

Ristorante

Piccolo Mondo

Renfrew



Any Three Course Graduation Menu £24.50 p.p.

Fully Inclusive of:

1. **AN APERITIF OF YOUR CHOICE:** 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*) Choice of Beer of the Month (275ml) (premium beer £1.50 supplement).
2. **CHOOSE FROM A LARGE SELECTION OF HORS D' OEUVRES.**
3. **CHOOSE FROM A LARGE SELECTION OF MAIN COURSES - FULLY GARNISHED**
4. **CHOICE OF DESSERTS OR CHEESE**
5. **COFFEE & CHOCOLATE MINTS**
6. **CHOICE OF AN AFTER DINNER DRINK OR LIQUEUR:** (Maraschino, Amaretto, Limoncello, Sambuca, Tia Maria, Grappa), Rum (white or dark), PORT, NAPOLEON HOUSE BRANDY, or HOUSE WHISKY.

Please phone to reserve your table in advance.

***Available: Tuesday to Friday at any time
Saturday 5.30 & 6.00pm ONLY***

Three Course Graduation Menu **£24.50** p.p.

An Aperitif of your choice:

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), **Choice of Beer of the Month (275ml)** (premium beer £1.50 supplement).

**** 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.

Classic Italian Antipasto

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

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.

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.

Mussels alla Provinciale

Mussels cooked in onions, garlic, white wine, black pepper, tomatoes and parsley.

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.

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.

Pasta e Fagioli

Classic farmer's soup dish Tuscany style made with potatoes, pasta, onions, celery, carrots, garlic, mixed fresh vegetables, best end cured Italian ham, fresh herbs and Borlotti beans. Served with "fettunta" bread on a side dish. Delicious!

Zuppa della Fattoria **V**

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

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.

Sides – to share between two

Bruschetta £3.50

Garlic Bread £3.50

Garlic Bread with Mozzarella £3.50

Additional Sides – Individual portions:

Onion Rings, Spinach, cauliflower, broccoli £2.95

Italian mixed Salad £2.95

Fries £2.50

Main Courses - ask about today's special!

Fish

A Special Seafood Stew (Cacciucco)

Chef's Speciality £6.50 supplement

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

Duet of Fillet of Fish Goujon (Sole & Haddock)

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

Grilled Salmon

Fillet of grilled Salmon in a Bernaise Sauce. Fully garnished with vegetables and potatoes.

Fillet of Cod Venini

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

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 Ragu (House Speciality)

Classic homemade egg pasta ribbons tossed in a special tomato and beef sauce with Italian sausage. Very tasty!

Linguine alla Marinara (Seafood Pasta)

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.

Fettuccine Alfredo V

Pasta noodles tossed in a sauce made with butter, cream, parmesan and finely chopped parsley.

Classic Lasagne al Forno

Traditional lasagne with Bolognese, Béchamel and tomato sauce.

Risotto

Risotto alla Milanese V

Arborio rice cooked in extra virgin olive oil, butter, finely chopped shallots, vegetable consommé, basil, parmesan cheese and truffle oil.

Seafood Risotto

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.

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.

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.

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.

Veal alla Caprese £6.50 Supplement

Escalope's of Veal fillet dressed with breadcrumbs, pan-fried, topped with tomato sauce and mozzarella cheese, then grilled.

**** 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.

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.

Torta di Mele (Homemade Apple Pie)

Served hot with ice-cream and whipped cream.

Assorted Continental Cheeseboard

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

Homemade Chocolate and Pecan Brownie

With vanilla ice cream and cream.

Tea or Coffee (Latte £1.00 supplement)

Choice of an After Dinner Drink or Liqueur:

(Maraschino, Amaretto, Limoncello, Sambuca, Tia Maria, Grappa), **Rum** (white or dark), **PORT**, **NAPOLEON HOUSE BRANDY**, or **HOUSE WHISKY**.



Congratulations from all at Piccolo Mondo