

Ristorante Piccolo Mondo



Valentine's Day



Valentine Menu 1

At your arrival choice of Aperitif:
Prosecco, Bellini, Kir Royal, or Alcohol free cocktail

A Two Course Dinner: You may choose any Starter, Main Course or Main & Dessert, including Coffee.

£60.00 per couple =
£30.00 per person

Valentine Menu 2

At your arrival choice of Aperitif:
Prosecco, Bellini, Kir Royal, or Alcohol free cocktail

A Full Three Course Dinner:
You may choose any Starter, Main Course and Dessert, including Coffee.

£70.00 per couple =
£35.00 per person

***Live music - Love Songs played by our resident pianist
Mr J Higgins from 6.30pm till late***

You may request your favourite Love Songs to be played for you.

Menu 3

The Elite Valentine Menu

A Complete Three Course Dinner for Two (2)

Fully Inclusive of:

- 1. Choice of Aperitif:** Bellini, Alcohol Free Cocktail, a glass of Prosecco, Kir Royale or a glass of Premium Wine (red, white or rosé)
- 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** (Limoncello, Sambuca, Tia Maria, Grappa, Bailey's, Amaretto, Drambuie. VS Cognac – Courvoisier or Martell, Malt Whisky - Glenfiddich 12 year old or Singleton 12 year old)

£95.00

(For Two = £47.50 per person)

Valentine's Menu

Thank you for have chosen Piccolo Mondo Renfrew for your Special Valentines Meal. We are proud to inform you;

- You have been entered into a free competition to win a Meal for Two, to the value of £95 (The repeat of the Valentines Elite Dinner Menu)
- The winner will be the most stylish couple of Valentines night, regardless of age or nationality.
- The winning couple will be voted by the dining room staff and management and will be announced on Facebook.



On Arrival Choice of Aperitif:

Bellini, Alcohol Free Cocktail, a glass of Prosecco, Kir Royale or a glass of Premium Wine (red, white or rosé)



Antipasti ~ Hors d'Oeuvres

Duet of Seasonal Melon ✓

Trio of Mushrooms, Mozzarella and Onion Rings ✓

Mushrooms, Mozzarella cubes, zucchini and onion rings dressed in breadcrumbs, deep-fried, garnished with a crispy salad, served with garlic mayonnaise.

Trio of Prawns alla Marinara (Shell Free)

Three varieties of prawns (King, Tiger & Atlantic) tossed in extra virgin olive oil, fresh chilli, garlic, white wine and fresh basil. Served over risotto milanese.

Classic Italian Antipasto

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

Duet of Smoked Salmon & Prawns

Smoked Salmon & Gravadlax. Served with rocket salad. Lemon wedge, Seafood sauce and Wholemeal bread. Garnished with prawns.

Scallops & Pancetta Ham

Pan fried in extra virgin olive oil, a hint of garlic, freshly ground white pepper and chilli. Served over a fine pasta noodle (Tagliolini).

Terrine of Pâté

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

Stuffed Mushrooms

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

Poached Egg & Black Pudding

Soft Poached egg, served on a toasted croissant with black pudding & hollandaise sauce.

Assorted Vegetarian Antipasto ✓

A selection of grilled peppers, mushrooms, sundried tomatoes, artichokes, zucchini and Balsamic onions preserved in olive oil and served with fresh Mozzarella, rice salad and crispy Focaccia bread.

Choice of Soups or Sorbet

Lemon Sorbet with fresh fruit & Malibu Liqueur

Farmhouse Cream of Vegetable Soup ✓

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

Adriatic Seafood Soup (Brodetto di Pesce – shell 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.



Main Courses

Pasta, Risotto & Vegetarian Dishes

(Crêpe) Crespelle Piccolo Mondo ✓

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

Rigatoni delle Casa (House Speciality)

Short pasta tossed in a tomato sauce with spicy Italian sausage, chorizo, fresh chilli, garlic and fresh basil. **Quite spicy and tasty!**

Penne Arrabbiata ✓

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic. **Quite Spicy!** (ADD Chicken Breast)

Country 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.

Seafood Dishes

Sea Bass

Fillet of Sea Bass grilled or baked with fresh rosemary, garlic, fine fennel, white wine, served over a mould of cream potatoes, fresh vegetables and garnished with seasonal salad.

Linguine alla Marinara (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.

Lobster & Scallops Thermidor *Supplement* £19.50

Fresh half lobster in a sauce made with finely chopped shallot, butter, white wine, English mustard, blended with a mornay sauce topped with a light sprinkle of parmesan cheese, then grilled. Garnished with risotto alla Milanese and spinach.

Meat Dishes

Roasted Scottish Sirlon in a Creamy Pepper Sauce (Chef Speciality)

Blended 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.

Grilled Sirlon Steak

10oz Scottish sirloin steak. Fully Garnished with grilled mushrooms, tomatoes, onion rings and fries.
With a choice of Peppercorn or Diane Sauce.

Veal alla Crema

Escalopes of Veal sautéed in extra virgin olive oil, white wine sauce with mushroom, onion, a hint of garlic, fresh herbs & cream. Served with green beans & sautéed potatoes.

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 tomato sauce. Served with mash potato & market vegetables.

Scottish Fillet Steak *Supplement* £7.50

250grms Scottish Fillet Steak, cooked to your choice in a pepper sauce, with red wine, demi-glace, Balsamic vinegar and flamed in Brandy. Fully garnished. (Grilled Fillet Steak available)

✓ Denotes Vegetarian Dishes

All Main Courses, except pasta and risotto dishes, are served with a selection of vegetables & potatoes.

Dolci ~ Desserts

Sticky Toffee Pudding (Chef own recipe)

Served hot with vanilla ice cream and cream.

Classic Crème Brulée

Vanilla flavour.

Special ~ Amaretto Cake

Served Hot with Brandy sauce Flamed at your table

Tiramisú

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



Tea or Coffee with Assorted Continental Chocolate



Wine List for the Valentine's Menu



To complement your meal you may choose one bottle of wine from this selected wine list to share between two persons.

The Sommelier Choice

White Wines

Lugana DOC San Benedetto, Zenato 2016

Alcohol content 13%. Grapes: Trebbiano. Characteristics: A delicate and pleasant bouquet, with a fresh, soft and caressing flavour. Gastronomy: Excellent as an aperitif or with hors d'oeuvres, chicken, veal and seafood.

Pinot Grigio Grave del Friuli Fantinel 2016

Alcohol contents 12.5%. A well-structured, straw-gold example of this popular variety. It has a quite full-flavoured (for pinot grigio) ripe apple with peach and pear notes palate. Unoaked, the finish is refreshing and flavoursome.

Sauvignon Blanc, Las Ondas 2016

Alcohol content 13%. A fresh, clean and spritzy dry white wine with no shortage of lively fruit.

Rosé Wines

Pinot Noir Rose Reserva Bio Bio Valley 2015

Intense, fresh and elegant, with red fruits and sour cherries.

Berry Estate Rosé 2015

Strawberry, cherry and citrus flavours with hints of spice, and a soft creamy palate combined to make this a delicious Australian Rosé.

**** **Special Offer** ****

**Our Sommelier
Choice of Champagne**
ONLY £12.50 Supplement



Red Wines

Primitivo Salento Itynera IGT 2015/16

Alcohol content 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.

Montepulciano d'Abruzzo, Caleo 2016

Alcohol Content 13%. 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.

Merlot "Plate 95" 2016

Alcohol content 13%. A fruity spicy red wine that has a nice balance of tannin, acid and alcohol on the palate.

Prosecco

Miol Prosecco D.O.C

The most stylish and trendy wine in Europe; white, bubbly and full of fruity flavour. **A truly modern taste of Italy. CIN! CIN!**

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Prosecco MIONETTO – Yellow Label
From Valdobbiadene Superior Quality
Prestige Collection DOC
£5.00 Supplement

Bottle of
Moët & Chandon N/V
£25.00 Supplement



Choice of After Dinner Drinks with Coffee

Dessert Wines

Moscato di Pantelleria D.O.C 2005/06 ~
Pellegrino

Torres Moscatel Oro Catalunya ~ Spain

Port

Late Vintage Port (ideal to accompany cheeseboard)

Choice of Liqueurs; (Amaretto, Limoncello, Sambuca, Tia Maria, Bailey's, Grappa, Drambuie), **VS Cognac – Courvoisier or Martell, Malt Whisky - Glenfiddich 12 year old or Singleton 12 year old**

Dishes may contain nut traces. Please make waiting staff aware of any allergies.