



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

£45.00 per person

Three Course Meal

Complimentary apretif on arrival

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

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.

Bon Bons of Haggis & Black Pudding

(Duet of Scottish delicacy) Coated with egg and 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

Goat Cheese

Deep fried in panko breadcrumbs, served on a bed of beetroot and rocket salad with a balsamic dressing.

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 £7.95

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

Classic Bruschetta £6.95

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

Fillet of sea bass grilled or baked with fresh rosemary, garlic, white wine, served with 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 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)

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.

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

Italian Salad £4.00

Sautéed Mushrooms £4.00

French Fries £3.50

Onion Rings £3.95

Cauliflower au Gratin £4.00

Zucchini Fritti £4.00

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





Happy
Valentine's
Day