

Piccolo Mondo Glasgow 1920



R I S T O R A N T E

*Piccolo Mondo*

**SPECIAL ITISON**

2 COURSE MENU INCLUDING A GLASS OF PROSECCO

**STARTERS**

**PRAWN COCKTAIL**

*£2.50 Supplement*

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

**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.

**INSALATA CAPRESE** 

Slices of tomato and mozzarella garnished with basil and olive oil.

**CALAMARI FRITS**

Marinated in lemon juice, white pepper dressed with flour and light breadcrumb, deep fried and served with a tartare sauce.

**TERRINE OF PATE (SMOOTH PATE)**

Our homemade pate is made with chicken, duck liver, with onions, garlic, fresh herbs, sherry, blended with cream. Served with warm toast or oatcakes and garnished with seasonal leaves.

**ITALIAN ANTIPASTO**

*£2.50 supplement*

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

**SPICY ITALIAN SAUSAGE**

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.

**SOUP OF THE DAY**

Ask your server for today's choice

**FOCCACIA**

Bread for 2 with sea salt extra virgin olive oil & rosemary

**£3.50**

**BASKET OF ASSORTED ITALIAN BREAD**

**£3.00**

**GARLIC BREAD**

**£3.50**

**GARLIC BREAD WITH MOZZARELLA**

**£4.50**

**CLASSIC BRUSCHETTA**

**3 PIECES £5.50**

Chopped vine tomato with a hint of garlic, basil and topped with Mozzarella cheese.

**OLIVES**

**£3.50**



Important Notice: Please advise our waiting staff on any food allergy you may suffer to prevent such ingredient(s) to contaminate your food.

Gluten Free and Vegan menus available upon request.  Denotes Vegetarian Dish



Piccolo Mondo Renfrew 1975



*Ristorante*

# *Piccolo Mondo*

## SPECIAL ITISON

2 COURSE MENU INCLUDING A GLASS OF PROSECCO

CHOICE OF ANY STARTER AND MAIN COURSE

### MAIN COURSES

#### RIGATONI DELLA CASA

Short pasta tossed in a tomato cauce with spicy Italian sausage, strips of Chicken breast, chorizo, fresh chili, garlic and fresh basil.

#### CREPELLE

Baked homemade crepes filled with spinach and ricotta, topped with a tomato and cream sauce.

#### CHICKEN ALLA PARMIGIANA

Escalope of chicken in breadcrumbs, pan-fried and topped with tomato sauce, parmesan cheese and mozzarella, served with roast potatoes and vegetables.

#### DUET OF FILLET OF FISH GOUJONS

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

#### FETTUCCINE PRIMAVERA

Tagliolini with chicken strips, chorizo, mascarpone, sun-blushed tomatoes, spinach, a hint of chilli blended with cream.

#### POLLO SALTIMBOCCA

*£2.50 supplement*

Escalope of chicken breast cooked in white wine and sage, topped with parma ham. Served with mashed potatoes and green beans.

#### RISOTTO CON ASPARAGI AND PISELLI

Risotto cooked with asparagus and petit pois, flavoured with vegetable stock and sun-blushed tomatoes.

#### ROASTED SCOTTISH SIRLOIN

*£3.50 Supplement*

Slices of baked sirloin of beef in a creamy pepper sauce with red wine, demi-glace and fresh herbs. Served over sauteed potatoes, with Yorkshire pudding & cauliflower au gratin.

### SIDES

HAND-CUT CHIPS	£3.50	ONION RINGS	£3.50
FRIES	£3.50	ZUCCHINI FRITTI	£4.00
SEASONAL VEGETABLES	£4.00	MIXED SALAD	£4.50

Terms and conditions: Maximum stay 2 hours from the time of your booking.

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

**THANK YOU FOR YOUR CO-OPERATION.**

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