

Takeaway Menu

To order please call: 0141 885 1011

Sides

Garlic Bread £3.50

Bruschetta £5.50
Chopped vine tomatoes with a hint of garlic and basil.

Garlic Bread with Mozzarella £4.50

Focaccia al Rosmarino for two £3.50
Focaccia bread with sea salt, extra virgin olive oil and rosemary.

Chips £2.50

Starters

Trio of Mushrooms, Mozzarella and Onion Rings  £5.95

Mushrooms, Mozzarella cubes, onion rings and zucchini dressed in breadcrumbs, deep-fried, garnished with a crispy salad and served with garlic mayonnaise.

Calamari Fritti £6.95

Deep fried squid rings in batter with tartare sauce and lemon wedge.

Stuffed Mushrooms £6.50

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

Mussels alla Provinciale £7.50

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

Homemade Pate £6.50

Homemade pate served with redcurrant jelly.

Classic Italian Antipasto £7.50


A selection of mixed cured meats.

Mozzarella Fritta  £5.95

Deep fried mozzarella wedges with spicy tomato sauce.

Prawn Cocktail £6.95

Classic prawn cocktail with Marie Rose sauce & lemon wedge.

Minestrone   £4.95

Classic Italian vegetable soup.

Salsiccia con Fagioli £6.50

Spicy Italian sausage in a tomato sauce with Borlotti beans.

Pasta

Lasagne al Forno £9.50

Traditional lasagne with Bolognese, Béchamel and tomato sauce

Penne Principessa £9.95

Penne with chicken, Parma ham, salami petit pois and cream. (original recipe)

Linguine alla Marinara £13.95

Linguine pasta 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 & cream sauce.

Rigatoni della Casa £10.50

Short pasta with spicy Italian sausage, strips of chicken, Chorizo and chilli in a tomato sauce.

Quite Spicy!

Tortelloni Ripieni with Spinaci e Ricotta £8.95

Fresh pasta parcels filled with spinach and Ricotta cheese in a creamy tomato sauce

Spaghetti alla Bolognese £8.95

Classic dish made with a special tomato & beef sauce.

Mezze Maniche al Pesto  **£8.95**

Short pasta (Mezze Maniche) tossed in pesto made with crushed basil leaves, garlic, pine nuts, vegetarian Parmesan cheese and extra virgin olive oil.

Spaghetti alla Carbonara **£9.50**

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

Macaroni Cheese  **£8.50**

Macaroni in a creamy cheese sauce.

Penne all' Arrabbiata   **£8.95**

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

GLUTEN FREE PASTA AVAILABLE ON REQUEST

Risotto (Arborio rice)

Risotto Mare (Seafood Risotto) **£13.95**

In a tomato-based sauce with prawns and squid with a hint of chilli. Garnished with mussels.

Risotto Pollo e Chorizo **£10.95**

Arborio rice with chicken, Chorizo and fresh herbs.

Risotto Asparagi e Piselli    **£9.95**

Arborio rice with asparagus, peas in a vegetarian consommé sauce

Mains Courses

Pollo Goujons **£10.95**

Deep fried chicken strips served with chips.

Pollo al Pepe **£12.50**

Grilled breast of chicken in a pepper sauce. Served with boiled rice tossed in butter.

“Blackgate” Sirloin al Pepe **£25.50**

10oz sirloin steak in a pepper sauce served with chips and onion rings on the side.

Pollo Milanese **£12.50**

Escalope of chicken breast in breadcrumbs with spaghetti al Pomodoro.

Pollo alla Parmigiana **£12.50**

Chicken breast in breadcrumbs topped with tomato sauce and Mozzarella. Served over pasta tossed in butter.

“Blackgate” Fillet al Pepe **£29.50**

8oz fillet steak in a pepper sauce served with chips and onion rings on the side.

Duet of Fish Goujons **£9.95**

Golden fried Haddock & Plaice goujons dressed in breadcrumbs and served with chips and tartare sauce.

Crespelle (Crêpe)  **£9.50**

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

Sea Bass **£17.50**

Whole fillet of Sea Bass grilled with fresh rosemary, garlic and served with sautéed potatoes and green beans.

Stew of Gigot & Shoulder Lamb Tuscany Style **£14.95**

Seasoned with garlic, rosemary, white wine, mint, coarse black pepper, a little chilli, Balsamic vinegar and blended with a tangy tomatoes sauce.
Served with mash potato, vegetables & puff pastry.

Piccolo Mondo Specials



Chateaubriand for 2 persons £70.00

Served with a rich red wine sauce.

Fully garnished with Grilled mushrooms, asparagus and sautéed potatoes.



Whole Lobster Thermidor (approx. 650gr.) £58.50

Cooked the same as half lobster.

Please Note:

Regarding the Lobster price, this may change according to weight and market's volatility.

Desserts

Tiramisú £5.00 * Chocolate Fudge Cake £5.00**

Panna Cotta £5.00 * Chef's Cheesecake £5.00**

Important Notice: Please advise our staff of any food allergy you may suffer from to prevent such ingredient(s) contaminating your food. Thank you for your co-operation.

 **Vegetarian**

 **Vegan**

 **Gluten Free**