

The Original
Piccolo Mondo
Renfrew



New
Flambée for 2
*
To Eat & Heat
up the
Dinning Room



A New

Deluxe Lunch Menu

With a Flambée

Enjoy a Deluxe 2 Course Lunch with a complimentary Glass of Prosecco, Premium Wine, Beer of the Month or Soft Drink, including Coffee **For ONLY £14.50**

- ◆ You may choose any two course of your choice: Starter & Main Course or Main Course & Dessert
- ◆ With a Complimentary Tea or Coffee
- ◆ You may choose a Third Course for only **£4.50 supplement**

Please Note: When you choose a Three Course Lunch, you are entitled to a Complimentary Cognac VS, Martell VS, Drambuie or Malt Whisky

Deluxe Lunch Menu £14.50

- ◆ **Choice of Aperitif: Prosecco, Premium Wine, Beer of the Month or Soft Drink**
- ◆ **You may choose any two course of your choice: Starter & Main Course or Main Course & Dessert**
- ◆ **With a Complimentary Tea or Coffee**
- ◆ **You may choose a Third Course for only £4.50 supplement**

*** Please ask your waiter about our Vegetarian and Gluten Free options***

Starters

Duet of Seasonal Melon V

Stuffed Mushrooms

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

Italian Antipasto

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

Calamari Frite

Marinated in lemon juice & white pepper, dressed with flour and light bread crumb, deep fried and served with a tartare sauce or a spicy sweet chilli 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.

Prawn Cocktail

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

Starter Portion Pasta of your choice

See main courses.

Mediterranean Antipasto V

A selection of roasted peppers, mushrooms, artichokes, sun-dried tomatoes, zucchini and roasted onions, preserved in olive oil and served with fresh Mozzarella over savory rice.

Mussels alla Provinciale

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

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.

Mozzarella Croquette V

Fresh & soft Mozzarella cheese **Filante** dressed with flour, eggs and breadcrumbs, deep fried. Served over a spicy tomato sauce or garlic mayonnaise on the side.

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.

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!

Farmhouse Cream of Vegetable Soup V

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

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.

Sides – to share between two

Garlic Bread £3.50

Garlic Bread with Mozzarella £4.00

Bruschetta £4.50

Basket of Italian Bread £2.50

Peppercorn or Diane Sauce £2.00

Main Courses

Fish

Adriatic Seafood Stew (Daily Market Special) £5.50 supplement

A Bouillabaisse type of Seafood Dish. Made with mussels, calamari, Three types of prawns, cod loin sautéed in finely chopped onions, garlic, fresh herbs, chilli, red wine and plum tomatoes. Served with "Fettunta" bread on a side dish. - Seafood may vary from today's choices at Fish Market.

Duet of Fillet of Fish Goujon (Sole & Haddock)

Dressed in a tempura batter, deep fried. Served with fries & tartare sauce.

Fillet of Haddock Venini

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



Seafood £10 for 2 **Chicken £5 for 2**

New Flambee dish every week!
Please ask to see today's special.
Minimum of two persons
Cooked at a table near you.

Veal £7.50 for 2 **Dessert Flambee for 2 £7.50** **Beef £7.50 for 2**

Please Note: Flambee is a supplement to Lunch Price

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.

Penne Arrabbiata V

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic. Quite Spicy! **ADD Chicken £1.95 Supplement**

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!**

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.

Roasted Scottish Sirloin in a Creamy Pepper Sauce (Chef Speciality) £2.50 Supplement

Baked Sirloin of Beef sliced & sautéed in a Red wine, demi-glace & peppercorn 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 & green vegetables.

Grilled Sirloin Steak £4.50 Supplement

10oz Scottish Sirloin steak. Fully Garnished with grilled mushrooms, onion rings & fries.

Medallions of Pork Fillet Calvados (Special)

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 & broccoli.

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.

Classic Lasagne al Forno

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

Crespelle (Crêpe) V

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

Risotto

Risotto all' Ortolana V

Rice cooked in extra virgin olive oil with vegetable stock, onions, mushrooms, garlic, zucchini, mixed peppers, petit pois, Parmesan cheese, fresh herbs and sunflower seeds.

Meat

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.

Stew of Gigot & Shoulder 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 & vegetables.

Escalope's Chicken Breast Viennese Style

Marinated Chicken breast dressed with breadcrumbs then sautéed in heated olive oil, cooked through. Garnished with slice of lemon, finely minced boiled egg white and separately egg yolk, rolled anchovy with capers. Served over egg pasta noodle tossed in butter, sprinkled with breadcrumbs.

Bœuf au Poivre with Yorkshire Pudding

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

**** All Main Courses, except Pasta & Risotto dishes, are served with a selection of vegetables & potatoes. ****

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.

Vanilla Cheesecake

Served with choice of topping.

Assorted Coppa Gelato

Vanilla, Strawberry & Chocolate.

Assorted Continental Cheeseboard

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

Tea or Coffee

Children's Menu

For Children under the age of ten (10) years of age you may choose from this menu or other dishes are available on request. Please just ask.

Any Two Courses & Soft Drink £6.50

One Course & Soft Drink £4.95

Starters

Mozzarella Croquette

Duet of Seasonal Melon

Garlic Bread with or without Cheese

Soup of the Day

Main Course

Fish Goujon

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

Classic Lasagne al Forno

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

Macaroni Cheese **V**

Short pasta baked in the oven with a cheese sauce.

Chicken Goujon

Chicken dressed in breadcrumbs, deep-fried. Served with fries.

Spaghetti/Penne alla Bolognese or Pomodoro **V**

Desserts

Homemade Apple Pie

Served hot with ice-cream and whipped cream.

Assorted Italian Ice Cream

With topping.

Sticky Toffee Pudding (Chef own recipe)

Served hot with vanilla ice cream and cream.

Cookies & Ice Cream

Cookies with vanilla ice cream and toffee topping.

All our prices are inclusive of VAT but subject to a 10% Service Charge to all parties of six and over. Please note some of our dishes may contain nuts, please speak to your server for more information regarding allergies. **V** Denotes Vegetarian Dishes.