

Ristorante

Piccolo Mondo

Renfrew



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

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

£50.00 for two = £25.00 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 £50.00 for TWO

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

Starters

Duet of Seasonal Melon **V**

Stuffed Mushrooms

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

Italian Antipasto

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

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.

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.

Starter Portion Pasta of your choice

See main courses.

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.

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.

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.

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.

Soups

Classic Italian Minestrone

The classic Italian vegetable soup.

Pasta e Fagioli

Classic farmer's soup dish Tuscany style made with potatoes, pasta, onions, celery, carrots, garlic, mixed fresh vegetables, best end cured Italian ham, fresh herbs and Borlotti beans. Served with "fettunta" bread on a side dish. Delicious!

Farmhouse Cream of Vegetable Soup **V**

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

Spicy Tomato Soup (Pappa al Pomodoro) **V**

This thick, tasty soup is made with tomatoes, fresh basil, leeks, chilli peppers, whole wheat bread, olive oil, salt and pepper.

Sides – (to share between two)

Garlic Bread £3.50

Basket of Italian Bread £2.50

Garlic Bread with Mozzarella £4.00

Peppercorn or Diane Sauce £2.00

Bruschetta £4.50

Main Courses

Fish

Duet of Fillet of Fish Goujon (Sole & Haddock)

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

Adriatic Seafood Stew (Brodetto) (Daily Market Special) £5.50 supplement

A Bouillabaisse type of Seafood Dish. Made with Mussels, Calamari, Three types of Prawns, Cod loin sautéed in finely chopped onions, garlic, fresh herbs, chilli, red wine and plum tomatoes. Served with "Fettunta" bread on a side dish. - Seafood may vary from today's choices at Fish Market.

Pasta Principessa (Pasta Princess)

Short pasta tossed in a sauce made with fillet of marinated chicken breast, Parma ham, salami, white wine, petit pois, fresh tomatoes, garlic, basil and cream.

Penne Arrabbiata V

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic. Quite Spicy! **ADD Chicken £1.95 Supplement**

Rigatoni delle Casa (House Speciality)

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

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.

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.

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 & green vegetables.

Grilled Sirloin Steak £4.50 Supplement

10oz Scottish Sirloin steak. Fully Garnished with grilled mushrooms, onion rings & fries.

Medallions of Pork Fillet Calvados (Special)

Medallions of Pork fillet sauteed 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 sauteed potatoes & broccoli.

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

Sea Bass

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

Fillet of Haddock Venini

Baked fillet of Haddock topped with Mornay sauce, then grilled. Garnished with prawns, grapes, vegetables & potatoes.

Pasta

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 and cream sauce.

Classic Lasagne al Forno

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

Crespelle (Crêpe) V

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

Risotto

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.

Meat

Veal alla Crema £5.50 Supplement

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.

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 and vegetables.

Escalope's Chicken Breast Viennese Style

Marinated Chicken breast dressed with breadcrumbs then sautéed in heated olive oil, cooked through. Garnished with slice of lemon, finely minced boiled egg white and separately egg yolk, rolled anchovy with capers. Served over egg pasta noodle tossed in butter, sprinkled with breadcrumbs.

Bœuf au Poivre with Yorkshire Pudding

Diced topside of Aberdeen Angus beef in peppercorn sauce made with butter, demi-glace, red wine and cream. Served with Potatoes and vegetables.

Desserts

Meringue Delight

With ice-cream, fruit cocktail and fresh cream.

Chocolate Fudge Cake

Served hot with ice cream 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.

Vanilla Cheesecake

Served with choice of topping.

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.

Market Cellar 'Offer of the Week' Please ask your wine waiter for this week's choice's.

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 Marchesini 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.

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.

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

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.

Remole D.O.C ~ Frescobaldi 2015

Renowned for wines of great aromatic complexity, with full-fruited aromas. Excellent body and sturdy structure.

Vernaiolo Chianti D.O.C.G 2014/15

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

(£2.00 Supplement)

Rosé Wines

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.

Bottle of Prosecco

House Prosecco ~ £5.50 Supplement

Fantinel Prosecco ~ £6.50 Supplement

MIONETTO – Yellow Label

From Valdobbiadene Superior Quality

Prestige Collection DOCG ~ £6.50 Supplement



A More Superior Quality of Prosecco

Valdobbiadene

BORTOLOMIOL DOCG

Superior di Cartizze

~ £8.50 Supplement ~



House Champagne £10 Supplement

UPGRADE to The Sommelier Choice ~ Only £5.50 Supplement

Italy - Soave Sereole DOC 2015/16

Made exclusively from Gargánega grape, straw yellow colour with gold reflections. Notes of sweet scent of flowers like elder trees and pear trees. Followed by ripe fruit of yellow paste like apricots, pineapple and melon. In the mouth is deep, mellow and very harmonious.

Italy - Gavi di Gavi Nicola Bergaglio D.O.C.H 2015/16 "la Minaia"

Pale gold with flashes of diamond brilliance; it has a light, fresh and citrus bouquet. The palate is crisp and dry, with a hint of ripe pears and a complex array of red and green apples, the finish is mouth-wateringly refreshing and lengthy.

Italy - Verdicchio dei Castelli di Jesi Classico D.O.C.G. 2015/16 - Le Vele - Single Vineyard

A very elegant, soft and fresh style with hint of hazelnuts. Intense fruity flavours are apparent in this gentle and refined wine. The bouquet is intense and the palate is full, rich and supple.

Italy - Lugana D.O.C San Benedetto 2015/16

A delicate and pleasant bouquet, with a fresh, soft and caressing flavour. Excellent as an aperitif or with chicken, veal and seafood.

Italy - Villa Novare Ripasso - Single Vineyard- Valpolicella Classico Superiore D.O.C 2014/15

Ripasso di Villa is an intense, warm and friendly wine, supple and fruity. It is produced by the technique of known as pomace of Amarone and Recioto, to which Bertani adds a small quantity of semi-dried grapes to make the wine's fruity notes more intense and to give it extraordinary freshness.

Italy - Vitti Negroamaro Cantine San Marzoino DOC 2013/14

A full bodied red wine that is piled high with rich ripe dark fruit.

Italy - Primitivo Salento Itynera IGT 2013/14

Rich and full bodied although the tannins are soft and the acidity is low. On the palate it is generous with good concentration of ripe and black cherry fruit.

Chile - Veramonte ~ Merlot Reserva 2015

A rich and chocolaty Merlot with some exotic touches of eucalyptus and tobacco on the palate.

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.