



Ristorante

Piccolo Mondo

Glasgow



Lunch Menu

**Available Monday to Thursday
from 12.00 noon till 2.15 pm (Last Order)
Friday from 12.00 noon till 3.30 pm**

One Course £5.95

Two Courses £9.95

Three Courses £13.50

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

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Appetizers

Focaccia Bread with Sea salt & Rosemary £2.50 ~ ~ Classic Bruschetta £5.50

Garlic Bread £3.50 ~ ~ Garlic Bread with Mozzarella £4.50

Basket of Italian Bread for two £2.50

Hors d'Oeuvres

Seasonal Melon with Fruit V

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 with 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.

Prawn Cocktail £2.50 Supplement

Succulent Atlantic prawns served with homemade seafood sauce, fresh salad leaves, wholemeal bread and lemon wedge.

Trio of Mushrooms, Mozzarella and Onion Rings V

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

Mediterranean Antipasto V

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 £2.50 Supplement

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

Soups

Classic Italian Minestrone V

The classic Italian vegetable soup. Served with bread.

Soup of the Day

Served with bread.

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 & 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.

Risotto con Asparagi e Piselli V

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.

Chicken 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.

Chocolate Fudge Cake

Served hot with 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.

Fresh Fruit Salad

Served with ice-cream.

Tea or Coffee £2.00

Double Espresso £2.50 ~ ~ Latte £2.50

V Denotes Vegetarian Dish

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