

## Children's Menu (under 12)

Two course children's menu including a soft drink £14.50.

Extra course £3.95.

Please Note: If required, you may bring your own highchair. - Thank you

### Choice of Starters

#### Choice of Soups

Minestrone or Cream of Vegetable.

#### Melon with Fruit #GF

#### Garlic Bread with Cheese

#### Homemade Chicken Goujon

Deep-fried and served with French fries.

#### Lasagne al Forno

Traditional lasagne with Bolognese, Bechamel and tomato sauce.

#### Penne al Pomodoro #GF

Pasta served with tomato sauce.

#### Sticky Toffee Pudding (Chef own recipe)

Served hot with vanilla ice-cream and cream.

#### Chocolate Fudge Cake

Served hot with ice-cream and fresh cream.

#### 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.

### Choice of Main Course

#### Fillets of Sole and Haddock Goujon

Strips of fillets of sole and haddock bread crumbed, deep fried and served with French fries.

#### Spaghetti Bolognese

#### Spaghetti Carbonara

### Choice of Desserts

#### Torta di Mele (Homemade Apple Pie)

Served with ice-cream and whipped cream.

#### Assorted Ice Cream

R I S T O R A N T E

*Piccola Mondo*

R E N E W

## Mother's Day Menu

### Special All Day Menu

Choose Any 2 Courses £27.50

Add an extra course for £5.95

Two course children's menu (under 12) including a soft drink £14.50

Extra course £3.95

Please Note: If required, you may bring your own highchair. - Thank you

### Sitting Arrangements

Menu served all day from 12.30pm and every hour up to 7.30pm last sitting.  
(Maximum stay 2 hours for each sitting from the time of the booking)



## 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 **£2.50 Supplement**

Smoked Salmon and Gravalax. Served with Rocket salad, lemon wedge, seafood sauce and wholemeal bread. Garnished with prawns.

### Arancini

Traditional Italian rice balls filled mozzarella, ham and parmesan, coated in golden crispy breadcrumbs and served with a spicy arrabbiata sauce.

### Duet of Seasonal Melon #GF

### Soup of the Day

Please ask your server

### Classic Italian Antipasto

A fine, assorted selection of Italian cured meat. Garnished with grilled vegetables.

### Mussels alla Provinciale

Mussels cooked in onions, garlic, white wine, black pepper, tomatoes and parsley.

### Slices of Haggis and Black Pudding

Coated with egg, oats and breaded in 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 #GF

The classic Italian vegetable soup. Served with a slice of bread.

## Sides – to share between two while you are waiting

Toasted Garlic Bread with Mozzarella £4.95 ~ ~ Basket of Assorted Italian Bread for 2 £3.50

Focaccia Bread with Sea salt, extra virgin olive oil and Rosemary £3.95 ~ ~ Garlic Bread £3.95

Bowl of Olives for 2 £4.50

Bruschetta with Parma Ham, Salami, Mascarpone cheese and Olives £7.50

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

Classic Bruschetta £5.95

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 Piccolo Mondo

Whole filled of Sea Bass grilled with fresh rosemary, garlic, fine fennel, white wine, served over a mould of cream potatoes, green beans and garnished with seasonal salad.

### 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!

### Fettuccine della Mamma

A special pasta dish created for Mother's Day.

Fettuccine with chicken strips, chorizo, mascarpone, sun-blushed tomatoes, spinach, a hint of chilli and blended with cream.

### Pasta

### Penne all' Arrabbiata #GF

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

### Risotto

### Seafood Risotto alla Pescatora Supplement £2.95

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.

### Risotto con Asparagi e Piselli #GF

Risotto cooked with asparagus and petit pois and flavoured with vegetable stock and sun-blushed tomatoes

### Meat Dishes

### Grilled Sirloin Steak Supplement £5.50

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 £3.50

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 alla Parmigiana

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

### Stew of Gigot and Shoulder Lamb Tuscany Style

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

### 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 £3.50

Onion Rings £3.50

Sautéed Mushrooms £3.50

Italian Salad £3.50

Zucchini Fritti £3.50

Cauliflower au Gratin £3.50

## Dolci - Desserts

### Homemade Cheesecake

Please ask for flavour available

### Homemade Apple Pie

Served hot with ice-cream and whipped cream.

### Chocolate Fudge Cake

Served hot with ice cream and fresh cream.

### Sticky Toffee Pudding (Chef own recipe)

Served hot vanilla ice-cream and cream.

### Tiramisu

Classic Italian dessert with whisked eggs, Mascarpone semifreddo, sponge finger, Marsala wine, coffee and cocoa.

### Seasonal Fresh Fruit Salad #GF

Tea or Coffee £3.00 with Chocolates

Double Espresso £3.00 Latte £3.50 Cappuccino £3.50