

Ristorante

Piccolo Mondo

Renfrew



Evening Dinner Menu

Menu 1

Two Course Dinner: You may choose any dishes of your choice from any section of the Menu including Coffee.

£19.50 per person

Menu 2

Three Course Dinner: You may choose any dishes of your choice from any section of the Menu including Coffee.

£24.50 per person

★ **Menu 3** ★

**A Complete Three Course Celebration Dinner
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 – Cocktail, Beer, Cider or Wine available.
- 2. You may choose a Three Course Meal; including a Starter, Main Course & 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 8 different 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

£32.50 per person = £65.00 for two

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Menu 2

Three Course Dinner: You may choose any dishes of your choice from any section of the Menu including Coffee.

£24.50 per person

Menu 3

A Complete Three Course Celebration Dinner for Two:

Includes, Aperitif, Any Three Courses of your choice, one bottle of Premium Wine to share (includes Prosecco), Coffee, Chocolate mints & After Dinner Drink.

£32.50 per person = £65.00 for Two Persons

**** 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.

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 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.

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.

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)

Bottle of Prosecco

Premium House Prosecco ~ £5.50 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.