



R I S T O R A N T E

*Piccola Mondo*

G L A S G O W

## Valentine's Menu

### Valentine Dinner Menu

£37.50 per person

Three Course Meal

Complimentary apertif on arrival

'Choice of Valentine Cocktail, Kir Royale, Mimosa, Bellini  
or Bottle of Beer of the month'

Happy  
Valentine's  
Day



## Antipasti - Starters

### 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.

### Terrine of Pâté (Smooth Pâté)

Made with chicken, duck liver, and served with warm toast, red currant jelly and garnished with seasonal leaves.

### Duet of Smoked Salmon and Prawns

Smoked Salmon and Gravalax. Served with Rocket salad, lemon wedge, seafood sauce and wholemeal bread. Garnished with prawns.

### Duet of Seasonal Melon

### Soup of the Day

Please ask your server

### Classic Italian Antipasto

A fine, assorted selection of Italian cured meat. Garnished with grilled vegetables.

### Scallops with Pancetta

Pan fried in extra virgin olive oil with a hint of garlic, freshly ground white pepper and chill. Served over a fine pasta noodle (Tagliolini)

### Haggis and Black Pudding

Coated with egg, oats and breaded in breadcrumbs, deep fried and served over a creamy peppercorn sauce. Very Tasty!

### Prawn Cocktail

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

### Minestrone

The classic Italian vegetable soup. Served with a slice of bread

## Sides – to share between two while you are waiting

Toasted Garlic Bread with Mozzarella £4.95

Focaccia Bread with Sea salt, extra virgin olive oil and Rosemary £3.95 ~~~ Garlic Bread £3.95

Bowl of Olives for 2 £3.95

Bruschetta with Parma Ham, Salami, Mascarpone cheese and Olives £6.95

Toasted Italian bread topped with Parma Ham and salami, with a hint of garlic and basil.

Classic Bruschetta £5.95

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

**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.**

\* Please note: The maximum stay from the time of the booking is two hours\*



 Denotes Gluten Free Dish

 Denotes Vegan Dish

 Denotes Vegetarian Dish

## Secondi Piatti - Main Courses

### Seafood Dishes

### Sea Bass Piccolo Mondo

Whole filled of Sea Bass grilled with fresh rosemary, garlic, fine fennel, white wine, served over a mould of cream potatoes, and spinach.

### Grilled fillet of Scottish Salmon

Served with Béarnaise sauce, green beans and roast potatoes.

### Pasta

### 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!

### Penne all' Arrabbiata

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

### Fettuccine Romeo and Giulietta

A special pasta dish created for Valentine's

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

### Risotto

### Risotto Frutti di Mare

Made with calamari, prawns and mussels flamed in Brandy, blended with chilli, garlic, white wine, fresh herbs in a tomato sauce.

### Risotto con Asparagi e Piselli

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

### Meat Dishes

### Grilled Sirloin Steak Supplement £7.50

10oz Scottish Sirloin steak cooked to your choice. Fully garnished with grilled mushrooms, tomatoes, onion rings and fries.

Add a sauce of Peppercorn, Diana or Garlic Butter £3.50

### Veal Caprese Supplement £4.50

Escalope of Veal fillet dressed with breadcrumbs, pan-fried, topped with tomato sauce and Mozzarella cheese, then grilled. Served over a bed of Lyonnaise potatoes and seasonal vegetables

### Chicken Saltimbocca alla Romana

Escalopes of chicken breast cooked in white wine and sage, topped with Parma ham and served with seasonal vegetables and roast potatoes.

### Stew of Gigot and Shoulder Lamb Tuscany Style

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 and puff pastry.

### Roasted Scottish Sirloin in a Creamy Pepper Sauce

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.

Hand cut chips £3.95

Onion Rings £3.95

Sautéed Mushrooms £3.95

Italian Salad £3.95

Zucchini Fritti £3.95

Cauliflower au Gratin £3.95

## Dolci - Desserts

### Trio of Desserts (to share between two)

Panna Cotta, Sticky Toffee Pudding and Chocolate Brownie

### Chocolate Fudge Cake

Served hot with ice cream and fresh cream.

### Tiramisú

Classic Italian dessert with whisked eggs, Mascarpone semifreddo, sponge finger, Marsala wine, coffee and cocoa.

### Assorted Continental Cheeseboard

Served with honey, celery and cheese biscuits

### Seasonal Fresh Fruit Salad

Tea or Coffee £3.00 with Chocolates

Double Espresso £3.50 Latte £3.50

