

Ristorante

Piccolo Mondo

Renfrew



Two Course Graduation Menu £24.50 p.p.

Fully Inclusive of:

- 1. AN APERITIF OF YOUR CHOICE:** Bellini (*Prosecco, Peach juice*), Sherry, Kir Royal, Limoncello Cocktail, a glass of Prosecco or a glass of Premium Wine (*Red, White or Rosé*) Choice of Beer of the Month (275ml) (premium beer £1.50 supplement).
- 2. CHOOSE ANY TWO COURSE OF YOUR CHOICE; STARTER & MAIN or MAIN & DESSERT**
- 3. COFFEE & CHOCOLATE MINTS**
- 4. CHOICE OF AN AFTER DINNER DRINK OR LIQUEUR:** (Maraschino, Amaretto, Limoncello, Sambuca, Tia Maria, Grappa), Rum (white or dark), PORT, NAPOLEON HOUSE BRANDY, or HOUSE WHISKY.

Add a 3rd Course for £4.50

Please phone to reserve your table in advance.

***Available: Tuesday to Friday at any time
Saturday 5.30 & 6.00pm ONLY***

Two Course Graduation Menu **£24.50** p.p.

An Aperitif of your choice:

Bellini (*Prosecco, Peach juice*), **Sherry**, **Kir Royal**,
Limoncello Cocktail, a glass of **Prosecco** or a glass of **Premium Wine** (*Red, White or Rosé*),
Choice of Beer of the Month (275ml) (premium beer £1.50 supplement).

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

Starters

Stuffed Mushrooms

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

Classic Italian Antipasto

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

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.

Classic Prawn Cocktail

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

Salsiccia con Fagioli (Spicy Italian Sausage)

Classic dish from Tuscany is made with spices, Italian sausage and Borlotti beans in a special sauce with sage, garlic, blended with tomato sauce.

Duet of Seasonal Melon V

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.

Mussels alla Provinciale

Mussels cooked in onions, garlic, white wine, black pepper, tomatoes and parsley.

Seafoo

dressed in breadcrumbs, pan fried. Served over a bernaise sauce.

Potted Prawns (House Speciality)

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

Garlic Bread with Mozzarella £4.00

Bruschetta £4.50

Basket of Italian Bread £2.50

Peppercorn or Diane Sauce £2.00

Main Courses

Fish

A Special Seafood Stew (Cacciucco)

Chef's Speciality £6.50 supplement

A Bouillabaisse type of this classic Tuscan seafood dish made with 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 on a side dish.

Grilled Salmon

Fillet of grilled Salmon in a Bernaise Sauce. Fully garnished with vegetables and potatoes.

Fillet of Haddock Venini

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

Duet of Fillet of Fish Goujon (Sole & Haddock)

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

Pasta

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.

Fettuccine al Ragù (House Speciality)

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

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.

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**

Classic Lasagne al Forno

Traditional lasagne with Bolognese, Béchamel and tomato sauce.

Risotto

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**

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.

Meat

Stew of Gigot of 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.

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 £5.50 Supplement

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

Filet de Porc Stroganoff

Strips of pork fillet sautéed in butter with onions, mushrooms, red wine, a hint of garlic, mustard, and paprika, flamed with Brandy, blended with demi-glace sauce and cream. Served on a bed of rice.

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.

Seared of Chicken Breast Capri

Sautéed in extra virgin olive oil with a hint of chilli, garlic, basil, white wine & tomato sauce. Served over spinach with baby roast potatoes & saffron rice.

Bœuf au Poivre

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

Veal alla Caprese £5.50 Supplement

Escalope's of Veal fillet dressed with breadcrumbs, pan-fried, topped with tomato sauce and mozzarella cheese, then grilled.

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

All our prices are inclusive of VAT but subject to a 10% Service Charge to all parties of six and over.

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.

Torta di Mele (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

Choice of an After Dinner Drink or Liqueur:

(Maraschino, Amaretto, Limoncello, Sambuca, Tia Maria, Grappa), **Rum** (white or dark), **PORT**, **NAPOLEON HOUSE BRANDY**, or **HOUSE WHISKY**.



Congratulations from all at Piccolo Mondo