



R I S T O R A N T E

Piccolo Mondo

GLASGOW

FESTIVE BROCHURE 2024

MULTI AWARD-WINNING RESTAURANT - EST 1974 -



WINNER
SCOTLAND'S BEST
RESTAURANT
(GLASGOW)



TOP 5
SCOTLAND'S BEST
RESTAURANT
(GLASGOW)



WINNER
BEST ITALIAN
RESTAURANT
(GLASGOW)



WINNER
MOST ROMANTIC
RESTAURANT
(RENFREW)



WINNER
BEST WINE LIST
(GLASGOW AND
RENFREW)



WINNER
BEST
RESTAURANT
(RENFREW)



WHY NOT TREAT SOMEONE THIS CHRISTMAS?

Gift vouchers available to purchase online, over the phone or in person.

FOR YOUR INFORMATION

Our Dining Room total capacity is about 75 seats.

If you may wish to have your own private dining area, we have:

1. "La Saletta" for approx 18 seats.
2. "Tuscany Room" for approx 10 seats.

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FESTIVE CELEBRATION DINNER MENU

A FULLY INCLUSIVE MEAL FOR TWO FROM ONLY £100.00

INCLUDING A BOTTLE OF WINE

FESTIVE LUNCH MENU £19.50 (TUE-THU) £22.50 (FRI-SAT)

Any Two Courses of your Choice (Extra Course £5.50)

FESTIVE PRE-THEATRE MENU £22.50 (TUE-THU) £25.50 (FRI-SAT & CHRISTMAS EVE & NEW YEARS EVE)

Available until 7pm (Tue-Thu) - Available until 6.30pm (Fri-Sat)

Any Two Courses of your Choice (Extra Course £5.50)

Maximum stay 2 hours from time of booking

ANTIPASTI - STARTERS

DUET OF SEASONAL MELON

BON BONS OF HAGGIS AND BLACK PUDDING

(Duet of Scottish delicacy)

Coated with egg, and breaded in panko 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 tartar 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 oat cakes 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

MINISTRONE SOUP

The classic Italian vegetable soup.

SOUP OF THE DAY

SECONDI PIATTI - 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 OR BOLOGNESE

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!

TRADITIONAL ROAST TURKEY

With chipolata sausage, stuffing, roast potatoes and vegetables.

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.

CREPELLE (CRÊPE)

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

PENNE ARRABBIATA

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic. Quite Spicy! Add Chicken £2.50

FISH AND CHIPS

Deep-fried fish in panko breadcrumbs served with tartar sauce

ROASTED SCOTTISH SIRLOIN IN A CREAMY PEPPER SAUCE £4.50 SUPPLEMENT

Baked Sirloin of Beef in a Red wine and pepper sauce, with fresh herbs. Served with cream potatoes, with Yorkshire pudding and cauliflower au gratin.

POLLO ALLA CREMA

Breast of chicken in a cream and mushroom sauce served with sautéed potatoes and green beans.

DOLCI - DESSERTS

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.

CHRISTMAS PUDDING

With Brandy and Sambuca sauce.

TARTUFO ICE CREAM

A scoop of gelato, with a fudge-life centre, coated in shell with many variations, served with whipped cream.

HOMEMADE APPLE PIE

Served hot with ice-cream and whipped cream.

TIRAMISÙ

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.

ASSORTED CONTINENTAL CHEESEBOARD £2.50 SUPPLEMENT

Served with grapes, honey and biscuits.

TEA OR COFFEE

 Denotes Vegetarian Dish

FESTIVE CELEBRATION DINNER MENU - A COMPLETE DINNER FOR TWO

A Complete Three Course Celebration Dinner Menu for only £100.00 = £50.00 per person (including a bottle of wine)

1. FULLY INCLUSIVE OF: An aperitif of your choice: Bellini (Prosecco & peach juice), Peroni, Sherry, Kir Royal
2. Choose from a large selection of Antipasti.
3. To complement your meal you may choose a bottle of wine to share between 2 persons from a selected wine list. See page 14
4. Choose from a large selection of main courses- Fully Garnished
5. Choice of Desserts or cheese Selection
6. Coffee & chocolate mints
7. After Dinner Drink : CHOICE OF ITALIAN LIQUEUR (Sambuca, Amaretto, Limoncello) HOUSE BRANDY, TIA MARIA, DRAMBUIE, HOUSE MALT WHISKY, PORT or DESSERT WINE.

ANTIPASTI - STARTERS

DUET OF SEASONAL MELON

BON BONS OF HAGGIS AND BLACK PUDDING

(Duet of Scottish delicacy)

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

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 oat cakes and garnished with seasonal leaves.

CALAMARI FRITTI

Marinated in lemon juice and white pepper, dressed in flour and light bread crumb, deep fried and served with tartar sauce.

MUSSELS ALLA PROVINCIALE £2.50 SUPPLEMENT

Mussels cooked in onions, garlic, a hint of chilli, white wine, black pepper, tomatoes and parsley.

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.

ITALIAN ANTIPASTO

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

STUFFED MUSHROOMS

Deep fried breaded mushrooms stuffed with a blend of cheese and ham and served over salad leaves with garlic mayonnaise.

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.

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.

SCOTTISH SMOKED SALMON AND PRAWNS £2.50 SUPPLEMENT

Served with salad leaves, seafood sauce, lemon wedge, mascarpone cheese and wholemeal bread.

POTTED PRAWNS

Sautéed in butter with finely chopped onions, garlic mushrooms, dry cherry, freshly ground white pepper and cream.

SOUPS

MINISTRONE SOUP

The classic Italian vegetable soup.

SOUP OF THE DAY

SECONDI PIATTI - MAIN COURSES

CLASSIC LASAGNE AL FORNO

Traditional lasagne with bolognese, Béchamel and tomato sauce.

CHICKEN AND CHORIZO RISOTTO

Rice cooked in extra virgin olive oil with chopped shallots, garlic, diced chicken breast, chorizo, peppers and fresh herbs.

ESCALOPE OF CHICKEN MILANESE

Marinated chicken breast dressed in breadcrumbs, pan-fried and served with pasta al pomodoro

RISOTTO ALLA CAMPAGNOLA ^V

Risotto cooked with asparagus and petit pois, cherry tomatoes, basil and flavoured with vegetable stock.

SPAGHETTI ALLA CARBONARA OR BOLOGNESE

Spaghetti tossed in extra virgin olive oil with garlic, parsley, fresh ground black pepper, Pancetta, egg yolk, Parmesan cheese and cream.

LINGUINE ALLA MARINARA

(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.

TRADITIONAL ROAST TURKEY

With chipolata sausage, stuffing, roast potatoes and vegetables.

MEDALLIONS OF PORK FILLET CALVADOS (SPECIAL)

Medallions of Pork fillet sautéed in olive oil, flamed in Calvados, flavoured with cider, demi-glace, au poivre sauce, blended with cream and garnished with apple fritters laced with honey. Served with creamed potatoes and broccoli.

8OZ FILLET STEAK £14.50 / 10OZ SIRLOIN STEAK £8.50

Cooked to your choice and fully garnished with grilled mushrooms, onion rings and gourmet chips. Add a sauce, peppercorn or garlic butter £3.50

SEA BASS

Fillet of Sea Bass grilled or baked with fresh rosemary, garlic, white wine, served with cream potatoes and spinach.

PENNE ARRABBIATA ^V

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic. Quite Spicy! Add Chicken £2.50

POLLO ALLA CREMA

Breast of chicken in a cream and mushroom sauce served with sautéed potatoes and green beans.

PASTA PRINCIPESSA (PRINCESS)

Tossed in a sauce made with marinated, grilled fillets of chicken breast, Parma ham, White wine, petit pois, fresh tomatoes, garlic, basil and cream.

ROASTED SCOTTISH SIRLOIN IN A CREAMY PEPPER SAUCE

Baked Sirloin of Beef in a Red wine and pepper sauce, with fresh herbs. Served with cream potatoes, with Yorkshire pudding and cauliflower au gratin.

DOLCI - DESSERTS

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.

CHRISTMAS PUDDING

With Brandy and Sambuca sauce.

TARTUFO ICE CREAM

A scoop of gelato, with a fudge-life centre, coated in shell with many variations, served with whipped cream.

HOMEMADE APPLE PIE

Served hot with ice-cream and whipped cream.

TIRAMISÙ

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.

ASSORTED CONTINENTAL CHEESEBOARD

£2.50 SUPPLEMENT
Served with grapes, honey and biscuits.

TEA OR COFFEE

^V Denotes Vegetarian Dish

WEDNESDAY 25TH DECEMBER 2024

Three Course Christmas Dinner Menu

Adults - £79.50 | Children under 12 - 50% discount

Served all Day from 12.00 noon & every hour up to 7.30pm last sitting.

(Maximum stay, 2.5 hours each sitting from the time of the booking)

ANTIPASTI - STARTERS

DUET OF SEASONAL MELON

PRAWNS COCKTAIL

Prawns served on lettuce with Marie Rose Sauce.

CLASSIC ITALIAN ANTIPASTO

A fine, assorted selection of Italian cured meat like Parma ham, salami, baked ham etc. Garnished with olives and grilled vegetables.

STUFFED MUSHROOMS

Mushrooms stuffed with cheese, ham, onions, herbs, bread crumbed, deepfried and served with garlic mayonnaise.

SCALLOPS WITH PANCETTA

Pan fried in extra virgin olive oil, a hint a garlic, freshly ground white pepper, chilli, cherry tomatoes and petit pois. Served over Tagliolini Pasta

MELON, PARMA HAM, MASCARPONE CHEESE

TRIO OF MUSHROOMS, MOZZARELLA AND ONION RING

Mushrooms, Mozzarella, zucchini and onion rings dressed in breadcrumbs, deepfried, garnished with a crispy salad, served with garlic mayonnaise.

SCOTTISH SMOKED SALMON AND PRAWNS

Served with rocket salad, seafood sauce, lemon wedge and wholemeal bread.

HOMEMADE PÂTÉ

Made with chicken and duck liver, spicy ham, with onions, garlic, white wine, fresh herbs and garnished with oat cakes and crispy salad.

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.

OR CHOICE OF SOUPS

MINISTRONE SOUP

The classic Italian vegetable soup.

SOUP OF THE DAY

SECONDI PIATTI - MAIN COURSES

TRADITIONAL ROAST TURKEY

With chipolata sausage, stuffing, roast potatoes and vegetables.

ROASTED SCOTTISH SIRLOIN IN A CREAMY PEPPER SAUCE

Baked Sirloin of Beef in a Red wine and demi-glace sauce, with fresh herbs. Served with cream potatoes, with Yorkshire pudding and cauliflower au gratin.

ESCALOPE OF VEAL ALLA CREMA

Escalope of Veal sautéed in extra virgin olive oil, white wine sauce with mushroom, onion, a hint of garlic, fresh herbs and cream. Served with green beans and sautéed potatoes.

CLASSIC LASAGNE AL FORNO

Traditional lasagne with bolognese, Béchamel and tomato sauce.

FILLET OF SALMON VENINI

Poached fillet of salmon with Mornay sauce topped with prawns in Provencal sauce, garnished with grapes.

(CRÊPE) CREPELLE PICCOLO MONDO

Baked homemade crêpes filled with creamy spinach and Ricotta cheese, topped with a tomato sauce and Mozzarella. Delicious.

100Z GRILLED SIRLOIN STEAK

Scottish Sirloin steak fully garnished with grilled mushrooms, tomatoes, onion rings and fries. Choice of Diane sauce or Pepper sauce.

GRILLED SEA BASS

Fillet of Sea Bass grilled or baked with fresh rosemary, garlic, white wine, served with over a mould of spinach and cream potatoes.

CHICKEN ALLA PARMIGINA

Escalope of chicken breast dressed in breadcrumbs, pan fried, then topped with a tomato sauce, Parmesan cheese and Mozzarella. Served with roast potatoes and broccoli.

LINGUINE ALLA MARINARA (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.

RISOTTO ALLA CAMPAGNOLA

Risotto cooked with asparagus and petit pois, cherry tomatoes, basil and flavoured with vegetable stock.

RIGATONI DELLA 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!

DOLCI - DESSERTS

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.

CHRISTMAS PUDDING

With Brandy and Sambuca sauce.

TARTUFO ICE CREAM

A scoop of gelato, with a fudge-life centre, coated in shell with many variations, served with whipped cream.

HOMEMADE APPLE PIE

Served hot with ice-cream and whipped cream.

TIRAMISÙ

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.

ASSORTED CONTINENTAL CHEESEBOARD

Served with grapes, honey and biscuits.

TEA OR COFFEE

 Denotes Vegetarian Dish

SELECTED À LA CARTE

ANTIPASTI - STARTERS

DUET OF SEASONAL MELON 	£8.50	BON BONS OF HAGGIS AND BLACK PUDDING	£9.95
		(Duet of Scottish delicacy)	
MELON, PARMA HAM AND MASCARPONE CHEESE	£11.50	Coated with egg, and breaded in panko breadcrumbs, deep fried and served over a creamy peppercorn sauce. Very Tasty!	
TERRINE OF PÂTÉ (SMOOTH PÂTÉ)	£9.50	MEDITERRANEAN ANTIPASTO 	£9.50
Our homemade pâté is made with chicken, duck liver, with onions, garlic, fresh herbs, sherry, blended with cream. Served with oat cakes and garnished with seasonal leaves.		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.	
MUSSELS ALLA PROVINCIALE	£10.95	CLASSIC ITALIAN ANTIPASTO	£10.95
Mussels cooked in onions, garlic, a hint of chilli, white wine, black pepper, tomatoes and parsley.		AL "TAGLIERE" (CUT BY HAND) FOR 2	£18.00
CROSTINI CON GAMBERONI	£12.95	A fine, assorted selection of Italian cured meat like Parma ham, Salami, baked ham, pancetta and mozzarella. Garnished with olives and grilled vegetables.	
Tiger prawns served on char-grilled bread with garlic, chilli and cherry tomato.		SCOTTISH SMOKED SALMON AND PRAWNS	£12.50
STUFFED MUSHROOMS	£9.50	Served with salad leaves, lemon wedge, mascarpone cheese and wholemeal bread.	
Deep fried breaded mushrooms stuffed with a blend of cheese and ham and served over salad leaves with garlic mayonnaise.		POTTED PRAWNS	£9.50
		Sautéed in butter with finely chopped onions, garlic mushrooms, dry cherry, freshly ground white pepper and cream.	

SCALLOPS WITH PANCETTA **£14.50**

Pan fried in extra virgin olive oil, a hint of garlic, freshly ground white pepper and chilli. Served over Tagliolini Pasta

SOUPS

MINISTRONE SOUP 	£7.50	SOUP OF THE DAY	£7.50
The classic Italian vegetable soup.			

MAIN COURSES

SEAFOOD DISHES

SCALLOP AND KING PRAWNS

£27.50

Pan fried in extra virgin olive oil, a hint of garlic, freshly grounded white pepper, white wine and fresh chilli. Served over fine pasta noodle (Tagliolini), cherry tomato and petit pois.

GRILLED FILLET OF SCOTTISH SALMON

£21.50

Served with Béarnaise sauce, green beans and roast potatoes.

SEA BASS

£21.50

Fillet of Sea Bass grilled or baked with fresh rosemary, garlic, white wine, served with over a mould of spinach and cream potatoes.

FRESH LOBSTER: ½ LOBSTER ~ FULLY GARNISHED. £42.00

350 grams approx. Grilled or Thermidor. Served with risotto alla milanese

GRILLED SEAFOOD PLATTER (CHEF'S SPECIALITY)

£36.50PP

Grilled scallops, King and Tiger prawns, mussels, single fillet of Sea Bass and fillet of Monkfish, then sautéed in onions, white wine, garlic, black pepper, parsley and saffron rice. Really Something Very Special!

WHOLE LOBSTER ~ FULLY GARNISHED POA

£79.50

750 grams approx. Grilled or Thermidor. Served with risotto alla milanese

VEAL DISHES

MEDALLION OF VEAL FILLET ALLA MILANESE

£21.50

Escalope of Veal dressed in breadcrumbs, pan-fried and served with pasta al pomodoro.

MEDALLION OF VEAL FILLET ALLA CREMA

£21.50

Escalope of Veal sautéed in extra virgin olive oil, white wine sauce with mushroom, onion, a hint of garlic, fresh herbs and cream. Served with green beans and sautéed potatoes.

CHICKEN AND TURKEY DISHES

CHICKEN ALLA PARMIGIANA

£17.50

Escalope of chicken breast dressed in breadcrumbs, pan fried, then topped with a tomato sauce, Parmesan cheese and Mozzarella. Served with roast potatoes and broccoli.

TRADITIONAL ROAST TURKEY

£17.50

With chipolata sausage, stuffing, roast potatoes and vegetables.

 Denotes Vegetarian Dish

SELECTED À LA CARTE - CONTINUED

MAIN COURSES

BEEF DISHES

GRILLED SCOTTISH SIRLOIN STEAK

£29.50

Fully Garnished with grilled mushrooms, onion rings and gourmet chips.
Choice of sauce: Pepper, Diane or Garlic butter - £3.00

CLASSIC Tournedos Rossini 8oz

£39.50

A Very Special Main Course (From The Original Recipe)

Fillet steak pan fried in butter, served on a crouton and topped with pâté and finished with a Madeira demi-glace sauce. Served with sautéed potatoes and cauliflower cheese.

GRILLED SCOTTISH FILLET STEAK £36.50

Fully garnished with grilled Mushrooms, tomatoes, onion rings and fries. Choice of sauce: Pepper, Diane or Garlic butter - £3.00

PASTA DISHES

CLASSIC LASAGNE AL FORNO

£15.50

Traditional lasagne with bolognese, Béchamel and tomato sauce.

SPAGHETTI ALLA CARBONARA OR BOLOGNESE

£15.50

Spaghetti tossed in extra virgin olive oil with garlic, parsley, fresh ground black pepper, Pancetta, egg yolk, Parmesan cheese and cream.

PASTA PRINCIPESSA (PRINCESS)

£15.50

Tossed in a sauce made with marinated, grilled fillets of chicken breast, Parma ham, White wine, petit pois, fresh tomatoes, garlic, basil and cream.

RIGATONI DELLE CASA (HOUSE SPECIALITY)

£15.50

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!

FETTUCCINI RAGU

£15.50

Classic homemade egg pasta ribbons tossed in a special tomato and beef sauce with Italian sausage. Very Tasty!

SEAFOOD RISOTTO ALLA PESCATORA

£22.50

Arborio rice tossed in a sauce made with extra virgin olive oil, garlic, chilli pepper, two varieties of prawns, scallops, calamari, mussels, white wine, tomatoes and fresh herbs.

LINGUINE ALLA MARINARA

£19.50

(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, a little garlic, white wine, fresh herbs, tomato and cream sauce.

A LA CARTE - CONTINUED

MAIN COURSES

VEGETARIAN DISHES

RISOTTO CON ASPARAGI E PISELLI **V**

£14.50

Risotto cooked with asparagus and petit pois and flavoured with vegetable stock.

PENNE ALL'ARRABBIATA **V**

£14.50

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

SIDES - PERFECT FOR SHARING

VEGETABLE

Spinach	£4.50
Asparagus	£4.50
Italian Mixed Salad	£4.50
Cauliflower au gratin	£4.50
Green Beans	£4.50
Zucchini Fritti	£4.50

POTATOES

Hand cut Chips	£3.50
Gourmet French Fries	£3.00
Sautéed Potatoes	£3.50

SAUCES

Peppercorn Sauce	£3.50
Garlic Butter Sauce	£3.50

V Denotes Vegetarian Dish

WINE LIST FOR THE ELITE CELEBRATION DINNER MENU ONLY

To complement your meal you may chose one bottle of wine from this selected wine list to share between two persons.

WHITE WINE

BOTTLE OF PROSECCO

£5.00 SUPPLEMENT

DOC SOMMELIER CHOICE

House Prosecco.

PINOT GRIGIO DELLE VENEZIE IGT

A crisp, fruity white wine with a delightful full and ripe aroma, dry, fresh with a long finish on the palate. Suitable to accompany the whole meal and especially for fish dishes.

TREBBIANO IGT

Italy's most widely planted white grape variety with a delicate almond flavour, crispy flinty style and refreshing unoaked finish.

SAUVIGNON BLANC IGT

Crisp & lively with zesty citrus aromas. Glorious fruit flavours of fresh lime, lemon & gooseberry combine to create a refreshing aromatic wine.

ROSE WINE

PINOT GRIGIO ROSATO, IGT

Vibrant coral pink gives way to a clean and delicately scented nose that has a hint of cherries.

BERRY ESTATE ROSÉ

Strawberry, cherry and citrus flavour with hint of spice and a soft creamy palate combine to make this a delicious Australian wine.

PROSECCO ROSÉ DOC

£5.00 SUPPLEMENT

This Prosecco is obtained through soft pressing of the Glera and Pinot Nero grapes which have been left in contact with the skins to macerate for several days to give this Rosé its pale pink hue.

RED WINE

SANGIOVESE IGT

Bright ruby red with aromas of forest fruits, a medium bodied palate and a delicious food-friendly freshness.

MONTEPULCIANO D'ABRUZZO DOC

The wine is deep ruby red in colour with an intense and fragrant bouquet of jam & cherry, with a hint of sweet violet, dry, full, warm and well defined on the palate.

CHIANTI DOC

Medium bodied red shows flavours of ripe cherries, plums and spices with a long, intense finish. With ripe tannins, this food wine is made for red meats and tomato-based sauces.

SIGNATURE MALBEC

£3.50 SUPPLEMENT

A medium to dark purple with a strong aroma as soon as it hits the glass of dark fruits and spices. On the tongue a big taste, multi layered, broad, round, warm, develops over time in the mouth and during the meal.

ROCCA DELLE MAC E

£7.50 SUPPLEMENT

CHIANTI CLASSICO RISERVA D.O.C.G

Intense and persistent with hints of wild berries that combine well with aromas released by the wood of the barrels. Savoury and full-bodied, it highlights the exceptional persistence of the bouquet.

RIPASSO VALPOLICELLA

£7.50 SUPPLEMENT

CLASSICO SUPERIORE D.O.C.

Produced by the technique of refermenting Valpolicella on the skins, seeds and pulp (known as pomace) of Amarone and Recioto, and to adds a small quantity of semi-dried grapes to make the wine's fruity notes more intense and to give it extraordinary freshness.

HOUSE CHAMPAGNE £20.00 SUPPLEMENT

FESTIVE BOOKING FORM & BOOKING TERMS AND CONDITIONS

Name:			
Address:			
Town:		Postcode:	
Home Tel:		Business Tel:	
Menu Choice:	<input type="checkbox"/> Lunch <input type="checkbox"/> Festive Dinner <input type="checkbox"/> Festive Celebration <input type="checkbox"/> Christmas Day <input type="checkbox"/> Hogmany		Number of People
Any Special Requirements?	Please advise us of any Vegan, Vegetarian, Gluten free people in the party and we will suggest dishes suitable to your needs.	E-Mail:	

We kindly ask the organisers to contact Andrea or Agata regarding your plans for the evening i.e. party number, table arrangement menu, wine choice and any other requirements.

Booking First Seating:

Meals are at set times :5.30pm, 6.00pm only.

The maximum time allowed for you meal is just under 2 hours from the time of the booking.

The under two hours restricted time apply to First sitting Customers only.

Booking Second Seating: Tables available at 7.45pm, 8.00pm & 8.30pm.

Customers reserved for dinner from 7.45pm onwards and later, may stay as long as they wish. Closing time is 12.00am

We are here to help you and your guests to have a memorable evening at Piccolo Mondo

All reservation must be confirmed within one week and should include the deposit as follow:

Lunch £15.00 per person *** Christmas Day £30.00 per person

Dinner £15.00 per person

The Booking is provisional until the confirmation is received and the deposit is paid and we must receive those within one week from the original booking or will automatically be cancelled.

However, bookings made in December must be confirmed within 3 days and the deposit paid as above. You may pay the deposit by phone using your credit card facility or by cash.

All changes to the original booking i.e. number of people, time etc. has to be notified in writing, fax or e-mail. The final number of people must be confirm at least the day before the function.

ONLY THE DEPOSIT FOR THOSE PEOPLE ATTENDING WILL BE DEDUCTED FROM THE TOTAL BILL. THE REMAINING BALANCE TO BE PAID IN FULL ON THE DAY.

Individual "per person" bills cannot be issued. However for large parties, over several tables, one for each table can be issued.

METHOD OF PAYMENT : ALL MAJOR CREDIT CARDS ACCEPTED.

PLEASE NOTE : ALL OUR PRICES ARE INCLUSIVE OF VAT BUT 10% SERVICE CHARGE WILL BE ADDED TO ALL PARTIES OF FIVE & OVER

Important Notice

Please advise our waiting staff on any food allergy you may suffer in order to prevent such ingredient(s) to contaminate your food. Thank you for your co-operation.

Merry Christmas

— AND —
HAPPY NEW YEAR

344 Argyle Street, Glasgow G2 8LY
tel: 0141 248 2481 fax: 0141 221 4848
e-mail: glasgow@piccolomondo.co.uk

Notice to our Customers


Restaurant closed on Sundays, Monday 2nd, Monday 9th
and Thursday 26th December 2024.

Reopening Friday 27th December 2024.

Closed on Wednesday 1st and Thursday 2nd January 2025.

Re-open for business Friday 3rd January 2025.

DECEMBER						
M	T	W	T	F	S	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31	Jan 1	2	3	4	5

 Restaurant Closed