

Ristorante

Piccolo Mondo



Renfrew

Prestige

A La Carte

Hors d'Oeuvres

Duet of Seasonal Melon V £6.50

Terrine of Pâté (Smooth Pâté) £7.50

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.

Mussels alla Provinciale £7.95

Mussels cooked in onions, garlic, a hint of chilli, white wine, black pepper, tomatoes and parsley.
Or Mussels alla Marinere (No Tomato)

Carpaccio £9.50

Fine slices of raw prime Scottish fillet of beef marinated in lemon juice, olive oil, a hint of garlic, served with flakes of Parmesan cheese and rocket leaves.

Potted Prawns (House Speciality) £7.95

Sautéed in butter with onions, mushrooms, garlic, dry Sherry, white pepper, demi-glace and cream. Served hot with fettunta bread.

Stuffed Mushrooms £7.50

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

Scallops & Pancetta Ham £10.50

Pan fried in extra virgin olive oil, a hint of garlic, freshly grounded white pepper and chilli. Served over a fine pasta noodle (Tagliolini).

Seafood Riviera Style £10.50

Scallops, King & Tiger Prawns, Mussels and Calamari sautéed in onions, garlic, white wine, black peppers and parsley. (Served Hot)

Mediterranean Antipasto V £7.50

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.

Grilled Tiger Prawns £8.95

(Peeled & Shell Free) With herb's salad, a hint of chilli and Hollandaise sauce.

Trio of Mushrooms, Mozzarella and Onion Rings V £7.95

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

Classic Italian Antipasto £8.95

Al "tagliere" (cut by hand) for 2 £16.00

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

Trio of Prawns alla Marinara £9.50

(Shell free) Three varieties of prawns (King, Tiger & Atlantic) tossed in extra virgin olive oil, fresh chilli, garlic, white wine and fresh basil. Served over risotto milanese.

Soups

Pappa al Pomodoro (Spicy Tomato Soup) V

This thick, tasty soup was once the porridge of Tuscany. Made with tomatoes, fresh basil, leeks, chilli peppers, whole wheat bread, olive oil, salt & pepper.

Florentine Onion Soup V £5.50

Made with extra virgin olive oil, onions, tomatoes, basil, garlic, vegetable stock, crouton topped with "gratin" Pecorino cheese.

Adriatic Seafood Soup (Brodetto di Pesce – Shell free) £7.50

Sautéed prawns, scallops, flaky fillet of Sole in extra virgin olive oil with garlic, chilli, tomatoes and fresh basil. Served with toasted "fettunta" bread.

Pasta e Fagioli £5.50

Classic Farmer's soup dish from Tuscany made with potatoe, pasta, onions, celery, carrots, garlic, mixed fresh vegetables, best end cured Italian ham, fresh herbs and Borlooti beans. Served with "fettunta" bread on a side dish.

Classic Italian Minestrone £5.50

The classic Italian vegetable soup.

Pasta Dishes

Classic Lasagne al Forno £12.50

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

Pasta all' Amatriciana £12.50

Short pasta tossed in extra virgin olive oil with Pancetta, tomato sauce, garlic, fresh herbs, a touch of chilli & Pecorino cheese.

Pasta Principessa (Princess) £12.50

Tossed in a sauce made with marinated, grilled fillets of chicken breast, Parma ham, Tuscan salami, white wine, petit pois, fresh tomatoes, garlic, basil and cream.

Linguine Belvedere £12.50

Pasta sautéed in a sauce made with extra virgin olive oil, spring onion, Scottish smoked salmon, capers, garlic, basil, freshly ground black pepper, flamed with belvedere vodka & blended with chilli & cream. Sprinkled with chives.

Ravioli – Agnolotti £12.50

Freshly made with special filling.
~ New filling every week ~

Spaghetti alla Bolognese £10.50

Classic dish made with a special tomato & beef sauce.

Pappardelle al Ragu £12.50

Classic homemade large egg pasta ribbons tossed in a special tomato and beef sauce with Italian sausage. Very Tasty!

Linguine alla Marinara £15.50

(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 & cream sauce.

Spaghetti alla Carbonara £12.50

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

Rigatoni delle Casa (House Speciality) £12.50

Short pasta tossed in a tomato sauce with spicy italian sausage, chorizo, fresh chilli, garlic and fresh basil. **Quite spicy and tasty!**

Pasta or Risotto dishes available as Starters portion from £7.50

Risotto

Countryside Style Risotto £12.50

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.

Seafood Risotto alla Pescatora £15.50

Three varieties of prawns (King, Tiger and North Atlantic – Prawns shell free), mussels, calamari, sautéed in extra virgin olive oil with garlic, chilli, white wine and fresh herbs. Blended with rice in a tomato sauce. (Available without tomato)

Vegetarian Dishes £12.50

Crespelle (Crêpe) V

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

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.

Penne Arrabbiata V

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

Pasta alla Norma (Sicily) V

Short Pasta tossed in a sauce made with extra virgin olive oil, tomato, garlic, aubergine, freshly ground white peppercorn, hard ricotta pecorino cheese & fresh basil.

Pasta or Gnocchi al Pesto V

Pasta topped with famous pesto sauce from Liguria made with fresh basil, garlic, pine seeds, extra virgin olive oil, seasoning and Parmesan cheese.

Tortelloni della Casa V

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

Seafood

Scallops, Black Pudding Croquette & Pancetta Ham £19.50

Pan fried in extra virgin olive oil, a hint of garlic, freshly ground white pepper and chilli. Served over a fine pasta noodle (Tagliolini). Garnished with black pudding croquette.

Sea Bass £18.50

Whole Fillet of Sea Bass grilled or baked with fresh rosemary, garlic, fine fennel, white wine, served over a mould of cream potatoes, market vegetables and garnished with seasonal salad.

Grilled Seafood Platter (Chef's Speciality)

£27.50 per person ~ For two £54 to share

Grilled scallops, King & Tiger prawns, mussels, Single fillet of Sea Bass & Fillet of Monkfish then sautéed in onions, white wine, garlic, black pepper, parsley & saffron rice.

With added ½ Lobster £15.00 Supplement

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### **Our Special Seafood Stew (Cacciucco) ~ Signature Dish ~**

**Chef's Speciality £27.50 per person ~ For two £52.50 To share**

A Bouillabaisse type of this classic Tuscan seafood dish made with scallops, langoustines, calamari, three different type of prawns, mussels, fillet of monkfish sautéed in finely chopped onions, garlic, fresh herbs, chilli, red wine and plum tomatoes. Served with "Fettunta" bread.

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½ Lobster & Scallops Thermidor £29.50

Fresh half lobster and Scallops in a sauce made with finely chopped shallot, butter, white wine, English mustard, blended with a mornay sauce topped with a light sprinkle of parmesan cheese, then grilled. Garnished with risotto alla Milanese and spinach.

½ Lobster (without Scallops) £19.50

Whole Lobster & Scallops Thermidor £37.50 As above.

Grilled Lemon Sole Venini £19.50

Grilled fillet of Lemon Sole, topped with a mornay sauce, then grilled. Garnished with prawns, grapes and served with market vegetables and baby roast potatoes.

Plain Grill Lemon Sole £18.50

Garnished with prawns, grapes and served with market vegetables and baby roast potatoes.

Trio of Fillet of Fish Goujon £14.50

(Sole, Haddock & Plaice) Dressed in a tempura batter, deep fried and served with fries & tartare sauce.

Fried Lemon Sole Goujon £17.50

Fillet of Sole dressed in a tempura batter, deep fried, served with fries & tartare sauce.

Fillet of Haddock Mornay £14.50

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

Grilled Salmon £17.50

Fillet of grilled Salmon served over a Bernaise Sauce. Fully garnished with market vegetables & potatoes.

Beef Dishes

Prime Scottish Fillet of Beef al Pepe Balsamico (Pepper Steak) £28.50

8oz Cooked in a pepper sauce, red wine, demi-glace, Balsamic vinegar and flamed in Brandy. Fully garnished with sautéed potatoes and market vegetables.

Lamb Cutlets £18.50

Pan fried Lamb Cutlets with a hint of garlic, rosemary and freshly ground pepper. Served with sautéed potatoes & cauliflower au gratin.

Ribeye Steak £24.50

10oz Ribeye steak. Cooked to your choice. Fully Garnished with grilled mushrooms, onion rings, gourmet chips & market vegetables.

Grilled Scottish Sirloin Steak £22.50

250 grams Scottish Sirloin steak. Cooked to your choice. Fully Garnished with grilled mushrooms, onion rings, gourmet chips & market vegetables.

Grilled Scottish Fillet Steak £27.50

8oz Cooked to your choice. Fully Garnished with grilled mushrooms, onion rings, gourmet chips & market vegetables.

Stew of Gigot & Shoulder Lamb Tuscany Style £18.50

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, market vegetables & turnip croquette.

Classic Tournedos Rossini £35.00 per person

(From The Original Recipe) 250 grams cut from the centre fillet of beef barded and tying the steak around with strips of fatty pancetta bacon then grilled; cooked medium to medium rare, served over a round slice of toasted French bread, topped with our homemade pate, porcini truffle oil and Madeira sauce. Fully garnished with sautéed potatoes & cauliflower gratin.

Flambée

Minimum for two people

Cooked in the Dining Room at a table near you

Tagliolini ai Gamberoni (Seafood Pasta – shell free) £19.50 per person

Fine egg pasta noodle tossed in extra virgin olive oil with three varieties of prawns (King, Tiger & North Atlantic) flamed in Brandy, chilli, garlic, white wine, fresh basil, tomato sauce and cream.

Classic Steak Diane £27.50 per person

Thin fillet 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. Served with sautéed potatoes.

Chateaubriand £65.00 for Two

600 gram Fillet Steak (cooked medium rare recommended). Served with a red wine & demi-glace sauce. Fully garnished with grilled mushrooms, market vegetables & sautéed potatoes.

Medallions of Prime Scottish Fillet of Beef Piccolo Mondo £28.50 per person

Sautéed with extra virgin olive oil with onions, garlic mushrooms, demi-glace, red wine, flamed with Brandy, flavoured with tomato & pepper sauce and blended with cream. Served with sautéed potatoes.

Veal Escalopes all' Armagnac £19.50

Escalopes of Veal Fillet sautéed in extra virgin olive oil, white wine sauce with mushroom, onion, a hint of garlic, fresh herbs & cream. Served with green beans and sautéed potatoes.

Chicken Dishes

Chicken alla Parmigiana £16.50

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.

Cottage Chicken £16.50

Supreme of breast of chicken, pan fried in extra virgin olive oil with pancetta ham, black pudding, a hint of garlic, maderia & creamy pepper sauce.

Served over mash potatoes blended with cheddar cheese, & chives. Garnished with green beans.

Escalopes of Chicken Breast & Pancetta £16.50

Sautéed in extra virgin olive oil with fresh sage leaves, rosemary, a hint of garlic, white wine and Pancetta (Italian Cured Ham). Served over a tossed fine egg pasta noodle with cherry tomatoes & zucchini.

Chicken alla Milanese £15.50

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

Caesar Salad with Char~grilled Chicken Breast £15.50

Strips of marinated char-grilled chicken, served over little Gem lettuce, with Parmesan shavings, crispy Italian smoked bacon, garlic croutons & original Caesar dressing.

Available with Prawns instead of the Chicken

Veal

Veal alla Crema £18.50

Escalopes of Veal sautéed in extra virgin olive oil, white wine sauce with mushroom, onion, a hint of garlic, fresh herbs & cream. Served with green beans and sautéed potatoes.

Saltimbocca alla Romana £18.50

Escalopes of veal fillet dressed in flour, sautéed in butter, topped with sage and Parma ham and cooked with a touch of white wine, served over mash potatoes and market vegetables.

Veal Sassi (Veal Cutlet) £22.50

Veal cutlet on the bone pan pried in olive oil with fresh sage, rosemary & garlic. Served with sautéed potatoes, green beans & chopped parsley.

Sides Orders – (Perfect for Sharing)

Vegetables

Spinach £3.50
Asparagus £3.50
Mushroom Trifolati £3.50
Italian Mixed Salad £3.50
Cauliflower au gratin £3.50

Potatoes

French Fries £3.00
Sauteed Potatoes £3.50
Lyonnaise Potatoes £3.50

Sauces

Red Wine Sauce £2.50
Bernaise Sauce £2.50
Peppercorn Sauce £2.50
Arrabbiata Sauce £2.50
Diane Sauce £2.50

Basket of Italian Bread for two £3.00 ~ ~ A Bowl of Marinated Queen Olives £4.50

Garlic Bread & Mozzarella £4.45 ~ ~ Garlic Bread £4.00 ~ ~ Bruschetta £4.50

Desserts

Meringue Delight £5.50

With ice-cream, fruit cocktail & fresh cream.

Sticky Toffee Pudding £5.50

(Chef own recipe) Served hot with vanilla ice cream & cream.

Chocolate Fudge Cake £5.50

Served hot with ice cream and fresh cream.

Cheese Cake £5.50

Vanilla Flavour.

Homemade Chocolate & Pecan

Brownie £5.50

With vanilla ice cream.

Classic Crème Brûlée £5.50

Vanilla flavour.

Assorted Premium Ice Cream £4.50

Vanilla, Strawberry & Chocolate.

Special Desserts Flambée

Minimum for two

Cooked in the Dining Room at a table near you.

Crepes Suzette, Banana or Ananas for two £15.00

Homemade Apple Pie £5.50

Served hot with ice-cream & whipped cream.

Continental Cheeseboard £7.50

Assorted continental cheeses, served with dry fruit, honey, walnuts, pear & oat biscuits.

Tiramisú £5.50

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

Lemon Sorbet £5.50

Coffee

Please tell us how you like it, Skinny or Decaf

Add a shot of Monin Syrup for 50p, Vanilla, Caramel, Hazelnut.

Espresso £2.00

The classic Italian coffee, short and intense with a very powerful aroma and aftertaste.

Macchiato £2.00

Something different. A shot of espresso marked with a little foamed milk.

Americano £2.00

Hot water topped with a double espresso.

Cappuccino £2.50

A shot of espresso topped with microfoamed milk.

Caffè Latte £2.50

A shot of espresso topped with hot milk and microfoamed milk.

Caffè Mocha £2.50

A trio of milk, chocolate and espresso.

Flat White £2.50

A fuller bodied (double shot of espresso) version of the caffè latte. Only served in one size.

Extra Shot 50p

Hot Chocolate £2.50

Please tell us how you like it, Skinny or Decaf - Add a shot of Monin Syrup for 50p, Vanilla, Caramel, Hazelnut.

Tea £2.00

Earl Grey, Flavoured Teas

Liqueur Coffee £4.95

Dessert Wine (per 75ml)

Marsala Superiore DOC. Garibaldi 18%	£3.50
Bberton Reserve Botrytis Semillon	£4.50
Moscato d'Asti DOCG	£4.50
Recioto della Valpolicella DOC Classico	£5.50
Vin Santo del Chianti Serelle Ruffino	£4.50
Passito Di Pantelleria D.O.C 2005/2006	£4.50
Moscato di Pantelleria D.O.C 2005/2006 –Pellegrino	£4.50
Torres Moscatel Oro Catalunya, Spain	£4.50
Sauternes 2006/2007 Reserve Dulong	£5.50
Conchay Toro Late Harvest Sauvignon Blanc, Maule Vally, Chille	£4.50
Picolit	£5.50

Liqueurs (per 25ml) £3.50

Frangelico 24%	Cointreau 40%	Midori 20%
Sambuca 38%	Grappa 35-40%	Grappa Primitivo 40%
Pernod 40%	Peach Schnapps 23%	Bailey's (50ml) 17%
Amaretto 28%	Malibu 21%	Crème di Menthe 40%
Chambord 16.5%	Drambuie 40%	Benedictine 40%
Limoncello 27%	Amaro Lucano 30%	Grand Manier 40%
Southern Comfort 35%	Galliano 30%	Glavya 35%
Tia Maria 26.5%	Kahlua 20%	Strega 40% £4.50

Whiskies (per 25ml)

Blended Whiskies	£2.75
Grouse	£3.00
Bell's	£3.00
Whyte & Mackay	£3.00
Delux Whiskies	£4.00
Canadian Club (40% abv)	£4.00
Jamieson (40%abv)	£4.00
Bushmills (40%abv)	£4.00
Malt Whiskies 10-12 year old	£4.00

Chivas (per 25ml)

Chivas Regal 12 year old	£4.00
Chivas Regal 18 year old	£6.50
Chivas Royal Salute 21 yr old	£4.00

Deluxe Whiskies (per 25ml)

J.Walker Black Label	
12 yr old 40%	£3.50
J.Walker Gold Label 40%	£7.50
J.Walker Blue Label 40%	£22.50

Highland Malt (per 25ml)

Malt Whiskies 10-12 year old £4.00
Glengoyne 17 years (43% abv) £6.50
Glenlivet 18 years (40% abv) £8.50
Glen Morangie 18 year (43% abv) Extremely rare £8.50
The Balvenie 21 years port wood (40% abv) £9.50
Glenfiddich 21 years Gran Reserva (40% abv) £8.50
Glenrothes 1985 (43% abv) £8.50
Macallan 21 years Fine Oak (43% abv) £12.50

Island (per 25ml)

Laphroaig 15 years (43% abv)-Islay £8.50
Lagavulin 16 yr (43% abv) islay limited availability £6.50
Highland Park 18 yr old (43% abv) Orkney £8.50
Highland Park 25 yr old (53% abv) Orkney Limited Availability £19.50
Bunnahabhain 18 yr old (43% abv) Islay £7.50

Cognac (per 25ml)

Martell VS £4.00
Hennessy VS £4.00
Courvoiser VS £4.00
Hennessy fine de cognac £4.95
Courvoiser VSOP £4.50
Remy Martin VSOP £4.50
Armagnac VSOP £4.50
Vecchia Romagna £4.50
Hennessy XO £14.50
Remy Martin XO £14.50
Courvoiser XO £14.50
Paradis Cognac £29.50