

## Wine List for the Elite Celebration 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

##### Pinot Grigio Lamberti 2016/17

Light to medium nose. Clear & light appearance. Straw yellow colour. Fresh acidity & harmonious balance. Medium bodied. Apple and citrus flavour with an agreeable and clean finish.

##### Verdicchio dei Castelli di Jesi Classico DOCG 2016/17 - Le Vele – Single Vineyard

A very elegant, soft and fresh style with hint of hazelnuts. Intense fruity flavours are apparent in this gentle and refined wine. The bouquet is intense and the palate is full, rich and supple.

##### Sauvignon Blanc Reserva, Casablanca Valley 2016/17

Chiles premier white-wine region, creates an excellent wine which exudes the classic gooseberry and cut-grass aromas associated with this variety.

##### Lugana DOC 2016/17

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

#### Red Wines

##### Vitti Primitivo di Manduria IGT 2016/17

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.

##### Chianti Classico DOCG 2015/16

Deep, vibrant ruby, giving typical violets aromatics with cherries and red berry fruits, lifted by a grace note of minerality. Assertive on entry, with savoury freshness to the fore mid palate, before the delicious finale reprises fragrant notes of balsam-wreathed fruitiness

##### Valpolicella Classico Ripasso DOC 2011/6/

Ripasso is an intense, warm and friendly wine, supple and fruity. It is produced by the technique of refermenting Valpolicella on the skins, seeds and pulp (known as pomace) of Amarone and Recioto, to which Bertani adds a small quantity of semi-dried grapes to make the wine's fruity notes more intense and to give it extraordinary freshness. This is a new interpretation of a traditional technique born of Bertani's skill and culture

**\*\* Something Very Special \*\* ~ Sommelier Choice ~**

**A Premium bottle of specially Selected Barolo & Amicone (Baby Amarone) £9.50 Supplement**

#### Rosé Wines

##### Berry Estate Rosé 2016/17

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

##### Pinot Noir Rosé Reserva, Bio Bio Valley 2016/17

A beautifully bright rosé with vibrant purple tones that is bursting with fruit characters. Off dry on the palate with intense plum & blackcurrant flavours this juicy Chilean rosé is a perfect partner with food or just enjoy on its own.

#### Prosecco

##### Premium 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!

**Sommelier Choice**  
**Bottle of Paul Langier**  
**House Champagne**  
**Only £14.50 Supplement**

#### Choice of After Dinner Drinks

##### Dessert Wines

**Moscato di Pantelleria D.O.C. ~ Pellegrino**

**Torres Moscatel Oro Catalunya ~ Spain**

**Port: Late Vintage Port**

*(ideal to accompany cheeseboard)*

##### Choice of Liqueurs:

*(Limoncello, Sambuca, Cointreau, Tia Maria, Grappa, Bailey's, Amaretto, VS Cognac – Courvoisier or Martell, Malt Whisky – Malt of the Month)*

Ristorante

# Piccolo Mondo

Renfrew



**\*\* This is more than a tasty menu \*\***

## Elite Dinner Menu

Available Tuesday to Saturday at any time.  
You may choose the menu that suit you best

### Elite Menu 1

#### Two Course Dinner:

You may choose any dishes of your choice from any section of the Menu including Coffee.  
**£24.50 per person**

### Elite Menu 2

#### Three Course Dinner:

You may choose any dishes of your choice from any section of the Menu including Coffee.  
**£29.50 per person**

### Elite Menu 3

**A Complete Two Course Celebration Dinner**  
**For Only £37.50 per person = £75.00 for Two**

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### Elite Menu 4

**Three Course Elite Celebration Dinner Menu**  
**A Complete Dinner for Two**  
**£45.00 per person = £90.00 for Two Persons**

**BOTH MENUS 3 & 4 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)

## Secondi Piatti ~ Main Courses

### Antipasti ~ Starters

#### Chef Special of the Day

Please ask

#### Stuffed Mushrooms

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

#### Mussels alla Provinciale

Mussels cooked in onions, a hint of chilli, garlic, white wine, black pepper, tomato sauce & parsley.  
Or Mariniere with or without cream.

#### Duet of Seasonal Melon ✓

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

Mushrooms, Mozzarella cubes, zucchini & onion rings dressed in breadcrumbs, deep-fried, garnished with a crispy salad, served with garlic mayonnaise or a spicy piccante sauce.

#### Terrine of Pâté (House Speciality)

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

#### Avocado & Prawns

Served with a Marie Rose sauce, lemon wedge and wholemeal bread.

#### King Prawn & Scampi

Deep fried king prawn & scampi in a tempura batter. Served with sweet chilli or tartar sauce over little Gem salad leaves.

#### Potted Prawns (House Speciality)

Sautéed in butter with onions, mushrooms, garlic, dry Sherry, white pepper, demi-glace and cream. (Served hot with grissini – breadsticks -)

#### Classic Italian Antipasto

A fine, assorted selection of Italian cured meat like Parma ham, Salami, Finocchiona & Ventricina, etc. Garnished with queen olives, artichoke, grilled vegetables and Taleggio cheese (Special).

#### Mediterranean Antipasto ✓

A selection of roasted peppers, mushrooms, artichokes, sundried tomatoes, zucchini and roasted onions, preserved in olive oil and served with fresh Mozzarella over savoury rice.

#### Duet of Smoked Salmon & Prawns

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

### Minestre ~ Soups

#### Zuppa della Fattoria ✓

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

#### Florentine Onion Soup ✓

Made with extra virgin olive oil, onions, tomatoes, basil, garlic, vegetable stock, crouton topped with “gratin” Pecorino cheese.

#### Adriatic Seafood Soup (House Speciality) (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.

#### Classic Italian Minestrone

The classic Italian vegetable soup.

#### Pasta, Risotto & Vegetarian Dishes

#### 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 and cream sauce.

#### 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.

#### (Crêpe) Crespelle Piccolo Mondo ✓

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

#### Roasted Scottish Sirloin in a Creamy Pepper Sauce

Baked Sirloin of Beef 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.

#### Cottage Chicken

Supreme of breast of chicken, pan fried in extra virgin olive oil with pancetta ham, black pudding, a hint of garlic, Madeira & creamy pepper sauce. Served over mash potatoes blended with cheddar cheese, & chives. Garnished with green beans.

#### 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 tomatoes sauce. Served with mash potato & market vegetable.

### Dolci ~ Desserts

#### Assorted Coppa Gelato

4 flavours: Vanilla, Strawberry, Chocolate & Amaretto.

#### Sticky Toffee Pudding (Chef own recipe)

Served hot with vanilla ice cream and cream.

#### Assorted Continental Cheese-Board

Served with dry fruit, honey, Grapes, pear and biscuits.

#### Seafood Dishes

#### Fillet of Scottish Salmon

#### Mediterranean Style & Tiger Prawns

Grilled, then sautéed in a sauce made with extra virgin olive oil, white wine, fresh chilli, garlic, fresh herb, ginger, garnished with broad beans & strips of fine red pepper & Saffron rice.

#### Fillet of Sole Goujon

Fillet of Sole dressed in a tempura batter, deep fried, served with fries & tartare sauce.

#### Sea Bass

Fillet of Sea Bass grilled or baked with fresh rosemary, garlic, fine fennel, white wine, served over fresh vegetables and garnished with seasonal salad, sautéed potatoes & French beans.

#### Meat Dishes

#### Grilled Sirloin Steak (£5.50 Supplement)

250grams Scottish sirloin steak. Fully Garnished with grilled mushrooms, tomatoes, onion rings and fries. Served with Pepper, Diane Sauce or grain mustard

#### Veal alla Crema (£5.50 Supplement)

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.

#### Medallions of Pork Fillet Calvados

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 and broccoli.

#### 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.

✓ Denotes Vegetarian Dishes

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