



R I S T O R A N T E

Piccola Mondo

R E N E W

Valentine's Menu

Valentine Dinner Menu

£37.50 per person

Three Course Meal


Complimentary apertif on arrival

'Choice of Valentine Cocktail, Kir Royale
or Bottle of Beer of the month'

Happy
Valentine's
Day



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.

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.

Scallops with Pancetta

Pan fried in extra virgin olive oil with a hint of garlic, freshly ground white pepper and chill. Served over a fine pasta noodle (Tagliolini)

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

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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***

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.

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 all' Arrabbiata

  #GF

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

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

Seafood Risotto alla Pescatora

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

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.

Homemade Apple Pie

Served hot with ice-cream and whipped cream.

Seasonal Fresh Fruit Salad

  #GF

Tea or Coffee £3.00 with Chocolates

Double Espresso £3.00 Latte £3.50 Cappuccino £3.50

 #GF Denotes Gluten Free Dish

 Denotes Vegan Dish

 Denotes Vegetarian Dish