



*Ristorante*  
***Piccolo Mondo***  
*Renfrew*



## **Market Menu**

**Menu includes a complimentary glass of Wine (Red, White or Rose),  
Beer of the month or a soft drink**

**Any Two Courses of your choice ONLY £14.50**

**Any Three Courses ONLY £18.50**

**Menu Available Tuesday to Thursday at any time.**

**Friday & Saturday available Lunch; 12.00-2.15pm.**

**Friday Tea Time ONLY at 5.30, 6.00 & 6.30pm sitting.**

### 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.

## Antipasti ~ ~ Hors d'Oeuvres

### Chef Special of the Day

Please ask

#### 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.

#### Mediterranean Antipasto ✓

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 £2.00 Supplement

Mussels cooked in onions, garlic, a hint of chilli, white wine, black pepper, tomatoes and parsley.

#### Stuffed Mushrooms

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

#### Prawn Cocktail £1.50 Supplement

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

## Minestre ~ ~ Soups

#### Classic Italian Minestrone

The classic Italian vegetable soup.

#### Duet of Seasonal Melon ✓

#### Italian Antipasto £1.50 Supplement

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

#### Trio of Mushrooms, Mozzarella and Onion Rings ✓

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

#### 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.

#### 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.

#### Zuppa della Fattoria ✓

**Farmhouse cream of vegetable soup.** A blend of broccoli, onions, peas, lentils, garlic, carrots, celery, cauliflower, fresh herbs and topped with croutons.

### Sides – to share between two

Fries £2.50 ~ ~ Assorted Bruschetta £4.50 ~ ~ Garlic Bread £3.50

Garlic Bread with Mozzarella £4.50 ~ ~ Basket of bread for 2 £2.00

## Secondi Piatti ~ ~ Main Courses

#### Penne Arrabbiata ✓

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic. Quite Spicy! (with Chicken Breast £2.00 Supplement)

#### Bœuf au Poivre £2.00 Supplement with Yorkshire Pudding

Stew of roasted topside of Aberdeen Angus beef in peppercorn sauce made with butter, demi-glace, red wine and cream. Served with potatoes & vegetables.

#### Classic Lasagne al Forno

Traditional lasagne with Bolognese, Béchamel and tomato sauce. Served with 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.

#### Duet of Fillet of Fish Goujon (Sole & Haddock)

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

#### Escalopes of Chicken Milanese

Marinated chicken breast dressed in breadcrumbs, pan-fried and served over linguine pasta al pomodoro and baby roast potatoes.

## Desserts or Cheese

#### 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.

£2.00 Supplement

#### Stew of Gigot & Shoulder Lamb

#### Tuscany Style £2.00 Supplement

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

#### Linguine alla Marinara £2.95 Supplement (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.

#### Crespelle (Crêpe) ✓

Baked homemade crêpes filled with spinach & ricotta, topped with a tomato and cream sauce. Served with seasonal fries.

#### Spaghetti alla Carbonara

Spaghetti tossed in extra virgin olive oil with garlic, parsley, fresh grounded black pepper, Pancetta, egg yolk, Parmesan cheese and cream.

#### 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.

#### 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.

✓ Denotes Vegetarian Dishes

### Terms & Conditions apply: Booking in advance only

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