

Ristorante *Piccolo Mondo*

*Valentine's Day*  
*Tuesday 14<sup>th</sup> February 2012*

**Choices of Menus (1-2)**

**(Menu 1)** Sittings at 5.30, 6.00 & 6.30pm

The time allowed for your meal for the above sittings, is 2 hours from the time of booking.

**Three Course Early Evening Dinner Menu**

With a complimentary aperitif: Bellini, Kir Royal, glass of Prosecco or Alcohol free cocktail.

**£49.00 per Couple = £24.50 p.p.**

**(Menu 2)** Sittings at 7.30, 8.00, 8.30pm and later  
you can stay as long as you wish.

**Three Course Dinner Menu fully inclusive of:**

An aperitif on arrival: Bellini, Kir Royal, glass of Prosecco or Alcohol free cocktail, followed by the Three Course Menu and complementary Coffee with Ferrero Rocher and petits Swisses Chocolates.

**£55.00 per Couple = £27.50 p.p.**

*We look forward to serve you and we sincerely  
wish you a wonderful and romantic night.  
We will look after you in every possible way.  
Buon Appetito*

## Valentine's Menu

**Aperitif:** Bellini, Kir Royal, a glass of Prosecco or Alcohol Free Cocktail

### Choice of Hors d'Oeuvres

#### Stuffed Mushrooms

Mushrooms stuffed with cheese, ham, onions, herbs, bread crumbed, deep-fried and served with garlic mayonnaise.

#### Potted Prawns (House Speciality)

Sautéed in butter with finely chopped onions, garlic, mushrooms, dry sherry, freshly ground white pepper, demi-glace and cream. Served Hot with grissini (*breadsticks*)

#### Melon with Parma Ham

With honey and continental cheese.

#### Homemade Pâté della Casa

**Pâté made with** chicken and duck liver, spicy ham, with onions, garlic, white wine and fresh herbs and garnished with toast and crispy salad.

#### Grilled Tiger Prawns (Shell Free)

Served with herb salad and chilli Hollandaise sauce.

#### Choice of Soups

Classic Italian Minestrone, Zuppa della Fattoria & Pasta e Fagioli.

#### Mussels Marinière

Mussels cooked in extra virgin olive oil with onions, garlic, white wine, black pepper and parsley.

#### Antipasto alla Parmigiana

Parma ham and salami served over rocket salad leaves, Parmesan shavings, Mozzarella cheese, extra virgin olive oil and Balsamic syrup.

#### Trio of Mushrooms, Mozzarella and Onion Rings **V**

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

#### Melone con Frutta **V**

**Melon** with a selection of fresh exotic fruit with Marashino flavour and honey.

#### Seafood Marinero (Served hot and shell free)

Ciabatta crouton topped with three varieties of prawns, tossed in extra virgin olive oil with chilli, garlic, white wine, cherry tomatoes and basil. Quite spicy!

## Choice of Main Courses

### **Seafood Platter Riviera Style**

£5.50 Supplement

Scallops, King prawns, fillet of monkfish, clams, sautéed in onions, white wine, garlic, basil, black pepper, parsley and saffron rice. Garnished with taglioni (fine egg noddles)

### **Escalopes of Chicken Breast Novo Mondo**

Chicken breast sautéed in extra virgin olive oil with onions, garlic, chilli, Pancetta, dry sherry, red and green peppers, tomatoes, fresh herbs and cream (optional). Served with saffron rice, baby roast potatoes and cauliflower au gratin.

### **Chicken Milanese**

Marinated chicken breast dressed in breadcrumbs, pan fried and served over Linguine al pomodoro and baby roast potatoes. Fully garnished.

### **Seafood Linguine alla Marinara**

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.

### **Boeuf Royal**

Slices of roasted topside of Aberdeen Angus beef tossed in a sauce made with extra virgin olive oil, onions, mushrooms, red wine, au poivre sauce, Dijon mustard, demi-glace and cream.

### **Classic Steak Diane** £4.50 supplement

**Sirloin steak** sautéed in butter and extra virgin olive oil, flamed in Brandy with onions, mushrooms, red wine, French mustard, freshly ground black pepper, tomato sauce, blended with cream and sprinkled with chives.

### **Risotto all' Ortolana** **V**

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

### **Carved Roasted Gigot of 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 with baby roast potatoes and vegetables with Italian dressing.

### **Tortelloni della Casa** **V**

Fresh pasta parcels filled with spinach and Ricotta cheese sautéed in extra virgin olive oil, a hint of garlic, Parmesan cheese, tomato sauce and basil, served with side salad.

### **Pepper Steak (Sirloin)** £4.50 supplement

Scottish sirloin steak cooked in butter, extra virgin olive oil, peppercorn, red wine, demi-glace sauce, flamed in Brandy and blended with cream.

*Dishes are fully garnished.*

## Choice of Desserts

### **Cheese Cake**

Vanilla Flavour.

### **Tiramisu**

Classic Italian dessert with mascarpone semifreddo, sponge finger, coffee and cocoa.

### **Love Nest**

Meringue nest with fruit cocktail, marshmallow, vanilla ice cream & fresh whipped cream

**Sticky Toffee Pudding** (Chef own recipe) Served hot with vanilla ice-cream and cream. Flamed with Brandy at your table.

### **Chocolate Fudge Cake**

Served hot with ice-cream and fresh cream. Flamed with Anisette liqueur at your table.

### **Passion Fruit Sorbet**

With Mango coulis.

**Tea or Coffee** with Ferrero Rocher and petits Swisses chocolates

You may take this menu away to remember your romantic evening