

*Ristorante*

# *Piccolo Mondo*

*Renfrew*

New



New

## **Celebration Dinner Menu** **A Complete Two Course Celebration Dinner Menu**

**For ONLY £55.00 for two**

### **Fully Inclusive of:**

- 1. Choice of Aperitif:** Bellini (*Prosecco, Peach juice*), Kir Royal, Limoncello Cocktail, Sherry, a glass of Prosecco or a glass of Premium Wine (*Red, White or Rosé*) Premium Lager, Beer of the Month. Alcohol Free options available.
- 2. You may choose a Two Course Meal; including a Starter, Main Course or Main & Dessert.**
- 3. To complement your meal please choose one bottle of Premium Wine to share between two.** See the wine list with a choice of Premium wines.
- 4. After Dinner Drink Including Coffee with** (*Maraschino, Limoncello, Sambuca, Tia Maria, Grappa, Bailey's, Amaretto*), Drambuie, Napoleon House Brandy, House Whisky, late vintage port or Dessert Wine)

**All the above for**

**£55.00 for two = £27.50 per person**

Please Note: Terms & Conditions apply. Menu Available **Tuesday to Friday**, Bookings in Advance ONLY. No other alternative dishes are available on this menu. Thank you.

# Two Course Celebration Menu

## A Complete Two Course Celebration Dinner:

**Includes, Aperitif, Any Two Courses of your choice, one bottle of Premium Wine to share, Coffee & Liqueur.**

**Only £55.00 for TWO**

**\*\* Please ask your waiter about our Vegetarian and Gluten Free options\*\***

## Starters

### **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**

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

### **Stuffed Mushrooms**

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

### **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.

### **Prawn Cocktail**

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

### **Duet of Seasonal Melon V**

### **Mediterranean Antipasto V**

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

### **Mussels alla Provinciale**

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

**Or Mussels alla Marinere (No Tomato)**

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

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

### **Calamari Frite**

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.

### **Mozzarella Croquette V**

Fresh & soft Mozzarella cheese **Filante** dressed with flour, eggs and breadcrumbs, deep fried. Served over a spicy tomato sauce or garlic mayonnaise on the side.

## Soups

### **Classic Italian Minestrone**

The classic Italian vegetable soup.

### **Farmhouse Cream of Vegetable Soup V**

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

## Sides – (Ideal to share between two)

**Garlic Bread £3.50**

**Garlic Bread with Mozzarella £4.50**

**Bruschetta £4.50**

**Basket of Italian Bread £2.50**

## Main Courses

### **Duet of Fillet of Fish Goujon** (Sole & Haddock)

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

### **Roasted Scottish Sirloin in a Creamy Pepper Sauce** (Chef Speciality) £2.50 Supplement

Baked Sirloin of Beef sliced & sautéed in a Red wine, demi-glace & peppercorn sauce, with fresh herbs. Served over mashed potatoes, with Yorkshire pudding & cauliflower au gratin.

### **Penne Arrabbiata** V

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

**ADD Chicken £2.00 Supplement**

### **Classic Lasagne al Forno**

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

### **Linguine alla Marinara** (Seafood Pasta)

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 & cream sauce.

### **Grilled Sirloin Steak** £5.50 Supplement

240grms Scottish Sirloin steak. Fully Garnished with grilled mushrooms, onion rings & 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.

**Peppercorn or Diane Sauce** £2.50

### **Stew of Gigot & 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 with mash potato & market vegetables.

### **Sea Bass** £2.95 supplement

Grilled Sea Bass Fillet served over a Bernaise Sauce. Fully garnished with sautéed potatoes & green beans.

### **Crespelle (Crêpe)** V

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

### **Fillet of Haddock Mornay**

Baked fillet of Haddock with a Mornay sauce, topped with cheese, then grilled. Garnished with market vegetables & sautéed potatoes.

### **Medallions of Pork Fillet Calvados** **(Special)**

Medallions of Pork fillet sautéed in olive oil, flamed in Calvados, flavoured with cider, demi-glace, au poivre sauce, blended with cream and garnished with apple fritters laced with honey. Served with sautéed potatoes & broccoli.

### **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 & market vegetables.

**Other Pasta Dishes available on request.**

**All Main Courses, except Pasta and Risotto dishes, are served with a selection of market vegetables & potatoes.**

## Desserts

### **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.

### **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.

## Tea or Coffee

## Wine List for the Three Course Celebration Dinner Menu

You may choose one bottle of wine from this selected wine list to share between two persons at no supplement charge.

### White Wines



#### Berry Estate Chardonnay 2016

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

#### Trebbiano IGT 2015/16

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

#### Pinot Grigio IGT 2015/16

A crisp, fruity white wine with a delightful full and ripe aroma, dry, fresh with a long finish on the palate. Gastronomy: Suitable to accompany the whole meal and especially for fish dishes.

#### Sauvignon Blanc 2015/16

Crisp & lively with zesty citrus aromas. Glorious fruit flavours of fresh lime, lemon & gooseberry combine to create a refreshing aromatic wine.

#### Bottle of Prosecco

Premium House Prosecco ~ £5.50 Supplement

#### MIONETTO – Yellow Label

From Valdobbiadene Superior Quality Prestige Collection

DOCG ~ £6.50 Supplement

### Red Wines



#### Sangiovese IGT 2015/16

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

#### Montepulciano d'Abruzzo ~ Caleo DOC 2015 (£2.00 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.

#### Cabernet Sauvignon 2015

This is a vibrant with notes of bright red fruit and cassis, is a juicy and fruit-forward wine with medium body and smooth tannins. A perfect everyday wine for sipping with cheese and charcuterie or served alongside pasta.

#### Merlot 2016

This velvety-smooth Merlot displays rich fruit flavours of blackberries and forest fruits that blend with touches of spices & chocolate. A fresh, medium-bodied and round wine that can be enjoyed alone or accompanied by simple pork and chicken dishes or chocolate.

#### Vernaiolo Chianti D.O.C.G 2014/15 (£2.00 Supplement)

A lively ruby-red in colour, Vernaiolo is a well-balanced wine with great body that is a suitable accompaniment throughout the meal.

### Rosé Wines

#### Pinot Grigio Rosato, Ponte IGT 2015/16

Vibrant coral pink, gives way to a clean and delicately scented nose that has a hint of cherries.

#### Berry Estate Rosé 2015/16

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

All our prices are inclusive of VAT but subject to a 10% Service Charge to all parties of six and over.

**Please note** some of our dishes may contain nuts, please speak to your server for more information regarding allergies.

V Denotes Vegetarian Dishes.