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Piccolo Mondo

GLUTEN FREE MENU

YOU CAN MIX & MATCH WITH OTHER SET MENUS

STARTERS -

TERRINE DI PATE

Our homemade pate is made with chicken, duck liver, spicy pork meat with onions, garlic, fresh herbs, sherry, blended with cream and served with gluten free bread.

MINESTRONE **(7)**

The classic Italian vegetable soup.

DUET OF SEASONAL MELON V

MUSSELS ALLA PROVINCIALE £2.50 Supplement Mussels cooked in onions, garlic, white wine, black pepper, tomatoes and parsley.

CLASSIC PRAWN COCKTAIL £2.50 Supplement

Succulent Atlantic prawns served with homemade seafood sauce, fresh salad leaves and gluten free bread.

MAIN COURSES -

PASTA PRINCIPESSA

Gluten free penne tossed in a sauce made with marinated chicken breast, Parma Ham, salami, white wine, petit pois, fresh tomatoes, garlic and cream.

PENNE ARRABBIATA ALLA CAPRESE 👽

Gluten free penne pasta in a spicy tomato sauce and Mozzarella cheese.

SEARED OF CHICKEN BREAST CAPRI

Sautéed in extra virgin olive oil with a hint of chilli, garlic, basil, white wine and tomato sauce. Served over spinach with baby roast potatoes and saffron rice.

ROASTED SCOTTISH SIRLOIN £3.50 Supplement **TUSCANY STYLE**

Slices of baked Sirloin of Beef cooked with onions, tomatoes, mushrooms and red wine sauce and served with fresh vegetables and mash potatoes.

DOLCI DESSERTS –

ASSORTED ICE CREAM

Trio of Italian Ice Cream

PANNA COTTA

A classic dessert from Piedmont with vanilla flavoured cream base covered with caramel.

MERINGUE DELIGHT

Meringue served with summer fruits, ice cream and whipped cream

ASSORTED CONTINENTAL CHEESEBOARD

£2.50 Supplement

Served with grapes, honey and gluten free biscuits.







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.

All our prices are inclusive of VAT but a 10% service charge will be added to all parties of six & over.





Ristorante Piccolo Mondo

VEGAN MENU

STARTERS -

MINESTRONE

The classic Italian vegetable soup.

MELONE CON FRUTTA

Served with seasonal fruit.

TEMPURA OF VEGETABLES

Mushrooms, onions and zucchini in a tempura batter served with seasonal leaves and a spicy tomato dip.

MAIN COURSES -

PENNE ARRABBIATA

Penne pasta in a spicy tomato sauce.

GNOCCHI AL POMODORO

Italian dumplings in a fresh tomato sauce with basil, garlic, salt and pepper.

RISOTTO ALL' ORTOLANA

Rice cooked in extra virgin olive oil with vegetable stock, onions, mushrooms, garlic, zucchini, mixed peppers, petit pois, fresh herbs and sunflower seeds.

DOLCI DESSERTS

ASSORTED LEMON, MANGO SORBET

FRESH FRUIT SALAD

Freshly prepared fruit of the season.







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