

Ristorante

Piccolo Mondo

Renfrew



Evening Dinner Menu

Menu 1

Two Course Dinner: You may choose any dishes of your choice from any section of the Menu including Coffee.

£19.50 per person

Menu 2

Three Course Dinner: You may choose any dishes of your choice from any section of the Menu including Coffee.

£24.50 per person

Menu 3

Upgrade to a complete Three Course Celebration Dinner Fully Inclusive of:

- 1. Choice of Aperitif:** Bellini (Prosecco, Peach juice), Poinsetta (Prosecco, Vodka, Cranberry juice), Sherry, Kir Royal, Limoncello Cocktail, a glass of Prosecco or a glass of Premium Wine (Red, White or Rosé) Premium Lager, Beer of the Month. Alcohol Free – Cocktail, Beer, Cider or Wine available.
- 2. You may choose a Three Course Meal;** including a Starter, Main Course and 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** (Maraschino, Limoncello, Sambuca, Tia Maria, Grappa, Bailey's, Amaretto), Drambuie, Port, Napoleon House Brandy, House Whisky or Dessert Wine)

£32.50 per person

**Please Note: Available Tuesday to *Saturday.
*Saturday available ONLY at 5.30 & 6.00pm sitting.**



Tel: 0141 885 1011

www.piccolomondo.co.uk

63-65 Hairst St, Renfrew PA4 8QU



Menu 3 - Upgrade to a Complete

Three Courses Celebration Dinner Menu & Coffee

Fully Inclusive of:

1. **Choice of Aperitif:** Bellini (*Prosecco, Peach juice*), Poinsetta (*Prosecco, Vodka, Cranberry juice*), Sherry, Kir Royal, Limoncello Cocktail, a glass of Prosecco or a glass of Premium Wine (*Red, White or Rosé*) Premium Lager, Beer of the Month. Alcohol Free – Cocktail, Beer, Cider or Wine available.
2. You may choose a Three Course Meal; including a Starter, Main Course and 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** (Maraschino, Limoncello, Sambuca, Tia Maria, Grappa, Bailey's, Amaretto), Drambuie, Port, Napoleon House Brandy, House Whisky or Dessert Wine)

£65.00 for Two persons = £32.50 per person

Please Note:

*Available Tuesday to *Saturday. *Saturday available ONLY at 5.30 & 6.00pm sitting.*

*** 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.

Seafood Croquette (Chef's Special)

Made with a blend of crab, cod fillet and prawns. Sautéed in extra virgin olive oil, with shallots, a hint of garlic, white wine, mild cheese, seasoned, dressed in breadcrumbs, pan fried. Served over a bernaïse sauce.

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.

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.

Melon with Seasonal Fruit 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.

Spicy Homemade Meatballs

Made with a blend of chicken, ham, beef, tomato, shallots, extra virgin olive oil, garlic, a hint of chilli and fresh herbs. Served with a slice of Garlic Bread.

Mussels alla Provinciale

Mussels cooked in onions, garlic, a hint of chilli, white wine, black pepper, tomatoes and parsley. **Or Marinere (no tomatoes) with or without cream**

Classic Italian Antipasto

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

Potted Prawns (House Speciality)

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

Soups

Classic Italian Minestrone

The classic Italian vegetable soup.

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.

Farmhouse Cream of Vegetable Soup V

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

Sides – to share between two

Garlic Bread £3.50

Garlic Bread with Mozzarella £3.75

Bruschetta £3.75

Additional Sides – Individual portions:

Onion Rings, Spinach, cauliflower, broccoli £2.95

Italian mixed Salad £2.95

Fries £2.50

Please note some of our dishes may contain nuts, please speak to your server for more information regarding allergens.

Main Courses - ask about today's special!

Fish

Duet of Fillet of Fish Goujon (Sole & Haddock)

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

A Special Seafood Stew (Cacciucco)

Chef's Speciality £7.50 supplement

A Bouillabaisse type of this classic Tuscan seafood dish made with scallops, 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.

Sea Bass £3.50 supplement

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

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!

Penne Arrabbiata V

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic. **Quite Spicy! (with or without Chicken Breast)**

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.

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!**

Classic Lasagne al Forno

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

Risotto

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.

Risotto all' Ortolana V

Made with freshly made with vegetables from the plot. Rice cooked in extra virgin olive oil with vegetable stock, onions, mushrooms, garlic, zucchini, mixed peppers, petit pois, fresh herbs and sunflower seeds.

Seafood Risotto (Shell Free)

Three varieties of prawns (King, Tiger and North Atlantic), flamed in Brandy, chilli, garlic, white wine, fresh herbs, tomato and cream sauce. Served over rice. Garnished with mussels in the shell.

(Crêpe) Crespelle Piccolo Mondo V

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

Meat

Carved Roasted 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 Milanese

Marinated Escalope's of chicken breast dressed in breadcrumbs, panfried and served over linguine al pomodoro and baby roast potatoes.

Grilled Sirloin Steak £6.50 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.

Pepper Steak (Sirloin) £6.50 Supplement

Scottish sirloin steak cooked in butter, extra virgin olive oil, peppercorn, red wine, demi-glace sauce, flamed in Brandy and blended with cream. Fully garnished.

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

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

Veal alla Caprese £6.50 Supplement

Escalopes of Veal fillet dressed with breadcrumbs, pan-fried, topped with tomatoes sauce and mozzarella cheese, then grilled. Served over a bed of Lyonnaise potato and garnished with pasta al burro.

Caesar Salad

Little Gem lettuce, with Parmesan shavings, crispy Italian smoked bacon, garlic croutons and original Caesar dressing. **(With or Without Fillet of Chicken or Prawns)**

**** 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.



Wine List for the Three Course Celebration Dinner Menu

You may choose one bottle of wine from this selected wine list to share between two persons at no supplement charge.

Market Cellar 'Offer of the Week' Please ask your wine waiter for this week's choice's.

White Wines

Senso Trebbiano IGT

Italy's most widely planted white grape variety with a delicate almond flavour, crispy flinty style and refreshing unoaked finish.

Sauvignon Blanc IGT

A clean, ripe, fruity white wine, well balanced in the mouth.

Legato Inzolia ~ Sicily

Very aromatic with hints of white flowers and lemongrass, the wine is light and fresh on the palate with a zesty citrus finish.

Remole Bianco D.O.C ~ Italy

Lovely fruitiness on the nose, with confident notes of ripe pear and nectarine. Palate is crisp, tangy and full-flavoured.

Red Wines

Senso Sangiovese IGT

Bright ruby red in the glass with aromas of forest fruits, a medium bodied palate and a delicious food-friendly freshness.

Montepulciano d'Abruzzo D.O.C

Dry, ruby intense vinous with rich full bodied. Ideal for pasta dishes, red meat and cheese.

Chianti ~ Rocca delle Macie

Ruby red colour. The palate is harmonious and lightly tannic with mouth-watering red fruit.

Remole D.O.C.

Renowned for wines of great aromatic complexity, with full-fruited aromas. Excellent body and sturdy structure.

Rosé Wines

Pinot Grigio Rosato, Ponte IGT

Vibrant coral pink, gives way to a clean and delicately scented nose that has a hint of cherries.

Hardy Mill Cellars Rosé

A fresh and fruity Rose with flavours of ripe strawberry with a crisp refreshing finish. Great with antipasto.

Bottle of Asti £5.00 Supplement

A refreshing, sweet sparkling wine.

Bottle of House Champagne £15.00 Supplement

Dry or Demi-sec

Bottle of Prosecco ~ £5.00 Supplement

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

CIN! CIN!

UPGRADE to The Sommelier Choice ~ Only £5.00 Supplement

Pinot Grigio Grave del Friuli D.O.C.G

A well-structured, straw-gold example of this popular variety. Full-flavoured, ripe apple with peach and pear notes palate. Unoaked, the finish refreshing and flavoursome.

Gavi DOCG ~ Italy

Crisp and dry, with a hint of ripe pears and a complex array of red and green apples, the finish is mouth-wateringly refreshing and lengthy. It has a light, fresh and citrus bouquet.

Verdicchio dei Castelli di Jesi Classico

DOCG. *Le Vele - Single Vineyard*

A very elegant, soft and fresh style with hint of hazelnuts and intense fruity flavours. The bouquet is intense and the palate is full, rich and supple.

Merlot IGT

Soft, well-structured ruby-red wine with notes of currants and violets and a balanced, delicate taste.

Cabernet Sauvignon Grave del Friuli Borgo Tesis D.O.C

Bright, savoury, blackcurrant and mulberry fruit scented wine with an expected well-structured palate.

Villa Novare Valpolicella Classico DOC

Violet red colour. Intense notes of blackcurrant, red, plum, raspberry, black cherry and spice. In the mouth opens, fresh with a good balance between acidity, sweetness and sapidity.

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.

Homemade Apple Pie

Served hot with ice-cream and whipped cream.

Homemade Chocolate and Pecan Brownie

With vanilla ice cream and cream.

Assorted Continental Cheeseboard

Served with dry fruit, honey, walnuts, pear and oat biscuits.

Tea or Coffee

After Dinner Drink Included in Celebration Menu ONLY;

(Maraschino (cherry liqueur), Limoncello, Sambuca, Tia Maria, Grappa, Bailey's, Amaretto) Drambuie, Port, Napoleon House Brandy, House Whisky or Dessert Wine.

