

Desserts or Cheese

Meringue Delight

With ice-cream, fruit cocktail and fresh cream.

Sticky Toffee Pudding (Chef own recipe)

Served hot with vanilla ice cream and cream.

Assorted Continental Cheeseboard

Served with dry fruit, honey, walnuts, pear and oat biscuits.

£2.50 Supplement

Homemade Apple Pie

Served hot with ice-cream and whipped cream.

Tiramisú

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

Assorted Coppa Gelato

Vanilla, Strawberry & Chocolate.

Please choose either **Coffee** (Black, White, Cappuccino, or Espresso),
Tea Or Choice of Liqueur (Latte £1.00 Supplement)

Please Note Terms & Conditions for the Sensational Novelty Menu A complete variety Lunch & Tea Time Meal for Two (2)

- a. The Third and Forth Course is optional at **£4.00 supplement.**
- b. Extra Coffee/Tea **£1.50**
- c. Extra shot of espresso **50p**
- d. Extra Liqueur **£2.50** (if you order coffee and liqueur your will be charged for the liqueur)
- e. Extra Soft Drink **£2.00**



Ristorante *Piccolo Mondo*



Two Course Lunch Menu Starter & Main or Main & Dessert

for only **£9.50** per person

You Can Choose One Course for only **£6.00**

This is the Sensational Novelty Menu

Incredible ... but TRUE!

A Complete variety Lunch for Two (2)
Lunch For only £12.50 per person = £25.00 for two

Menu Fully Inclusive of:

1. Aperitif of your choice: Choice of Soft Drink , alcohol free cocktail of the week, a glass of Prosecco, House Wine (Red, White or Rosé), Croft Sherry, Martini Royal & Beer of the week.
2. Choice of Starter & Main Course Or
3. Main Course & Dessert or Cheese (£2.50 Supplement on Cheeseboard)
4. Complimentary Coffee Or
5. Liqueur: Sambuca, Amaretto, Limoncello, Maraschino (cherry liqueur), Tia Maria, Baileys, House Whisky, Brandy

Two Course Lunch for only £9.50 per person

You Can Choose One Course for only £6.00

A Complete Variety Lunch Menu for Two (2)

for only £12.50 per person = £25.00 for two

Includes: Aperitif, 2 Courses, Coffee or Liqueur as per front page. Available:
Tuesday to Friday 12.00 till 2.15pm last orders
(Saturday 12.00 until last orders 3pm)

Important Notice: Please advise our waiting staff on any food allergy you may suffer in order to prevent such ingredient(s) to contaminate your food. Thank you for your co-operation.

Hors d'Oeuvres

Terrine of Pâté (Smooth Pâté)

Our homemade pâté is made with chicken, duck liver, with onions, garlic, fresh herbs, sherry, blended with cream. Served with warm toast and garnished with seasonal leaves.

Mediterranean Antipasto

A selection of roasted peppers, mushrooms, artichokes, sun-dried tomatoes, zucchini and roasted onions, preserved in olive oil and served with fresh Mozzarella over savoury rice.

Mussels alla Provinciale £2.00 Supplement

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

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.

Stuffed Mushrooms

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

Classic Italian Minestrone

The classic Italian vegetable soup.

Duet of Seasonal Melon

Prawn Cocktail £1.50 Supplement

Succulent Atlantic prawns served with homemade seafood sauce, fresh salad leaves, wholemeal bread and lemon wedge

Spicy Italian Sausage (Salsiccia con Fagioli)

Classic dish from Tuscany is made with spices, Italian sausage and Borlotti beans in a special sauce with sage, garlic, blended with tomato sauce. Served with garlic bread.

Italian Antipasto £1.50 Supplement

A fine, assorted selection of Italian cured meat like Parma ham, Salami, baked ham etc. Garnished with olives and grilled vegetables.

Calamari Frits

Marinated in lemon juice & white pepper, dressed with flour and light bread crumb, deep fried and served with a tartare sauce or a spicy sweet chilli sauce

Soups

Zuppa della Fattoria

Farmhouse cream of vegetable soup. A blend of broccoli, onions, peas, lentils, garlic, carrots, cauliflower, celery, fresh herbs and topped with croutons.

Sides – to share between two

Fries £2.50 ~ ~ Assorted Bruschetta £4.50 ~ ~ Garlic Bread £3.50 ~ ~
Garlic Bread with Mozzarella £4.50 ~ ~ Basket of Italian Bread for two £2.00

Main Courses

Penne Arrabbiata

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic. Quite Spicy! (with Chicken Breast £2.00 Supplement)

Bœuf au Poivre £2.00 Supplement with Yorkshire Pudding

Stew of roasted topside of Aberdeen Angus beef in peppercorn sauce made with butter, demi-glace, red wine and cream. Served with potatoes & vegetables.

Classic Lasagne al Forno

Traditional lasagne with Bolognese, Béchamel and tomato sauce. Served with Fries.

Countryside Style Risotto

Made with chicken breast, Italian sausage, rice and wild mushrooms, cooked in a sauce made with shallots, extra virgin olive oil, garlic and fresh herbs.

Duet of Fillet of Fish Goujon (Sole & Haddock)

Dressed in a tempura batter, deep fried and served with fries and tartare sauce.

Escalopes of Chicken Milanese

Marinated chicken breast dressed in breadcrumbs, pan-fried and served over linguine pasta al pomodoro and baby roast potatoes.

Stew of Gigot & Shoulder Lamb Tuscany Style £2.00 Supplement

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.

Linguine alla Marinara £2.95 Supplement (Seafood Pasta – Shell Free)

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.

Crespelle (Crêpe)

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

Spaghetti alla Carbonara

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

Chicken alla Parmigiana

Escalopes of chicken breast marinated in lemon juice, fresh herbs, garlic & white pepper. Dressed in breadcrumbs, pan fried, then topped with a tomato sauce, Parmesan cheese, mozzarella, then baked. Served with roast potatoes and green vegetables.

Other Pasta Dishes Available on Request:

Rigatoni della Casa, Spaghetti Bolognese, Pasta Principessa, Amatriciana, etc.

WHY NOT ADD A BOTTLE OF WINE FOR ONLY £18.50

White Wines

Berry Estate Chardonnay 2016/17

Unoaked Chardonnay. Fresh citrus, melon & peach flavours & a soft creamy palate.

Trebbiano IGT 2016/17

Italy's most widely planted white grape variety with a delicate almond flavour, crispy flinty style and refreshing unoaked finish.

Sauvignon Blanc IGT 2016/17

A clean, ripe, fruity white wine, well balanced in the mouth.

Rosé Wines

Berry Estate Rosé 2016/17

Strawberry, cherry and citrus flavours with hints of spice, and a soft creamy palate combine to make this a delicious Australian rosé.

Red Wines

Merlot 2017

An elegant, well-structured Merlot with ripe fruit flavours of cherry & plum and aromas of chocolate and mocha.

Sangiovese IGT 2017

Bright ruby red in the glass with aromas of forest fruits, a medium bodied palate & a delicious food-friendly freshness.

Montepulciano d'Abruzzo 2017 £3.00 Supplement

The wine is deep ruby red in colour with an intense and fragrant bouquet of jam & cherry, with a hint of sweet violet, dry, full, warm and well defined on the palate.

UPGRADE to Prosecco ~ £3.50 Supplement

The most stylish and trendy wine in Europe; white, bubbly and full of fruity flavour.

A truly modern taste of Italy CIN! CIN!

Terms & Conditions apply. Booking in advance only. Dishes may contain traces of nuts. Please alert staff of any allergies.

All our prices are inclusive of VAT but subject to 10% service charge to parties of six and over

✓ Denotes Vegetarian Dishes