




## A LA CARTE MENU

### STARTERS

<b>DUET OF SEASONAL MELON</b> 	<b>£8.50</b>
<b>MELON, PARMA HAM &amp; MASCARPONE CHEESE</b>	<b>£10.95</b>
<b>TERRINE OF PÂTÉ (SMOOTH PÂTÉ)</b>	<b>£9.95</b>
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.	
<b>MUSSELS ALLA PROVINCIALE</b>	<b>£10.95</b>
Mussels cooked in onions, garlic, a hint of chilli, white wine, black pepper, tomatoes and parsley.	
<b>CROSTINI CON GAMBERONI</b>	<b>£11.50</b>
Tiger prawns served on char-grilled bread with garlic, chilli and cherry tomato.	
<b>STUFFED MUSHROOMS</b>	<b>£9.95</b>
Deep fried breaded mushrooms stuffed with a blend of cheese and ham and served over salad leaves with garlic mayonnaise.	
<b>CROSTINI CON AVOCADO E SALMONE</b>	<b>£10.50</b>
Italian toasted bread with avocado, smoked salmon and mascarpone cheese.	
<b>GOAT CHEESE</b> 	<b>£10.50</b>
Deep fried in panko breadcrumbs, served on a bed of beetroot and rocket salad with a balsamic dressing.	
<b>CLASSIC ITALIAN ANTIPASTO</b>	<b>£11.50</b>
<b>AL "TAGLIERE" (CUT BY HAND) FOR 2</b>	<b>£19.50</b>
A fine, assorted selection of Italian cured meat like Parma ham, salami, baked ham, pancetta etc. Garnished with olives and grilled vegetables.	
<b>INVOLTINI DI SALMONE</b>	<b>£13.50</b>
Smoked salmon filled with prawns in a maria sauce served with salad and wholemeal bread	
<b>CEASER SALAD</b>	<b>£9.95</b>
with romaine lettuce, croutons, parmesan cheese and Caesar dressing	
<b>ROASTED PEPPERS CAPRESE</b>	<b>£10.50</b>
Mozzarella, roasted peppers, rocket salad and olive oil.	
<b>BRESAOLA CON RUCOLA E PARMIGIANO</b>	<b>£13.50</b>
Finely sliced dry age beef with rocket and parmesan shavings finished with lemon juice and olive oil dressing	

### SOUPS

<b>MINISTRONE SOUP</b> 	<b>£6.95</b>
Traditional Italian vegetable soup	
<b>SOUP OF THE DAY</b>	<b>£6.95</b>



### SIDES

*To share between two while you are waiting*

<b>TOASTED GARLIC BREAD</b>	<b>£5.95</b>
with mozzarella	
<b>FOCACCIA BREAD</b>	<b>£4.95</b>
with sea salt, extra virgin olive oil and rosemary	
<b>GARLIC BREAD</b>	<b>£4.95</b>
<b>BOWL OF OLIVES</b>	<b>£4.95</b>
<b>BRUSCHETTA</b>	<b>£8.95</b>
<b>WITH PARMA HAM, SALAMI, MASCARPONE CHEESE &amp; OLIVES</b>	
Toasted Italian bread topped with Parma ham and salami, with a hint of garlic and basil.	
<b>CLASSIC BRUSCHETTA</b>	<b>£7.95</b>
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.

 Denotes Vegetarian Dish



Piccolo Mondo Renfrew 1975

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## MAIN COURSES

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### SEAFOOD DISHES

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**SCALLOP & KING PRAWNS** £26.50

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) and petit pois.

**GRILLED FILLET OF SCOTTISH SALMON** £21.50

Served with Béarnaise sauce, green beans and roast potatoes.

**FRESH LOBSTER:**

**½ FULLY GARNISHED**

£45.00

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

**WHOLE LOBSTER**

**FULLY GARNISHED**

£75.00

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

**SEA BASS**

£24.50

Fillet of sea bass grilled or baked with fresh rosemary, garlic, white wine, served with cream potatoes and spinach.

**MONK FISH**

£26.50

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.

**GRILLED SEAFOOD PLATTER**

**(CHEF'S SPECIALITY)**

£35.50

Grilled scallops, king & tiger prawns, mussels, single fillet of sea bass and fillet of monkfish, then sautéed in onions, white wine, garlic, black pepper, parsley and saffron rice. Really Something very special!

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### VEAL DISHES

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**MEDALLION OF VEAL FILLET  
ALLA MILANESE** £22.50

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

**VEAL LIMONE** £22.50

Pan fired in a lemon juice sauce and served with saute potato and green beans

**MEDALLION OF VEAL FILLET  
ALLA CREMA** £22.50

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.

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### CHICKEN DISHES

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**CHICKEN ALLA PARMIGIANA** £19.50

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)**

£19.50

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** £19.50

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

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### BEEF DISHES

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**LASSIC Tournedos Rossini 8oz** £40.50

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.

**SCOTTISH GRILLED FILLET STEAK 8oz –Matured 28 Days** £36.50

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

**GRILLED SCOTTISH RIBEYE STEAK 8oz  
Matured 28 Days** £30.50

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

**PRIME SCOTTISH FILLET OF BEEF 8oz  
Al Pepe Balsamico (Pepper Steak)** £38.50

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



## MAIN COURSES

### VEGETARIAN DISHES

- CRESPELLE (CRÉPE) V** £15.50  
Baked homemade crêpes filled with spinach and ricotta, topped with a tomato and cream sauce.
- PENNE ALL'ARRABBIATA V** £15.50  
Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic. Quite Spicy!
- RISOTTO ALLA CAMPAGNOLA V** £15.50  
Rice cooked in extra virgin olive oil with asparagus, garlic, cherry tomato and petit pois.

### PASTA DISHES

- CLASSIC LASAGNE AL FORNO** £16.50  
Traditional lasagne with bolognese, béchamel and tomato sauce.
- PENNE ALL' AMATRICIANA** £16.50  
Short pasta tossed in extra virgin olive oil with pancetta, tomato sauce, garlic, fresh herbs, a touch of chilli and pecorino cheese.
- PENNE PRINCIPESSA (PRINCESS)** £16.50  
Tossed in a sauce made with marinated, grilled fillets of chicken breast, Parma ham, white wine, petit pois, fresh tomatoes, garlic, basil and cream.
- FETTUCCINI RAGU** £16.50  
Classic homemade egg pasta ribbons tossed in a special tomato and beef sauce with Italian sausage. Very Tasty!
- SPAGHETTI ALLA CARBONARA** £16.50  
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)** £16.50  
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** £20.50  
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** £19.50  
(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.
- RAVIOLI OF THE DAY** £16.50  
Please ask your waiter about today's ravioli
- RIGATONI CON NDUJA E POLLO** £16.50  
Short pasta, nduja, mascarpone cream and chicken. Quite spicy and tasty!
- RISOTTO SALMONE E ASPARAGI** £18.50  
Cooked with smoked salmon, asparagus and white wine.

## SIDE ORDERS

*Perfect for sharing*

### VEGETABLES

- BROCCOLI** £5.00  
**SPINACH** £5.00  
**ASPARAGUS** £5.00  
**MUSHROOM TRIFOLATI** £5.00  
**ITALIAN MIXED SALAD** £6.95  
**CAULIFLOWER AU GRATIN** £5.00  
**GREEN BEANS** £5.00

### POTATOES

- HAND CUT CHIPS** £4.50  
**FRENCH FRIES** £4.50  
**SAUTÉED POTATOES** £5.00  
**LYONNAISE POTATOES** £5.50  
Saute potatoes with onions

### SAUCES

- BÉARNAISE SAUCE** £4.50  
**PEPPERCORN SAUCE** £4.50  
**ARRABBIATA SAUCE** £4.50  
**DIANE SAUCE** £4.50  
**GARLIC BUTTER SAUCE** £4.50  
**BLUE CHEESE SAUCE (STRONG)** £5.00



R I S T O R A N T E

*Piccolo Mondo*

