

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

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.

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.

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

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