

Risotto & Pasta Dishes (Gluten free pasta available)

Spaghetti alla Bolognese £9.50

Classic dish made with a special tomato & beef sauce.

Pasta all' Amatriciana £12.50

Short pasta tossed in extra virgin olive oil with Pancetta (Guanciale), tomato sauce, garlic, fresh herbs, a touch of chilli & Pecorino cheese.

Classic Lasagne al Forno £10.50

Traditional lasagne with Bolognese, Béchamel and tomato sauce.

Linguine alla Marinara £14.50

(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, garlic, white wine, fresh herbs, tomato & cream sauce.

Countryside Style Risotto £10.50

Made with chicken breast, Italian sausage, rice and wild mushrooms, cooked in a sauce made with shallots, extra virgin olive oil, garlic and fresh herbs.

Pasta Principessa (Princess) £12.50

Tossed in a sauce made with marinated, grilled fillets of chicken breast, Parma ham, Tuscan salami, white wine, petit pois, fresh tomatoes, garlic, basil and cream.

Spaghetti alla Carbonara £10.50

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) £12.50

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 £14.50

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.

Vegetarian Dishes

Crespelle (Crêpe) ✓ £9.50

Baked homemade crêpes filled with spinach & ricotta, topped with a tomato and cream sauce.

Risotto all' Ortolana ✓ £9.50

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

Penne Arrabbiata ✓ £9.50

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic. Quite Spicy!

Tortelloni della Casa ✓ £9.50

Fresh Pasta parcels filled with spinach & Ricotta cheese, sautéed in extra virgin olive oil, a hint of garlic. Parmesan cheese, tomato sauce and basil.

Side Orders Perfect for Sharing

Vegetables

Broccoli	£3.50
Spinach	£3.50
Asparagus	£3.50
Mushroom Trifolati	£3.50
Italian Mixed Salad	£3.50
Cauliflower au gratin	£3.50
Green Beans	£3.50

Potatoes

Hand cut Chips	£3.00
Gourmet French Fries	£3.00
Sautéed Potatoes	£3.50
Lyonnais Potatoes	£3.50

Sauces

Red Wine Sauce	£3.00
Béarnaise Sauce	£3.00
Peppercorn Sauce	£3.00
Arrabbiata Sauce	£3.00
Diane Sauce	£3.00
Garlic Butter Sauce	£3.00
Blue Cheese Sauce (Strong)	£3.50

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.

Ristorante

Piccolo Mondo

Renfrew



Seasonal A La Carte Menu

Appetizers

Toasted Garlic Bread with Mozzarella	£4.50	Classic Bruschetta 3 pieces	£5.50
		<i>Chopped vine tomato with a hint of garlic, basil and topped with Mozzarella cheese</i>	
Bruschetta Parma Ham and Salami	£5.95	Garlic Bread	£3.50
<i>3 pieces Toasted Italian bread topped with Parma Ham and salami, with a hint of garlic & basil.</i>			
Focaccia Bread with Sea salt and Rosemary	£2.50	Basket of Assorted Italian Bread for 2	£2.50

Starters

Classic Prawn Cocktail	£7.50	Mediterranean Antipasto V	£7.50
<i>Succulent Atlantic prawns served with homemade seafood sauce, fresh salad leaves, wholemeal bread and lemon wedge.</i>		<i>A selection of roasted peppers, mushrooms, artichokes, sundried tomatoes, zucchini and roasted onions, preserved in olive oil and served with fresh Mozzarella over Focaccia bread.</i>	
Terrine of Pâté (Smooth Pâté)	£7.50	Stuffed Mushrooms	£7.50
<i>Our homemade pâté is made with chicken, duck liver, with onions, garlic, fresh herbs, sherry, blended with cream. Served with warm toast and garnished with seasonal leaves.</i>		<i>Deep fried breaded mushrooms stuffed with a blend of cheese and ham and served over salad leaves with garlic mayonnaise.</i>	
Mussels alla Provinciale	£7.95	Duet of Seasonal Melon V	£6.50
<i>Mussels cooked in onions, garlic, a hint of chilli, white wine, black pepper, tomatoes and parsley.</i>		Melon, Parma ham & Mascarpone cheese £7.50	
Or Mussels Marinière (No Tomato)		Trio of Mushrooms, Mozzarella and Onion Rings V	£7.95
		<i>Mushrooms, Mozzarella cubes, onion rings and zucchini dressed in breadcrumbs, deep-fried, garnished with a crispy salad, served with garlic mayonnaise.</i>	
Seafood Riviera Style	£14.50	Scottish Smoked Salmon & Prawns	£8.95
<i>Scallops, King & Tiger Prawns, Mussels and Calamari sautéed in onions, garlic, white wine, black peppers and parsley. (Served Hot)</i>		<i>Served with rocket salad, lemon wedge and wholemeal bread.</i>	
King Prawn & Scampi	£8.50		
<i>Deep fried king prawn & scampi in a tempura batter. Served with tartar sauce over little Gem salad leaves.</i>			

Classic Italian Antipasto **£8.50**

AI "tagliere" (cut by hand) for 2 **£16.00**

A fine, assorted selection of Italian cured meat like Parma ham, Salami, baked ham etc. Garnished with olives.

Soups

Minestrone V	£5.50	Soup of the Day	£5.50
<i>The classic Italian vegetable soup.</i>			

V Denote Vegetarian Dish

Main Courses

A special Main Course

Classic Tournedos Rossini 8oz **£35.00**

(From The Original Recipe)

Cut from the centre fillet of beef barded and tying the steak around with strips of fatty Pancetta bacon then grilled; cooked medium to medium rare, served over a round slice of toasted Italian bread, topped with our homemade pate, Porcini truffle oil and Madeira sauce. Fully garnished with sautéed potatoes and cauliflower gratin

Seafood Dishes

Fresh Lobster: ½ Lobster ~ Fully garnished ~ £27.50

*350 grams approx. Grilled or Thermidor *** ** **

Whole Lobster ~ Fully Garnished ~ £55.00

750 grams approx. Grilled or Thermidor ~ Ideal to share ~

Grilled Seafood Platter (Chef's Speciality) £27.50 per person * For two £54.00 ~ Ideal to share**

Grilled scallops, King & Tiger prawns, mussels, single fillet of Sea Bass & fillet of Monkfish, then sautéed in onions, white wine, garlic, black pepper, parsley & saffron rice. Really Something Very Special !

Our Special Tuscan Seafood Stew (Cacciucco)

Signature Dish ~ Chef's Speciality

£27.50 per person ~ For two £54.00 to share

A Bouillabaisse type of this classic Tuscan seafood dish made with scallops, langoustines, calamari, three different type of prawns, mussels, fillet of monkfish sautéed in finely chopped onions, garlic, fresh herbs, chilli, red wine and plum tomatoes. Served with "Fettunta" bread.

Fillet of Haddock Mornay **£17.50**

Baked fillet of Haddock with a Mornay sauce, topped with cheese, then grilled. Garnished with green beans and roast potatoes.

Sea Bass **£18.50**

Whole Fillet of Sea Bass grilled or baked with fresh rosemary, garlic, fine fennel, white wine, served over a mould of cream potatoes, green beans and garnished with seasonal salad.

Duet of Fried Sole & Haddock Goujon **£17.50**

Dressed in a tempura batter, deep fried, served with gourmet chips and tartare sauce.

Grilled Fillet of Scottish Salmon **£18.50**

Served with Béarnaise sauce, green beans and roast potatoes.

Veal Dishes

Veal alla Crema **£18.50**

Escalope of Veal sautéed in extra virgin olive oil, white wine sauce with mushroom, onion, a hint of garlic, fresh herbs & cream. Served with green beans and sautéed potatoes.

Escalope of Veal Milanese **£18.50**

Escalope of Veal dressed in breadcrumbs, pan-fried and served with Linguine al pomodoro.

Chicken Dishes

Chicken alla Parmigiana **£15.50**

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.

Pollo al Pepe **£15.50**

Escalope of chicken breast sautéed in extra virgin olive oil with white wine, demi-glace and peppercorn sauce and blended with cream. Served over boiled rice.

Beef Dishes

Roasted Scottish Sirloin in a Creamy Pepper Sauce **£19.50**

Baked Sirloin of Beef in a Red wine & demi-glace sauce, with fresh herbs. Served over sautéed potatoes, with Yorkshire pudding & cauliflower au gratin.

Prime Scottish Fillet of Beef al Pepe Balsamico (Pepper Steak) 8oz **£28.50**

Cooked in a pepper sauce, red wine, demi-glace, Balsamic vinegar and flamed in Brandy. Fully garnished with sautéed potatoes & market vegetables.

Grilled Scottish Sirloin Steak 10oz **£25.50**

*-matured 28 days -
Scottish Sirloin steak. Cooked to your choice. Fully Garnished with grilled mushrooms, onion rings and gourmet chips.*

Scottish Grilled Fillet Steak 250 grams **£28.50**

*-matured 28 days -
Cooked to your choice. Fully garnished with grilled mushrooms, onion rings and gourmet chips.*