



R I S T O R A N T E

*Piccolo Mondo*

G L A S G O W

## Valentine's Menu

### Valentine Dinner Menu

£45.00 per person

Three Course Meal

Complimentary aperitif 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

