



A LA CARTE MENU

STARTERS

DUET OF SEASONAL MELON V	£7.50
MELON, PARMA HAM & MASCARPONE CHEESE	£9.50
TERRINE OF PÂTÉ (SMOOTH PÂTÉ)	£8.50
Our homemade pâté is made with chicken, duck liver, with onions, garlic, fresh herbs, sherry, blended with cream. Served with warm toast or oatcakes and garnished with seasonal leaves.	
MUSSELS ALLA PROVINCIALE	£8.95
Mussels cooked in onions, garlic, a hint of chilli, white wine, black pepper, tomatoes and parsley.	
CROSTINI CON GAMBERONI	£8.95
Tiger prawns served on char-grilled bread with garlic, chilli and cherry tomato.	
STUFFED MUSHROOMS	£8.50
Deep fried breaded mushrooms stuffed with a blend of cheese and ham and served over salad leaves with garlic mayonnaise.	
BON BONS OF HAGGIS & BLACK PUDDING	£8.95
(Duet of Scottish delicacy) Coated with egg, oats and breaded in breadcrumbs, deep fried and served over a creamy peppercorn sauce. Very Tasty!	
MEDITERRANEAN ANTIPASTO V	£8.50
A selection of roasted peppers, mushrooms, artichokes, sundried tomatoes, zucchini and roasted onions, preserved in olive oil and served with fresh Mozzarella.	
CLASSIC ITALIAN ANTIPASTO	£9.95
AL "TAGLIERE" (CUT BY HAND) FOR 2	£17.00
A fine, assorted selection of Italian cured meat like Parma ham, Salami, baked ham, Pancetta etc. Garnished with olives and grilled vegetables.	
SCOTTISH SMOKED SALMON & PRAWNS	£10.50
Served with rocket salad, seafood sauce, lemon wedge and wholemeal bread.	
CEASER SALAD	£8.50
with romaine lettuce, croutons, Parmesan cheese, and Caesar dressing	
BURRATA AND PARMA HAM	£12.50
The queen of all mozzarella. Served over sliced parma ham.	
TUNA CARPACCIO	£12.50
Sliced raw tuna in olive oil and lemon juice with rocket salad and olives.	

SOUPS

MINISTRONE SOUP V	£5.95
Traditional Italian vegetable soup	
SOUP OF THE DAY	£5.95



SIDES

To share between two while you are waiting

TOASTED GARLIC BREAD	£4.95
with Mozzarella	
FOCACCIA BREAD	£3.95
with Sea salt, extra virgin olive oil & Rosemary	
GARLIC BREAD	£3.95
BOWL OF OLIVES	£3.95
BRUSCHETTA	£6.95
WITH PARMA HAM, SALAMI, MASCARPONE CHEESE & OLIVES	
Toasted Italian bread topped with Parma Ham and salami, with a hint of garlic & basil.	
CLASSIC BRUSCHETTA	£5.95
Chopped vine tomato with a hint of garlic, basil and topped with Mozzarella cheese.	

Important Notice: Please advise our waiting staff on any food allergy you may suffer to prevent such ingredient(s) to contaminate your food.

Thank you for your co-operation.

All our prices are inclusive of VAT but a 10% service charge will be added to all parties of six & over.

V Denotes Vegetarian Dish



Piccolo Mondo Renfrew 1975



MAIN COURSES

SEAFOOD DISHES

SCALLOP & KING PRAWNS

£25.50

Pan fried in extra virgin olive oil, a hint of garlic, freshly ground white pepper, white wine and fresh chilli. Served over fine pasta noodle (Tagliolini) & petit pois.

GRILLED FILLET OF SCOTTISH SALMON

£20.50

Served with Béarnaise sauce, green beans and roast potatoes.

SEA BASS

£20.50

Fillet of Sea Bass grilled or baked with fresh rosemary, garlic, white wine, served with cream potatoes, spinach and green beans.

MONK FISH

£25.50

Pan fried in extra virgin olive oil, a hint of garlic, freshly ground white pepper, white wine, fresh chilli and wrapped in parma ham. Served with sauteed potatoes and spinach.

VEAL DISHES

MEDALLION OF VEAL FILLET ALLA MILANESE

£20.50

Escalope of Veal dressed in breadcrumbs, pan-fried and served with pasta al pomodoro.

GRILLED VEAL CUTLET ALLA SASSI

£27.50

Pan fried in extra virgin olive oil served with garlic and herbs, sautéed potatoes and green beans. On the bone.

MEDALLION OF VEAL FILLET ALLA CREMA

£20.50

Escalope of Veal sautéed in extra virgin olive oil, white wine sauce with mushroom, onion, a hint of garlic, fresh herbs and cream. Served with green beans and sautéed potatoes.

CHICKEN DISHES

CHICKEN ALLA PARMIGIANA

£17.50

Escalope of chicken breast dressed in breadcrumbs, pan fried, then topped with a tomato sauce, Parmesan cheese and Mozzarella. Served with roast potatoes and broccoli.

ESCALOPE OF CHICKEN BREAST IN PEPPERCORN SAUCE (POLLO AL PEPE)

£17.50

Sautéed in extra virgin olive oil with white wine, demi-glace and peppercorn sauce and blended with cream. Served over boiled rice and broccoli.

CAESER SALAD WITH CHAR-GRILLED CHICKEN BREAST

£17.50

Strips of marinated char-grilled chicken, served over little Gem lettuce, with parmesan shavings, crispy Italian smoked bacon, garlic croutons and original Caesar dressing.

BEEF DISHES

CLASSIC Tournedos Rossini 8oz

£37.50

A Very Special Main Course (From The Original Recipe) Catted from the centre of the fillet of beef, then grilled; cooked medium to medium rare, served over a round slice of toasted Italian bread, topped with our homemade pate, and Madeira sauce. Fully garnished with sautéed potatoes and cauliflower au gratin.

GRILLED SCOTTISH RIBEYE STEAK MATURED 28 DAYS

£29.50

Scottish Ribeye steak. Cooked to your choice. Fully Garnished with grilled mushrooms, onion rings and gourmet chips.

SCOTTISH GRILLED FILLET STEAK 8OZ –MATURED 28 DAYS

£32.50

Cooked to your choice. Fully garnished with grilled mushrooms, onion rings and gourmet chips.

PRIME SCOTTISH FILLET OF BEEF AL PEPE BALSAMICO (PEPPER STEAK) 8OZ

£34.50

Cooked in a pepper sauce, red wine, demi-glace, Balsamic vinegar and flamed in Brandy. Fully garnished with sautéed potatoes & cauliflower au gratin.



Piccolo Mondo Renfrew 1986



MAIN COURSES

VEGETARIAN DISHES

CRESPELLE (CRÉPE)

£14.50

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

PENNE ALL'ARRABBIATA

£14.50

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic. Quite Spicy!

TORTELLONI DELLA CASA

£13.50

Fresh Pasta parcels filled with spinach & Ricotta cheese, sautéed in extra virgin olive oil, a hint of garlic. vegetarian Parmesan cheese, tomato sauce and basil.

PASTA DISHES

CLASSIC LASAGNE AL FORNO

£15.50

Traditional lasagne with Bolognese, Béchamel and tomato sauce.

PENNE ALL' AMATRICIANA

£15.50

Short pasta tossed in extra virgin olive oil with Pancetta (Guanciale), tomato sauce, garlic, fresh herbs, a touch of chilli & Pecorino cheese.

PENNE PRINCIPESSA (PRINCESS)

£15.50

Tossed in a sauce made with marinated, grilled fillets of chicken breast, Parma ham, Tuscan salami, white wine, petit pois, fresh tomatoes, garlic, basil and cream.

BEEF RAGU

£15.50

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

SPAGHETTI ALLA CARBONARA

£15.50

Spaghetti tossed in extra virgin olive oil with garlic, parsley, fresh ground black pepper, Pancetta, egg yolk, Parmesan cheese and cream.

RIGATONI DELLE CASA (HOUSE SPECIALITY)

£15.50

Short pasta tossed in a tomato sauce with spicy Italian sausage, strips of chicken breast, chorizo, fresh chilli, garlic and fresh basil. Quite spicy and tasty!

SEAFOOD RISOTTO ALLA PESCATORA

£19.50

Arborio rice tossed in a sauce made with extra virgin olive oil, garlic, chilli pepper, two varieties of prawns, scallops, calamari, mussels, white wine, tomatoes and fresh herbs.

LINGUINE ALLA MARINARA

£17.50

(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, a little garlic, white wine, fresh herbs, tomato and cream sauce.



GOOD FOOD LOVERS

FRESH LOBSTER: ½ LOBSTER FULLY GARNISHED

£39.50

350 grams approx. Grilled or Thermidor.
Garnished with risotto & French beans.

WHOLE LOBSTER FULLY GARNISHED

£68.50

750 grams approx. Grilled or Thermidor.
Garnished with risotto & French beans.

GRILLED SEAFOOD PLATTER (CHEF'S SPECIALITY)

£34.50 PER PERSON

Grilled scallops, King & Tiger prawns, mussels, single fillet of Sea Bass & fillet of Monkfish, then sautéed in onions, white wine, garlic, black pepper, parsley & saffron rice. Really Something Very Special!

OUR SPECIAL TUSCAN SEAFOOD STEW (CACCIUCCO) SIGNATURE DISH

**CHEF'S SPECIALITY TO SHARE
£65 PER COUPLE**

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.

SIDE ORDERS

Perfect for sharing

VEGETABLES

BROCCOLI	£3.50
SPINACH	£3.50
ASPARAGUS	£4.00
MUSHROOM TRIFOLATI	£4.00
ITALIAN MIXED SALAD	£5.50
CAULIFLOWER AU GRATIN	£4.00
GREEN BEANS	£4.00

POTATOES

HAND CUT CHIPS	£3.50
FRENCH FRIES	£3.50
SAUTÉED POTATOES	£4.00
LYONNAISE POTATOES	£4.00

SAUCES

BÉARNAISE SAUCE	£3.50
PEPPERCORN SAUCE	£3.50
ARRABBIATA SAUCE	£3.50
DIANE SAUCE	£3.50
GARLIC BUTTER SAUCE	£3.50
BLUE CHEESE SAUCE (STRONG)	£4.00

