



# Menu

*All our dishes are available to take away - Kitchen open until midnight - 7 days a week (closed in August) - Lunch available from Monday to Friday*

## WOOD FIRED OVEN PIZZA

Margherita (Tomato, Mozzarella, Oregano)  
Napoletana (Tomato, Mozzarella, Anchovies, Capers)  
Veneziana (Tomato, Onions, Oregano)  
Marinara (Tomato, Garlic)  
Al Piccolo Mondo (Tomato, Mozzarella, Olives, Oregano)  
Calzone (Mozzarella, Ham)  
Genovese (Mozzarella, Pesto Sauce)  
Quattro Stagioni (Tomato, Mushrooms, Ham, Mozzarella, Artichokes)  
Sea food (Tomato, Clams, Mussels, Calamari, Shrimps)

## STARTERS

Platter Al Piccolo Mondo (San Daniele Ham, Buffalo Mozzarella, Bresaola)  
San Daniele Ham  
Hearts of Palm  
Sautéed Mushrooms in Garlic  
Fried Calf's Brain, Tartar sauce  
Anchovies on Toast  
Scottish Smoked Salmon Toast  
Iranian Caviar on Ice  
Bresaola from Valtellina (air-dried, salted beef) and Arugula Salad  
Bruschetta or Focaccia  
Shrimp Cocktail  
Fried Shrimp with Tartar sauce  
Fried Parmesan Cheese Squares  
6 Snails in Garlic-Herb butter  
Mushrooms on Toast  
Roasted Bone Marrow on Toast  
Sautéed Calf Brain with Hazelnut Butter  
Calf Brain Milanese  
Garlic Butter Shrimp  
Shrimp Broth with Lemongrass  
Garlic Frogs legs

## SOUP

Nature Consommé  
Madrilène Consommé  
Creamy Tomato Soup  
Minestrone  
Creamy Lobster Bisque

## EGGS

Eggs en Cocotte with Meat Sauce  
Eggs en Cocotte with Cream

Scrambled Eggs with Tomatoes  
Omelette (Cooked per your Request)  
Poached Eggs Florentine (with Creamed Spinach)

## **PASTA AND ITALIAN SPECIALITIES**

Homemade Pasta Mix  
Tagliatelle with Ham and Cheese  
Tagliatelle Al Piccolo Mondo (Tomato Cream Sauce)  
Paglia e Fieno Al Piccolo Mondo (Tomato Cream Sauce)  
Pappardelle with Basil Pesto  
Pappardelle with Smoked Salmon and Cream  
Spaghetti Carbonara (Cream, Egg & Bacon)  
Spaghetti Amatriciana (Tomato, Egg & Bacon)  
Spaghetti with Clams (Vongole)  
Spaghetti Bolognese (Beef & Tomato sauce)  
Spaghetti with Tomato Sauce and Basil  
Spaghetti with Seafood  
Spinach and Ricotta cheese Ravioli, in tomato cream sauce  
Veal Cannelloni  
Vegetarian Lasagna  
Mozzarella and Ham Lasagna  
Veal Osso Buco  
Calf's Liver Venetian Style  
Veal Saltimbocca alla Romana (Mozzarella & Ham)  
Veal with Tomato and Mozzarella  
Veal Scallopine in Lemon Sauce  
Veal Milanese (Breaded Veal)  
Veal Marsala  
Beef Tenderloin with Pizzaiola Sauce  
Sweetbreads with Spinach and Cream

## **FISH AND SHELLFISH**

Sole with Cream and Vegetables  
Sole Meunière  
Fried Sole, Remoulade Sauce  
Grilled Sole with Mustard Sauce  
Sole with Orange sauce  
Fried Brill with Tomatoes and Onions  
Grilled Brill with Mustard Sauce (2 servings)  
Brill with Butter Sauce and Vegetables  
Mussels in White Wine Sauce  
Mussels in Tomato Broth  
Grilled Lobster with Rosemary  
Lobster Flambé  
Mussels in Cream Sauce  
Poached Monkfish with Cream Sauce and fresh Noodles  
Poached Monkfish with creamed Leeks  
Roasted Monkfish with a selection of fresh vegetables  
Lobster and Shrimp in Cream Sauce  
Shrimps in Cream Sauce  
Steamed Lobster with Sancerre Wine Butter  
Cold Lobster stuffed with Mixed Vegetable Salad  
Poached Lobster with Vegetables and Cream  
Linguine with Shrimp and Saffron Sauce

## **BROCHETTES, MEAT AND POULTRY**

Rib-Eye with Roasted Bone Marrow  
Beef Tenderloin Diane Sauce  
Beef Tenderloin with Tomato Bearnaise Sauce  
Beef Tenderloin with Green Pepper Cream Sauce  
Calf's Sweetbreads with Mushrooms in a Cream Sauce  
Calf Kidney in Mustard and Cream Sauce  
Grilled Veal Kidney, Bearnaise Sauce  
Steak Tartare  
Beef Carpaccio with Arugula  
T-Bone Steak with Roasted Bone Marrow (2 servings)  
Grilled T-Bone Steak (2 servings) with "Maison" fire-roasted potato  
Roast Chicken  
Creamy Chicken Curry  
Orange Chicken

Chicken in Taragon and Cream Sauce  
Grilled Chicken with Herbs  
Beef Brochette with Curry and Cream Sauce  
Mixed Fish Grill  
Shrimp Brochette with curry and Cream Sauce  
Grilled Veal Scaloppini  
Grilled Rib-Eye Steak  
Grilled Beef Tenderloin  
Grilled Calf's Liver with Bacon  
Calf's Sweetbreads and Kidney in a Cream Sauce  
Grilled Veal Sweetbreads  
Grilled Lamb Chops  
Grilled Châteaubriand Steak (2 servings) with "Maison" fire-roasted potato  
Châteaubriand Steak with Roasted Bone Marrow and Crisp Shallots (2 servings)  
Lamb Chops with Parsley and a selection of fresh vegetables (2 servings)

## **DESSERTS**

Tiramisu  
Vanilla or Mocha Ice Cream  
Cassata Ice Cream Cake  
Lemon or Strawberry Sorbet  
Vanilla Ice Cream with Chocolate Sauce and Cream  
Mocha Ice Cream with Chocolate Sauce and Cream  
Caramel Flan  
Mocha Semifreddo  
Classic Thin Pancakes  
Crepes Suzette (Flambéed Pancakes with Orange Sauce)  
Apple Pancake  
Flambéed Pancakes with Vanilla Ice Cream and Coffee Sauce  
Zabaione  
Iced Zabaione with Grand Marnier  
Irish Coffee  
French Coffee