

Ristorante

Piccolo Mondo

Glasgow



Special Saturday Pre-Theatre Menu

Two Courses £19.50

£5.00 supplement for a Third Course
Served from 4.00pm till 6.30pm (Last order)

Please note from the time of the booking is 2 hours maximum

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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.				

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!

Calamari Fritti

Marinated in lemon juice and 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

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

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.

Italian Antipasto

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

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.

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.

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.

Soups

Classic Italian Minestrone ✓

The classic Italian vegetable soup

Soup of the day

✓ Denotes Vegetarian Dish

Main Courses

Classic Lasagne al Forno

Traditional lasagne with Bolognese, Béchamel and tomato sauce.

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!

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 Cheesecake

Please ask for the flavour available.

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.

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)

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.

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.

Desserts

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 £2.50

Double Espresso £2.75 ~ ~ Latte £2.75

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.

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

... and in the evening, we recommend:

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.