



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 £100.00 for two
£50.00 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

£2.50 Supplement

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

INVOLTINI DI SALMONE £3.50 Supplement

Smoked salmon filled with prawns in a maria sauce served with salad and wholemeal bread

CAPRESE SALAD

Slices of tomato and mozzarella garnished with basil and olive oil.

ANTIPASTO CASALE

Selection of cured meat with rocket and parmesan shavings.

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

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 £4.95

with mozzarella

BASKET OF ASSORTED ITALIAN BREAD £3.50

FOCACCIA BREAD £3.50

with sea salt, extra virgin olive oil and rosemary

GARLIC BREAD £3.95

BOWL OF OLIVES £3.95

BRUSCHETTA £7.95

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 £6.95

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 DELLE CASA (HOUSE SPECIALITY)

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!

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 Caesar dressing.

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.

DUET OF FILLET OF FISH GOUJON

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

STEAK FRITES

£2.95 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

£10.50 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

£6.50 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

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.

