



Piccolo Mondo Renfrew 1986

R I S T O R A N T E

*Piccolo Mondo*

## CELEBRATION DINNER MENU

AVAILABLE TUESDAY TO SATURDAY ANY TIME

### — MENUS FULLY INCLUSIVE OF: —

1. An aperitif of your choice: Glass of Prosecco or Prosecco cocktail, glass of wine (*white, red or rosé*), sherry or beer of the month, alcohol free drinks
2. Choose from a large selection of starters
3. Choose ONE bottle of wine to share between two from selected wine list on back page
4. Choose from a large selection of main courses
5. Choose from a large selection of desserts
6. Choice of coffee or tea
7. Choice of an after-dinner drink or liqueur: amaretto, Limoncello, Sambuca, Baileys, house whisky, house brandy or port.

*Any Drink or Liqueur not listed above will be charged at full list price.*

**MAXIMUM STAY AT THE TABLE IS 2 HOURS  
FROM THE TIME OF BOOKING**

**A Complete Three Course  
Celebration Dinner Menu**

*For only £110.00 for two  
£55.00 per person*

## CHOICE OF APERITIF

Glass of Prosecco or Prosecco cocktail, glass of wine (*white, red or rosé*), sherry or beer of the month, alcohol free drinks.

## STARTERS

### BON BONS OF HAGGIS & BLACK PUDDING

(Duet of Scottish delicacy) Coated with egg and breadcrumbs, deep fried and served over a creamy peppercorn sauce. Very Tasty!

### MUSSELS ALLA PROVINCIALE £2.50 Supplement

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

### 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 or oatcakes and garnished with seasonal leaves.

### 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.

### BRESAOLA CON RUCOLA E PARMIGIANO

£3.50 Supplement

Finely sliced dry age beef with rocket and Parmesan shavings finished with lemon juice and olive oil dressing

### STUFFED MUSHROOMS

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

### DUET OF SEASONAL MELON V

Add prawns £2.50 Supplement

### CROSTINI CON AVOCADO E SALMONE

Italian toasted bread with avocado, smoked salmon and mascarpone cheese.

### GOAT CHEESE V

Deep fried in panko breadcrumbs, served on a bed of beetroot and rocket salad with a balsamic dressing.

### ROASTED PEPPERS CAPRESE

Mozzarella, roasted peppers, rocket salad and olive oil.

## SOUPS

### CLASSIC ITALIAN MINISTRONE V

The classic Italian vegetable soup.

### SOUP OF THE DAY

Please ask your server.



## SIDES

*To share between two while you are waiting*

**TOASTED GARLIC BREAD** £5.95

with mozzarella

**BASKET OF ASSORTED ITALIAN BREAD** £4.50

**FOCACCIA BREAD** £4.50

with sea salt, extra virgin olive oil and rosemary

**GARLIC BREAD** £4.95

**BOWL OF OLIVES** £4.95

**BRUSCHETTA** £8.95

**WITH PARMA HAM, SALAMI, MASCARPONE CHEESE & OLIVES**

Toasted Italian bread topped with Parma ham and salami, with a hint of garlic and basil.

**CLASSIC BRUSCHETTA** £7.95

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



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## MAIN COURSES

### **RISOTTO ALLA CAMPAGNOLA** ✓

Rice cooked in extra virgin olive oil with asparagus, garlic, cherry tomato and petit pois.

### **CLASSIC LASAGNE AL FORNO**

Traditional lasagne with bolognese, Bechamel and tomato sauce.

### **RIGATONI CON NDUJA E POLLO**

Short pasta, nduja, mascarpone cream and chicken. Quite spicy and tasty!

### **CHICKEN BREAST ALLA MILANESE**

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

### **CHICKEN BREAST ALLA CREMA**

Escalope of chicken 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.

### **PENNE ARRABBIATA** ✓

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic. Quite Spicy! (with strips of chicken breast - **£2.50 Supplement**)

### **CAESAR SALAD**

**WITH CHAR-GRILLED CHICKEN BREAST**  
Strips of marinated char-grilled chicken, served over little gem lettuce, with parmesan shavings, crispy Italian smoked bacon, garlic croutons and original Ceasar dressing.

### **DUET OF FILLET OF FISH GOUJON**

(Plaice & haddock) Dressed in breadcrumbs, deep fried and served with fries and tartare sauce.

### **STEAK FRITES**

**£3.50 Supplement**

6oz flat iron steak cooked medium rare served on a bed of rocket with chips and peppercorn sauce

### **SEA BASS**

**£3.50 Supplement**

Whole fillet of Sea bass grilled with fresh rosemary, garlic, fine fennel, white wine, served over a mould of cream potatoes and spinach.

### **8OZ GRILLED SCOTTISH**

**£11.50 Supplement**

### **FILLET STEAK**

Cooked to your choice and fully garnished with grilled mushrooms, onion rings and gourmet chips. Choice of sauces: garlic butter, pepper sauce, Diane - **£3.50 Supplement**

### **GRILLED SCOTTISH**

**£7.50 Supplement**

### **RIBEYE STEAK**

Cooked to your choice and fully garnished with grilled mushrooms, onion rings and gourmet chips. Choice of sauces: garlic butter, pepper sauce, Diane - **£3.50 Supplement**

### **CHICKEN AND CHORIZO RISOTTO**

Rice cooked in extra virgin olive oil with chopped shallots, garlic, diced chicken breast, chorizo, peppers and fresh herbs.

## DESSERTS

### **MERINGUE DELIGHT**

With ice-cream, fruit cocktail and whipped cream.

### **STICKY TOFFEE PUDDING (CHEF OWN RECIPE)**

Served hot with vanilla ice cream and whipped cream.

### **TIRAMISÚ**

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

### **HOMEMADE PANNA COTTA**

Classic dessert from Piedmont laced with liqueur.

### **HOMEMADE CHEESECAKE**

Please ask for the flavour available.

### **HOMEMADE APPLE PIE**

Served hot with ice-cream and whipped cream.

### **CHOCOLATE FUDGE CAKE**

Served hot with ice-cream and whipped cream.

### **TARTUFO ICE CREAM**

A scoop of gelato, with a fudge-life center, coated in shel with many variations, served with whipped cream.

## TEA OR COFFEE

## AFTER DINNER DRINKS

Amaretto, Limoncello, Sambuca, Baileys, house whisky, house brandy, port or maraschino (*Cherry Liqueur*).

Any drink or liqueur not listed above will be charged at full list price



## WINE LIST FOR THE CELEBRATION DINNER MENU

To complement your meal you may choose one bottle of wine from this selected wine list to share between two persons.

### WHITE WINE

**BOTTLE OF PROSECCO** £6.00 Supplement  
**DOC SOMMELIER CHOICE**  
House Prosecco.

**PINOT GRIGIO DELLE VENEZIE IGT**  
A crisp, fruity white wine with a delightful full and ripe aroma, dry, fresh with a long finish on the palate. Suitable to accompany the whole meal and especially for fish dishes.

**TREBBIANO IGT**  
Italy's most widely planted white grape variety with a delicate almond flavour, crispy flinty style and refreshing unoaked finish.

**SAUVIGNON BLANC IGT**  
Crisp & lively with zesty citrus aromas. Glorious fruit flavours of fresh lime, lemon & gooseberry combine to create a refreshing aromatic wine.

### ROSE WINE

**PINOT GRIGIO ROSATO, IGT**  
Vibrant coral pink gives way to a clean and delicately scented nose that has a hint of cherries.

**BERRY ESTATE ROSÉ**  
Strawberry, cherry and citrus flavour with hint of spice and a soft creamy palate combine to make this a delicious Australian wine.

**PROSECCO ROSÉ DOC** £6.00 Supplement  
This Prosecco is obtained through soft pressing of the Glera and Pinot Nero grapes which have been left in contact with the skins to macerate for several days to give this Rosé its pale pink hue.

### RED WINE

**SANGIOVESE IGT**  
Bright ruby red with aromas of forest fruits, a medium bodied palate and a delicious food-friendly freshness.

**MONTEPULCIANO D'ABRUZZO DOC**  
The wine is deep ruby red in colour with an intense and fragrant bouquet of jam and cherry, with a hint of sweet violet, dry, full, warm and well defined on the palate.

**CHIANTI DOC**  
Medium bodied red shows flavours of ripe cherries, plums and spices with a long, intense finish. With ripe tannins, this food wine is made for red meats and tomato-based sauces.

**SIGNATURE MALBEC** £3.50 Supplement  
A medium to dark purple with a strong aroma as soon as it hits the glass of dark fruits and spices. On the tongue a big taste, multi layered, broad, round, warm, develops over time in the mouth and during the meal.

**ROCCA DELLE MAC E** £7.50 Supplement  
**CHIANTI CLASSICO RISERVA D.O.C.G**  
Intense and persistent with hints of wild berries that combine well with aromas released by the wood of the barrels. Savoury and full-bodied, it highlights the exceptional persistence of the bouquet.

**RIPASSO VALPOLICELLA** £7.50 Supplement  
**CLASSICO SUPERIORE D.O.C.**  
Produced by the technique of refermenting Valpolicella on the skins, seeds and pulp (known as pomace) of Amarone and Recioto, and to adds a small quantity of semi-dried grapes to make the wine's fruity notes more intense and to give it extraordinary freshness.

