



Ristorante Piccolo Mondo

A LA CARTE MENU

STARTERS

DUET OF SEASONAL MELON V	£6.50
MELON, PARMA HAM & MASCARPONE CHEESE	£8.50
TERRINE OF PÂTÉ (SMOOTH PÂTÉ)	£7.50
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.	
MUSSELS ALLA PROVINCIALE	£7.95
Mussels cooked in onions, garlic, a hint of chilli, white wine, black pepper, tomatoes and parsley.	
OR MUSSELS MARINIÈRE (NO TOMATO)	£7.95
CARPACCIO TENDERLOIN OF PRIME SCOTTISH BEEF	£12.50
Fine slices of row Tenderloin of beef marinated in lemon juice, extra virgin olive oil, a hint of garlic, served with flakes of Parmesan cheese & rocket salad leaves.	
STUFFED MUSHROOMS	£7.50
Deep fried breaded mushrooms stuffed with a blend of cheese and ham and served over salad leaves with garlic mayonnaise.	
SEAFOOD RIVIERA STYLE	£14.50
Scallops, King & Tiger Prawns, Mussels and Calamari sautéed in onions, garlic, white wine, fresh chilli, black peppers and parsley. (Served Hot)	
KING PRAWN & SCAMPI	£8.50
Deep fried king prawn & scampi in a tempura batter. Served with tartar sauce over little Gem salad leaves.	
SLICES OF HAGGIS & BLACK PUDDING	£7.95
(Duet of Scottish delicacy) Coated with egg, oats and breaded in breadcrumbs, deep fried and served over a creamy peppercorn sauce. Very Tasty!	
MEDITERRANEAN ANTIPASTO V	£7.50
A selection of roasted peppers, mushrooms, artichokes, sundried tomatoes, zucchini and roasted onions, preserved in olive oil and served with fresh Mozzarella over savoury rice.	
TRIO OF MUSHROOMS, MOZZARELLA AND ONION RINGS V	£7.95
Mushrooms, Mozzarella cubes, onion rings and zucchini dressed in breadcrumbs, deep-fried, garnished with a crispy salad, served with garlic mayonnaise.	
CLASSIC ITALIAN ANTIPASTO AL "TAGLIERE" (CUT BY HAND) FOR 2	£8.95 £16.00
A fine, assorted selection of Italian cured meat like Parma ham, Salami, baked ham, Pancetta etc. Garnished with olives and grilled vegetables.	
SCOTTISH SMOKED SALMON & PRAWNS	£9.50
Served with rocket salad, seafood sauce, lemon wedge and wholemeal bread.	
CLASSIC PRAWN COCKTAIL	£7.50
Succulent Atlantic prawns served with homemade seafood sauce, fresh salad leaves, wholemeal bread and lemon wedge.	

SOUPS

MINISTRONE SOUP V	£5.50
Traditional Italian vegetable soup	
SOUP OF THE DAY	£5.50



SIDES

To share between two while you are waiting

TOASTED GARLIC BREAD	£4.50
with Mozzarella	
BASKET OF ASSORTED ITALIAN BREAD	£3.00
FOCACCIA BREAD	£3.50
with Sea salt, extra virgin olive oil & Rosemary	
GARLIC BREAD	£3.50
BOWL OF OLIVES	£3.50
BRUSCHETTA	<i>3 pieces</i> £5.95
WITH PARMA HAM, SALAMI, MASCARPONE CHEESE & OLIVES	
Toasted Italian bread topped with Parma Ham and salami, with a hint of garlic & basil.	
CLASSIC BRUSCHETTA	<i>3 pieces</i> £5.50
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



Piccolo Mondo Renfrew 1975

MAIN COURSES

SEAFOOD DISHES

SCALLOP & KING PRAWNS	£24.50	SEA BASS	£19.50
Pan fried in extra virgin olive oil, a hint of garlic, freshly grounded white pepper, white wine and fresh chilli. Served over fine pasta noodle (Tagliolini) & petit pois.		Fillet of Sea Bass grilled or baked with fresh rosemary, garlic, white wine, served with sautéed potatoes, green beans and garnished with seasonal salad.	
GRILLED FILLET OF SCOTTISH SALMON	£19.50	DUET OF FILLET OF FISH GOUJON	£16.50
Served with Béarnaise sauce, green beans and roast potatoes.		(Plaice & Haddock) Dressed in a tempura batter, deep fried and served with fries and tartare sauce.	

VEAL DISHES

MEDALLION OF VEAL FILLET ALLA MILANESE	£19.50	MEDALLION OF VEAL FILLET ALLA CREMA	£19.50
Escalope of Veal dressed in breadcrumbs, pan-fried and served with pasta al pomodoro and baby roast potatoes.		Escalope of Veal 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.	

CHICKEN DISHES

CHICKEN ALLA PARMIGIANA	£16.50	ESCALOPE OF CHICKEN BREAST IN PEPPERCORN SAUCE (POLLO AL PEPE)	£16.50
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.		Sautéed in extra virgin olive oil with white wine, demi-glace and peppercorn sauce and blended with cream. Served over boiled rice and broccoli.	

BEEF DISHES

CLASSIC Tournedos Rossini 8oz	£35.00	GRILLED SCOTTISH SIRLOIN STEAK 10OZ –MATURED 28 DAYS	£27.50
A Very Special Main Course (From The Original Recipe) Catted from the centre of the fillet of beef, braided and tied 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 au gratin.		Scottish Sirloin steak. Cooked to your choice. Fully Garnished with grilled mushrooms, onion rings and gourmet chips.	
ROASTED SCOTTISH SIRLOIN IN A CREAMY PEPPER SAUCE	£23.50	SCOTTISH GRILLED FILLET STEAK 8OZ –MATURED 28 DAYS	£29.50
Slices of baked Sirloin of Beef in a Red wine & demi-glace sauce, with fresh herbs. Served over sautéed potatoes, with Yorkshire pudding & cauliflower au gratin.		Cooked to your choice. Fully garnished with grilled mushrooms, onion rings and gourmet chips.	
		PRIME SCOTTISH FILLET OF BEEF AL PEPE BALSAMICO (PEPPER STEAK) 8OZ	£32.50
		Cooked in a pepper sauce, red wine, demi-glace, Balsamic vinegar and flamed in Brandy. Fully garnished with sautéed potatoes & cauliflower au gratin.	

VEGETARIAN DISHES

CRESPELLE (CRÉPE) 	£12.50	TORTELLONI DELLA CASA 	£12.50
Baked homemade crêpes filled with spinach & ricotta, topped with a tomato and cream sauce.		Fresh Pasta parcels filled with spinach & Ricotta cheese, sautéed in extra virgin olive oil, a hint of garlic. vegetarian Parmesan cheese, tomato sauce and basil.	
PENNE ALL'ARRABBIATA 	£12.50		
Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic. Quite Spicy!			

Piccolo Mondo Renfrew 1986



PASTA DISHES

CLASSIC LASAGNE AL FORNO

£14.50

Traditional lasagne with Bolognese, Béchamel and tomato sauce.

PENNE ALL' AMATRICIANA

£14.50

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

PENNE PRINCESSA (PRINCESS)

£14.50

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 BOLOGNESE

£12.50

Classic dish made with a special tomato & beef sauce.

SPAGHETTI ALLA CARBONARA

£14.50

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)

£14.50

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

£17.50

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.

LINGUINE ALLA MARINARA £17.50

(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, a little garlic, white wine, fresh herbs, tomato and cream sauce.

GOOD FOOD LOVERS

FRESH LOBSTER: ½ LOBSTER FULLY GARNISHED

£29.50

350 grams approx. Grilled or Thermidor. Garnished with boiled rice & French beans.

WHOLE LOBSTER FULLY GARNISHED ~ IDEAL TO SHARE

£58.50

750 grams approx. Grilled or Thermidor. Garnished with boiled rice & French beans.

GRILLED SEAFOOD PLATTER (CHEF'S SPECIALITY) ~ IDEAL TO SHARE

£32.50 PER PERSON FOR TWO £60.00

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 TO SHARE

£32.50 PER PERSON FOR TWO £60.00

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.

FLAMBÉ DISHES

minimum for two

Cooked in the Dining Room at a table near you

LINGUINE AI GAMBERONI £22.50 PER PERSON (SEAFOOD PASTA - SHELL FREE)

Fine egg pasta noodle tossed in extra virgin olive oil with three varieties of prawns (King, Tiger & North Atlantic) flamed in Brandy, chilli, garlic, white wine, fresh basil, tomato sauce and cream.

CLASSIC STEAK DIANE £32.50 PER PERSON

Thin fillet steak sautéed in butter and extra virgin olive oil, flamed in Brandy with onions, mushrooms, red wine, French mustard, freshly ground black pepper, tomato sauce, blended with cream and sprinkled with chives. Served with sautéed potatoes & cauliflower au gratin.

CHATEAUBRIAND

£70.00 FOR TWO

600 grams Fillet Steak (cooked medium rare recommended). Served with red wine & demiglace sauce. Fully garnished with grilled mushrooms, market vegetables & sautéed potatoes.



SIDE ORDERS

Perfect for sharing

VEGETABLES

BROCCOLI	£3.50
SPINACH	£3.50
ASPARAGUS	£4.00
MUSHROOM TRIFOLATI	£4.00
ITALIAN MIXED SALAD	£4.50
CAULIFLOWER AU GRATIN	£4.00
GREEN BEANS	£4.00

POTATOES

HAND CUT CHIPS	£3.50
GOURMET FRENCH FRIES	£3.50
SAUTÉED POTATOES	£4.00
LYONNAISE POTATOES	£4.00
GOURMET CHIPS	£3.50

SAUCES

RED WINE SAUCE	£3.50
BÉARNAISE SAUCE	£3.50
PEPPERCORN SAUCE	£3.50
ARRABBIATA SAUCE	£3.50
DIANE SAUCE	£3.50
GARLIC BUTTER SAUCE	£3.50
BLUE CHEESE SAUCE (STRONG)	£4.00

DESSERTS

STICKY TOFFEE PUDDING (CHEF OWN RECIPE) Served hot with vanilla ice cream and whipped cream.	£6.50	TORTA DI MELE (HOMEMADE APPLE PIE) Served with ice-cream and whipped cream.	£6.50
MERINGUE DELIGHT With ice-cream, summer fruit and whipped cream.	£6.50	ASSORTED PREMIUM ICE CREAM With café curls & a selection of fruit coulis.	£6.50
CHOCOLATE FUDGE CAKE Served hot with ice cream and whipped cream.	£6.50	HOME MADE PANNA COTTA Classic dessert from Piedmont laced with liqueur.	£6.50
TIRAMISÚ Classic Italian dessert with Mascarpone semifreddo, sponge finger, coffee & cocoa.	£6.50	AFFOGATO Espresso coffee with vanilla ice cream.	£6.50
HOMEMADE CHEESECAKE Please ask for the flavour available.	£6.50	CLASSIC CRÈME BRULÉE Vanilla flavour.	£6.50
		LEMON SORBET OR PROSECCO SORBET	£6.50
		ASSORTED CONTINENTAL CHEESEBOARD Served with dry fruit, honey walnuts, pear and oat biscuits.	£9.50

COFFEES

ESPRESSO The classic Italian Coffee, short & intense with a very powerful aroma and aftertaste.	£2.50
MACCHIATO Something different. A shot of espresso marked with a little foamed milk.	£2.75
AMERICANO Hot water topped with double espresso.	£3.00
CAPPUCCINO A shot of espresso topped with microfoamed milk.	£3.00
CAFFÉ LATTE A shot of espresso topped with hot milk and microfoamed milk.	£3.00
CAFFÉ MOCHA A trio of milk, chocolate and espresso.	£3.00

FLAT WHITE A fuller body (double shot of espresso) version of the caffè latte. Only served in one size.	£3.00
HOT CHOCOLATE Please tell us how you like it, Skinny or Decaf.	£3.00
TEA Earl Grey, Flavoured teas.	£3.00
LIQUEUR COFFEE	£5.95

DESSERT WINES

By the Glass 50ml

VIN SANTO - ITALY	£4.50
TORRES MOSCATEL - SPAIN	£4.50