beans.

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.

Tortelloni Ripieni with Spinaci e Ricotta

Fresh pasta parcels filled with spinach and Ricotta cheese in a creamy 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!**

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 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 and tartare sauce.

Sides

Garlic Bread **£3.50**

Bruschetta **£4.50**

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

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