

Piccolo Mondo Glasgow 1920



R I S T O R A N T E

*Piccolo Mondo*

## GLUTEN FREE MENU

YOU CAN MIX & MATCH WITH OTHER SET MENUS

### STARTERS

#### TERRINE DI PATE

Our homemade pate is made with chicken, duck liver, spicy pork meat with onions, garlic, fresh herbs, sherry, blended with cream and served with gluten free bread.

#### MINISTRONE

The classic Italian vegetable soup.

#### SEASONAL MELON

#### MUSSELS ALLA PROVINCIALE £2.50 Supplement

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

#### CLASSIC PRAWN COCKTAIL £2.50 Supplement

Succulent Atlantic prawns served with homemade seafood sauce, fresh salad leaves and gluten free bread.

### MAIN COURSES

#### PASTA PRINCIPESSA

Gluten free penne tossed in a sauce made with marinated chicken breast, Parma Ham, white wine, petit pois, fresh tomatoes, garlic and cream.

#### PENNE ARRABBIATA ALLA CAPRESE

Gluten free penne pasta in a spicy tomato sauce and Mozzarella cheese.

#### SEARED OF CHICKEN BREAST CAPRI

Sautéed in extra virgin olive oil with a hint of chilli, garlic, basil, white wine and tomato sauce. Served over spinach with baby roast potatoes and saffron rice.

#### STEAK FRITES £3.50 Supplement

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

### DOLCI DESSERTS

#### ASSORTED ICE CREAM

Trio of Italian Ice Cream

#### PANNA COTTA

A classic dessert from Piedmont with vanilla flavoured cream base covered with caramel.

#### MERINGUE DELIGHT

Meringue served with summer fruits, ice cream and whipped cream

#### ASSORTED CONTINENTAL CHEESEBOARD £2.50 Supplement

Served with grapes, honey and gluten free biscuits.



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.

 Denotes Vegetarian Dish



Piccolo Mondo Renfrew 1975



*Ristorante*

*Piccolo Mondo*

## VEGAN MENU

### STARTERS

#### MINISTRONE

The classic Italian vegetable soup.

#### MELONE CON FRUTTA

Served with seasonal fruit.

#### TEMPURA OF VEGETABLES

Mushrooms, onions and zucchini in a tempura batter served with seasonal leaves and a spicy tomato dip.

### MAIN COURSES

#### PENNE ARRABBIATA

Penne pasta in a spicy tomato sauce.

#### RISOTTO ALL' ORTOLANA

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

### DOLCI DESSERTS

#### ASSORTED LEMON, MANGO SORBET

#### FRESH FRUIT SALAD

Freshly prepared fruit of the season.



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