

Wine List for the Elite Celebration Menu
To complement your meal you may choose one bottle of wine from this selected wine list to share between two persons.

White Wines

Rocca Sveva Soave Classic DOC 2017/18

Straw yellow colour with gold reflections, it opens up with sweet scent of ripe fruit like apricots, pineapple and melon. In the mouth is deep, mellow and very harmonious with equivalent taste as the scents.

Berry Estate Chardonnay 2017/18

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

Trebbiano IGT 2017/18

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

Pinot Grigio delle Venezie IGT 2017/18

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

Sauvignon Blanc IGT 2017/18

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

Gavi di Gavi Nicola Bergaglio "la Minaia" DOCG 2017/18

£5.50 Supplement

Pale gold with flashes of diamond; 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.

Rocca delle Macie Chianti Classico D.O.C.G 2016/17

£5.50 Supplement

Intense and persistent with hints of wild berries that combine well with aromas released by the wood of the barrels. Savoury and full-bodied, it highlights the exceptional persistence of the bouquet.

Rosé Wines

Pinot Grigio Rosato, IGT 2017/18

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

Berry Estate Rosé 2018

Strawberry, cherry and citrus flavour with hint of spice and a soft creamy palate combine to make this a delicious Australian wine.

Red Wines

Sangiovese IGT 2018

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

Vernaiolo Chianti DOCG 2017/18

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

Montepulciano d'Abruzzo ~ Caleo DOC 2017/18

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.

Valpolicella Classico Ripasso – Cantine di Ora DOP 2016/17

£5.50 Supplement

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

Masso Antico Primitivo Appassito Salento IGT 2017/18

£5.50 Supplement

Spicy and slightly acetate nose. Mouth full of fruit, strawberries and plums, and extremely soft on the palate. Much smoother than expected for a wine this young, there is no sign of any acid kick on the aftertaste

Amicone ~ Cantine di Ora IGT 2017/18

£5.50 Supplement

This little gem comes from the most noble of vines in the Veneto region. A full-bodied yet soft wine with aromas of fresh raspberry and black cherry. A little drop of poetry.

Ristorante **Piccolo Mondo** *Renfrew*



**** This is more than a tasty menu****

Elite Dinner Menu

Available Tuesday to Saturday at any time.

You may choose the menu that suit you best

Menu 1 Two Course Dinner:
You may choose any dishes of your choice from any section of the Menu including Coffee.
£24.50 per person

Menu 2 Three Course Dinner:
You may choose any dishes of your choice from any section of the Menu including Coffee.
£29.50 per person

Menu 3
Complete Two Course Celebration Dinner
For Only £37.50 per person = £75.00 for Two

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Menu 4
Complete Three Course Elite Celebration Dinner Menu
A Complete Dinner for Two
£45.00 per person = £90.00 for Two Persons

BOTH THESE MENUS ARE FULLY INCLUSIVE OF:

- 1. CHOICE OF APERITIF:** Prosecco Cocktail, Bellini, a glass of Prosecco, Kir Royale, Gin & Tonic, Peroni, Budweiser, Moretti or a glass of Premium Wine (Red, White or Rosé) ~ ~
- 2. CHOOSE FROM A LARGE SELECTION OF HORS D'OEUVRES.** ~ ~
- 3. TO COMPLEMENT YOUR MEAL YOU MAY CHOOSE ONE BOTTLE OF WINE TO SHARE BETWEEN TWO PERSONS FROM A SELECTED WINE LIST** ~ ~
- 4. CHOOSE FROM A LARGE SELECTION OF MAIN COURSES – Fully Garnished** ~ ~
- 5. CHOICE OF DESSERT OR CHEESE** ~ ~
- 6. COFFEE & CHOCOLATE MINTS**
- 7. AFTER DINNER DRINK:** Limoncello, Sambuca, Cointreau, Tia Maria, Grappa, Bailey's, Amaretto, Drambuie, VS Cognac – a choice of Courvoisier or Martell, Malt Whisky – Malt of the month

Bottle of Prosecco ~ Premium House Prosecco ~ £5.50 Supplement

MIONETTO – Yellow Label from Valdobbiadene Superior Quality Prestige Collection DOCG ~ £6.50 Supplement

Antipasti ~~ Starters

Stuffed Mushrooms

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

Mussels alla Provinciale

Mussels cooked in onions, a hint of chilli, garlic, white wine, black pepper, tomato sauce & parsley.

Or Marinere with or without cream.

Duet of Seasonal Melon V

Trio of Mushrooms, Mozzarella and Onion Rings V

Mushrooms, Mozzarella cubes, zucchini & onion rings dressed in breadcrumbs, deep-fried, garnished with a crispy salad, served with garlic mayonnaise or a spicy piccante sauce.

Terrine of Pâté (House Speciality)

Made with chicken & duck liver and served with toast, red currant jelly & seasonal leaves.

Avocado & Prawns

Served with a Marie Rose sauce, lemon wedge and wholemeal bread.

King Prawn & Scampi

Deep fried king prawn & scampi in a tempura batter. Served with sweet chilli or tartar sauce over little Gem salad leaves.

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.

Classic Italian Antipasto

A fine, assorted selection of Italian cured meat like Parma ham, Salami, Finocchiona & Ventricina, etc. Garnished with queen olives, artichoke, grilled vegetables and Taleggio cheese (Special).

Mediterranean Antipasto V

A selection of roasted peppers, mushrooms, artichokes, sundried tomatoes, zucchini and roasted onions, preserved in olive oil and served with fresh Mozzarella over savoury rice.

Scottish Smoked Salmon & Gravadlax

Served with rocket salad, lemon wedge, Seafood sauce wholemeal bread and garnished with capers, and grain mustard.

Prawn Cocktail

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

Minestre ~~ Soups

Farmhouse Cream of Vegetable Soup V

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

Florentine Onion Soup V

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

Adriatic Seafood Soup (House Speciality) (Brodetto di Pesce – SWhell free)

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

Classic Italian Minestrone

The classic Italian vegetable soup.

Sides – to share between two

Hot Focaccia Bread for two £3.50 ~~ Assorted Bruschetta £4.50 ~~ Garlic Bread £3.50

Garlic Bread with Mozzarella £4.00 ~~ Basket of Italian Bread for two £2.50

Important Notice:

Please advise our waiting staff on any food allergy you may suffer in order to prevent such ingredient(s) to contaminate your food. Thank you for your co-operation.

Secondi Piatti ~~ Main Courses

Pasta, Risotto & Vegetarian Dishes

Linguine alla Marinara (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 and cream sauce.

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.

(Crêpe) Crespelle Piccolo Mondo V

Baked homemade crêpes filled with creamy spinach and Ricotta cheese, topped with a tomato sauce and Mozzarella. Served with fries or salad. **Delicious!**

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 Dishes

Stew of Gigot of Lamb Tuscany Style

Seasoned with garlic, rosemary, white wine, mint, coarse black pepper, a little chilli, wine vinegar and blended with a tangy tomatoes sauce. Served with mash potato & market vegetable.

Roasted Scottish Sirloin in a Creamy Pepper Sauce

Baked Sirloin of Beef in a Red wine & demi-glace 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 & market vegetables.

Cottage Chicken (Chef own recipe)

Supreme of breast of chicken, pan fried in extra virgin olive oil with pancetta ham, black pudding, a hint of garlic, Madeira & creamy pepper sauce. Served over mash potatoes blended with cheddar cheese, & chives. Garnished with green beans.

Dolci ~ Desserts

Assorted Coppa Gelato

4 flavours: Vanilla, Strawberry, Chocolate & Amaretto.

Sticky Toffee Pudding (Chef own recipe)

Served hot with vanilla ice cream and cream.

Assorted Continental Cheese-Board

Served with dry fruit, honey, Grapes, pear and biscuits.

Seafood Dishes

Fillet of Scottish Salmon

Mediterranean Style & Tiger Prawns

Grilled, then sautéed in a sauce made with extra virgin olive oil, white wine, fresh chilli, garlic, fresh herb, ginger, garnished with broad beans & strips of fine red pepper & Saffron rice.

Fillet of Sole Goujon

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

Sea Bass

Fillet of Sea Bass grilled or baked with fresh white wine, served over fresh vegetables and garnished with seasonal salad, sautéed potatoes & French beans.

Risotto all' Ortolana V

Meat Dishes

Stew of Gigot of Lamb Tuscany Style

Seasoned with garlic, rosemary, white wine, mint, coarse black pepper, a little chilli, wine vinegar and blended with a tangy tomatoes sauce. Served with mash potato & market vegetable.

Grilled Sirloin Steak (£5.50 Supplement)

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

Peppercorn or Diane Sauce £2.95

Escalope of Veal Milanese (£5.50 Supplement)

Escalopes of Veal dressed in breadcrumbs, pan-fried and served with Linguine al pomodoro and baby roast potatoes.

Medallions of Pork Fillet Calvados

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 and broccoli.

Classic Crème Brulée

Vanilla flavour.

Tiramisú Classic

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

Tea or Coffee

V Denotes Vegetarian Dishes

PLEASENOTE all our prices are inclusive of vat but a 10% service charge will be added to all parties of six & over.