

Wine List for the Celebration Dinner Menu

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

2017/8

£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



Special Graduation 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 Two Course Celebration Dinner Menu

£65.00 for Two Persons = £32.50 per person

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Menu 4

A Complete Three Course Celebration Dinner Menu

£75.00 for Two Persons = £37.50 per person

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

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.

Scottish Smoked Salmon

Served with rocket salad. Garnished with capers, lemon wedge and wholemeal bread.

Stuffed Mushrooms

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

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 savoury 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) WITH OR WITHOUT CREAM.

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 Fritti

Marinated in lemon juice & white pepper, dressed with flour and light bread crumb, deep fried and served with 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.

Minestre ~~ Soups

Classic Italian Minestrone

The classic Italian vegetable soup.

Soup of the day

Zuppa del Giorno. Please ask.

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 £4.95

Basket of bread for 2 £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

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) (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.

Grilled Sirloin Steak £5.50 Supplement

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

Peppercorn or Diane Sauce £2.50

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.

All Main Courses, except Pasta and Risotto dishes, are served with a selection of market vegetables & 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 tomato sauce. Served with mash potato & market vegetables.

Sea Bass £3.50 supplement

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

Crespelle (Crêpe) V

Baked homemade crêpes filled with spinach and Ricotta cheese, 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 sauté potatoes and 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.

Dolci ~~ 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

£2.50 Supplement

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 and cocoa.

Assorted Coppa Gelato

Vanilla, Strawberry & Chocolate.

Tea or Coffee

V Denotes Vegetarian Dishes

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