

Live Music Available

FRIDAY 29th & SATURDAY 30th NOV 2019

THURSDAY 29th DECEMBER

EVERY FRIDAY & SATURDAY THROUGHOUT DECEMBER

Merry Christmas and a Happy New Year

Mediterraneo
159 Ingram Street, Glasgow G1 1DW
T: 0141 552 0460
E: info@medglasgow.com
www.medglasgow.com
instagram - facebook - tripadvisor

Mediterraneo

Mediterraneo Italian Grill & Cocktail Bar

Christmas Menu 2019

La Rocca Room

PRIVATE DINING ROOM (No room hire fees)
holds up to 40 people

2019 DATES & PRICES

		Festive Lunch From 12pm - 3pm Any 2 Course (3rd Course £5.50) £10.00 Deposit per person. Non-refundable.	Teatime Special From 3.15pm - 5.30pm Any 2 Course (3rd Course £5.50) £10.00 Deposit per person. Non-refundable.	Festive Dinner Any 2 Course (3rd Course £5.50) £10.00 Deposit per person. Non-refundable.
SUNDAY	1	14.95	15.95	17.95
MONDAY	2	12.95	15.95	17.95
TUESDAY	3	12.95	15.95	17.95
WEDNESDAY	4	12.95	15.95	17.95
THURSDAY	5	12.95	15.95	17.95
FRIDAY	6	14.95	17.95	25.50
SATURDAY	7	14.95	17.95	25.50
SUNDAY	8	14.95	15.95	17.95
MONDAY	9	12.95	15.95	17.95
TUESDAY	10	12.95	15.95	17.95
WEDNESDAY	11	12.95	15.95	17.95
THURSDAY	12	12.95	15.95	19.95
FRIDAY	13	15.95	19.50	25.50
SATURDAY	14	14.95	19.50	25.50
SUNDAY	15	14.95	15.95	17.95
MONDAY	16	12.95	15.95	17.95
TUESDAY	17	12.95	15.95	17.95
WEDNESDAY	18	12.95	15.95	17.95
THURSDAY	19	15.95	17.95	25.50
FRIDAY	20	19.50	19.50	27.50
SATURDAY	21	14.95	19.50	27.50
SUNDAY	22	14.95	15.95	17.95
MONDAY	23	14.95	15.95	17.95
TUESDAY	24	14.95	15.95	18.50
WEDNESDAY	25	CLOSED	CLOSED	CLOSED
THURSDAY	26	12.95	15.95	17.95
FRIDAY	27	14.95	15.95	18.50
SATURDAY	28	12.95	15.95	18.50
SUNDAY	29	12.95	15.95	17.95
MONDAY	30	12.95	15.95	17.95
TUESDAY	31	14.95	15.95	17.95

Customers dining on the Dinner menu from 5.30pm till 7pm PLEASE NOTE maximum stay is 1¼ hours from the time of booking. We reserve the right to arrange the seating of large parties on more than one table if neccessary. A service charge of 10% is applied to all parties of 6 & over. Children's Menu available. **CLOSED WEDNESDAY 1st JANUARY.**

Management and staff wish you a Merry Christmas and a Happy New Year

FESTIVE LUNCH & TEA TIME SPECIAL

(3rd course option £5.50)
(Please refer to calendar for details)

CHOICE OF STARTERS

MEDITERRANEAN SALAD (V)

A selection of mixed salad leaves marinated beetroot & sweet baby pears drizzled with extra virgin olive oil & balsamic glaze topped with a slice of warm goats cheese & caramelised onions

PARMA CAPRESE

Fresh Mozzarella, slices of vine tomatoes, rocket salad & a slice of Parma ham, drizzled with basil oil

SALT & PEPPER KING PRAWNS £1.95 EXTRA

King prawns cooked in our own recipe flour & breadcrumb coating. Served with salad leaves & sweet chilli sauce

CROSTINO ROASTED PEPPERS & GOATS CHEESE (V)

Crostino topped with marinated & char-grilled mixed peppers with goats cheese & black olives

HAGGIS FRITTO

Haggis balls dressed in light breadcrumbs then deep fried, served with a creamy peppercorn sauce

CHUNKY MINESTRONE SOUP (V) or SOUP OF THE DAY

Served with a slice of bread & butter

BRUSCHETTA ALLA ROMANA (V)

Toasted Italian bread topped with a marinade of chopped vine tomatoes, garlic, basil, extra virgin olive oil & finely chopped red onions

PATE DELLO CHEF

Homemade pate with chicken & duck liver, onions, garlic, white wine, fresh herbs, garnished with toast and crispy salad

SICILIAN ARANCINI

Sicilian recipe rice balls with Bolognese ragu' & Parmesan cheese stuffed with mozzarella then deep-fried, served with a spicy tomato sauce

CHOICE OF MAIN COURSE

POLLO MILANESE

Marinated fillet of chicken breast in bread-crumbs, pan fried. Served with pasta in a tomato & basil sauce

RISOTTO PORCINI (V)

Arborio rice cooked with a selection of wild mushrooms, a touch of cream with Parmesan shavings

SPAGHETTI al CAPONE

Spaghetti tossed in a sauce made with garlic, tomato, chilli, spicy Italian meatballs & Italian sausage. HOT STUFF!

SEA BASS LIMONE £1.95 EXTRA

Oven baked fillet of sea bass with fresh rosemary, garlic, white wine, rock salt & lemon juice. Served with seasonal vegetables and potatoes

BEEF CHIANTI

Slices of roasted topside of Aberdeen Angus beef served in a Chianti red wine, onion, wild mushroom & rosemary gravy. Served with seasonal vegetables and potatoes

PASTA PRINCIPESSA

Pasta tossed in a sauce made with fillet of chicken breast, Parma ham, white wine, petit pois, fresh tomatoes, garlic, basil and cream

TACCHINO ARROSTO

Oven roasted turkey in a tasty gravy with chipolata sausage, pork & herb stuffing. Served with seasonal vegetables and potatoes

HOMEMADE LASAGNE AL FORNO

Layers of pasta filled with Bolognese, Bechamel sauce & Parmesan cheese then baked in the oven

GNOCCHETTI TEGAMINO (V)

Potato dumplings served in a sauce made with San Marzano tomato, diced fresh Mozzarella, basil & cream, topped with Parmesan cheese. Oven baked to perfection

PIZZA MARGHERITA (V) OR PEPPERONI

FESTIVE EVENING DINNER MENU

(3rd course option £5.50 - Please refer to calendar for details)

CHOICE OF STARTERS

MEDITERRANEAN SALAD (V)

A selection of mixed salad leaves marinated beetroot & sweet baby pears drizzled with extra virgin olive oil & balsamic glaze topped with a slice of warm goats cheese & caramelised onions

CHUNKY MINESTRONE SOUP (V) or SOUP OF THE DAY

Served with a slice of bread & butter

POLPETTINE MAMMA NAPOLI

Small tender beef meatballs cooked in a sauce of garlic, onion, tomato, chilli & fresh herbs
Served With a slice of garlic bread.

BRUSCHETTA ROMANA (V)

Toasted Italian bread topped with a marinade of chopped vine tomatoes, garlic, basil, extra virgin olive oil & finely chopped red onions

PATE DELLO CHEF

Homemade pate with chicken & duck liver, onions, garlic, white wine, fresh herbs, garnished with toast and crispy salad

GARLIC & CHILLI KING PRAWNS

King prawns cooked in extra virgin olive oil, white wine, crushed garlic, fresh herbs & chilli. Served with a slice of garlic bread

CALAMARI FRITTI

Squid rings lightly floured & deep fried. Served with salad leaves, tartare sauce & lemon wedge

HAGGIS FRITTO

Haggis bolls dressed in light breadcrumbs then deep fried, served with a creamy peppercorn sauce

CAPRESE TRICOLORE (V)

Mode with fresh baby Mozzarella, slices of vine tomatoes, fresh basil leaves & rocket salad drizzled with olive oil & house balsamic dressing



DESSERTS FOR ALL MENUS

(Third Course Option £5.50)

TORTA NATALIZ IA

Christmas pudding with Brandy sauce

CHOCOLATE FUDGE CAKE

Served with ice cream and cream

ORANGE SPONGE SORRENTO

Delicious home made sponge cake made with orange zest, roasted almonds & Grand Marnier liqueur topped with candied orange served with custard

MEDITERRANEO WAFFLE

Hot waffle with fresh banana, fudge & chocolate sauce with honeycomb ice cream & lashings of cream

TIRAMISU

(Home-made Classic Italian speciality) Mode with layers of sponge soaked in liqueur & Mascarpone cheese & semi-freddo, topped with real cocoa powder

NEAPOLITAN ICE CREAM (2 scoops)

*Ask your waiter for choice available

FOOD ALLERGIES & INTOLERANCES

Before ordering please speak to our Restaurant Manager about your requirements



Buon Natale!

CHOICE OF MAINS

HOMEMADE LASAGNE AL FORNO

Layers of pasta filled with Bolognese, Bechamel sauce & Parmesan cheese then baked in the oven

BEEF ROYALE

Slices of roasted topside of Scotch beef cooked in a peppercorn, French mustard, mushroom & cream sauce
Served with seasonal vegetables and potatoes

TACCHINO ARROSTO

Oven roasted turkey in a tasty gravy with chipolata sausage, pork & herb stuffing. Served with seasonal vegetables and potatoes

VEAL FETTUCINE al FREDO £2.50 EXTRA

Medallions of veal cooked in extra virgin olive oil with wild mushrooms & pancetto in a cream & white wine sauce.
Served with fettuccine pasta

CHICKEN HAGGIS AL PEPE

Pan fried chicken supreme cooked in a creamy peppercorn & brandy sauce, served with two deep-fried haggis bon bon's and seasonal vegetables and potatoes

SEA BASS with HERB CRUST £1.50 EXTRA

Fillets of sea boss marinated in extra virgin olive oil & lemon juice topped with a crust of rosemary, parsley, rock salt & lemon zest with tiger prawns. Served with seasonal vegetables and potatoes.

PASTA PRINCIPESSA

Pasta tossed in a sauce made with fillet of chicken breast, Parma ham, white thine, petit pois, fresh tomatoes, garlic, basil and cream

RISOTTO VERDE (V)

Arborio rice cooked with a selection of fresh garden vegetables sautéed in extra virgin olive oil, chopped onion, white wine & cream. Topped with Parmesan shavings

PIZZA MARGHERITA (V) OR SALSICCIA & PEPPERONI

Cheese & tomato pizza or with Italian sausage & pepperoni

GNOCCHETTI TEGAMINO (V)

Potato dumplings served in a sauce made with San Marzano tomato, diced fresh Mozzarella, basil & cream, topped with Parmesan cheese. Oven baked to perfection

CHILDRENS MENU SECTION

CHILDREN 10 YEARS & UNDER
2 COURSE LUNCH £7.50 SERVED 12 - 3PM
(3rd COURSE £2.95)
2 COURSE DINNER £9.95 (3rd COURSE £2.95)

STARTERS

CLASSIC MINESTRONE SOUP (V)

GARLIC BREAD OR GARLIC BREAD & CHEESE

MOZZARELLA CHEESE BITES (V)

DEEP-FRIED & SERVED WITH TOMATO KETCHUP

FUNGHETTI FRITTI V

DEEP-FRIED MUSHROOMS SERVED WITH A GARLIC DIP

MAINS

HOME-MADE CHICKEN GOUJONS

Served with fries

PIZZA MARGHERITA (V) OR PEPPERONI

SPAGHETTI BOLOGNESE

TURKEY ROAST

PENNE NAPOLI (V)

MAC & CHEESE (V)

DESSERT

(Third Course Option £2.95)

SELECTION OF ICE CREAM SERVED WITH (2 SCOOPS)

Please ask your waiter for flavours

HOT CHOCOLATE FUDGE CAKE

Served with cream or ice cream