

*Ristorante*

# *Piccolo Mondo*

*Renfrew*



## **Elite Dinner Menu**

**Available Tuesday to Saturday at any time.**

### **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 Dinner Menu

## Antipasti ~ Hors d'Oeuvres

### Duet of Smoked Salmon

Smoked salmon & Gravavlax. Served with rocket salad, lemon wedge, Creamy cheese and wholemeal bread.

### 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.

### Trio of Mushrooms, Mozzarella and Onion Rings **V**

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

### Mussels alla Provinciale

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

### Melon with Seasonal Fruit **V**

### Terrine of Pâté

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

### Grilled Tiger Prawns (Peeled & Shell Free)

With herb's salad, chilli and Hollandaise sauce.

### Fritto Misto (Deep fried Mixed Seafood)

Calamari, scampi, prawns, scallops dressed in light tempura batter, deep fried and served over mixed salad leaves with tartare sauce.

### Melon & Parma ham

With vine tomato, extra virgin olive oil, Bufala Mozzarella & fresh basil leaves.

### 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 bernaise sauce.

### 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* -)

### Stuffed Mushrooms

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

## Soups & Farinaceous

### Adriatic Seafood Soup (House Speciality) (Brodetto di Pesce – shell free)

Sauteed 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.

### Farmhouse Cream of Vegetable Soup **V**

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

### Pappa al Pomodoro (Spicy Tomato Soup) **V**

**This thick, tasty soup is made with tomatoes, fresh basil, leeks, chilli peppers, whole wheat bread, olive oil, salt and pepper.**

# Main Courses

## 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.

### 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)**

### Risotto all' Ortolana V

**Made with fresh 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.

### 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.

### (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.

## Seafood Dishes

### Fillet of Scottish Salmon

#### Mediterranean Style and 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 and Saffron rice.

### Fillet of Cod Venini

Baked fillet of Cod Venini, topped with a mornay sauce, then grilled. Garnished with prawns, grapes, vegetables and potatoes.

### Grilled Seafood Platter £7.50 supplement

(Chef's speciality) Grilled scallops, King & Tiger prawns, mussels and Sea Bass then sautéed in onions, white wine, garlic, black pepper, parsley & saffron rice.

### Sea Bass

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

### 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.

## Meat Dishes

### Grilled Sirlon Steak £5.50 supplement

**10oz Scottish sirloin steak.** Fully Garnished with grilled mushrooms, tomatoes, onion rings and fries.

### Escalopes alla Milanese

Escalopes of Pork fillet marinated with fresh herbs, dressed in breadcrumbs, pan fried and served over pasta in tomato sauce, roast potatoes and green beans.

### Escalopes of Chicken Breast & Pancetta

Sautéed in extra virgin olive oil with fresh sage leaves, rosemary, a hint of garlic, white wine and Pancetta (Italian cured ham). Served over a tossed fine egg pasta noodle with cherry tomatoes and zucchini.

### Bœuf au Poivre

**Slices of roasted topside of beef** in a peppercorn sauce made with butter, demi-glace, red wine and cream. Fully garnished with mash potatoes and vegetables.

### Veal alla Caprese £5.50 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.

### Roasted 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 and vegetable.

### Escalopes of Chicken Breast Novo Mondo

Sautéed in extra virgin olive oil with onions, garlic, Parma ham, chilli, dry Sherry, red and green peppers, tomatoes, fresh herbs and cream (optional). Served over saffron rice, with baby roast potatoes and cauliflower au gratin.

### 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 and blended with demi-glace sauce and cream. Served on a bed of rice.

### Pepper Steak (Sirloin) £5.50 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 with baby roast potatoes, cauliflower au gratin and broccoli.

**V Denotes Vegetarian Dishes**

## **Dolci ~ Desserts**

### **Torta di Mele (Homemade Apple Pie)**

Served hot with ice cream & whipped cream.

### **Chocolate Fudge Cake**

Served hot with ice cream & fresh cream.

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

Served hot with vanilla ice cream and cream.

### **Homemade Chocolate and Pecan Brownie**

With vanilla ice-cream and cream.

### **Home Made Panna Cotta**

Classic Piedmont's dessert laced with liqueur.

### **Classic Crème Brulée**

Vanilla flavour.

### **Tiramisú**

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

### **Assorted Continental Cheese-Board**

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

## **Affogato**

Affogato is a traditional Italian espresso-based dessert. Affogato means "drowned" in Italian or "drowned in coffee". It is a beverage of perfect, smooth vanilla ice cream, drowning in a cup of espresso – like a decadent coffee float!

## **Tea or Coffee with Assorted Continental Chocolate**

**All our prices are inclusive of VAT but subject to 10% Service Charge to all parties of six & over.**