



Piccolo Mondo Renfrew 1986

R I S T O R A N T E
Piccolo Mondo

PRE-THEATRE MENU

- ONE COURSE —
£14.50
- TWO COURSES —
£22.50
- THREE COURSES —
£26.50

AVAILABLE TUESDAY TO THURSDAY
SERVED FROM 5.30PM TILL 7.00PM (LAST ORDER)

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



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 & 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

Add prawns £2.50 Supplement

CROSTINI CON AVOCADO E SALMONE

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

GOAT CHEESE

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

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.

 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**)

CAESER 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 Caesar 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

CHICKEN AND CHORIZO RISOTTO

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

RAVIOLI OF THE DAY

Please ask your waiter about today's.

LINGUINE ALLA MARINARA **£3.50 Supplement**

(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.

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.

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.

TIRAMISÚ

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

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 shell with many variations, served with whipped cream.

TEA AND COFFEE

Tea or Coffee **£3.20** Espresso **£3.20** Double Espresso **£3.75** Latte **£3.75**



...AND IN THE EVENING WE RECOMEND...

CELEBRATION DINNER MENU

AVAILABLE TUESDAY TO SATURDAY

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, port or maraschino (*cherry liqueur*).

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

**A Complete Three Course
Celebration Dinner Menu**

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

