

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 Wines

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.

Rosé Wines

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.

Red Wines

Sangiovese IGT

Bright ruby red with aromas of forest fruits, a medium bodied palate and a delicious food-friendly freshness.

Montepulciano d'Abruzzo ~ Caleo DOC

The wine is deep ruby red in colour with an intense and fragrant bouquet of jam & cherry, with a hint of sweet violet, dry, full, warm and well defined on the palate.

Amicone ~ Cantine di Ora £7.50 Supplement IGT

This little gem comes from the most noble of vines in the Veneto region. A full-bodied yet soft wine with aromas of fresh raspberry and black cherry. A little drop of poetry.

Rocca delle Macie Chianti Classico Riserva D.O.C.G £7.50 Supplement

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.

Ristorante

Piccolo Mondo

Renfrew

Celebration Dinner Menu

Available Tuesday to Friday.

Menu A

A Complete Two Course
Celebration Dinner Menu
For only £32.50 per person

Menu B

A Complete Three Course
Celebration Dinner Menu
For only £37.50 per person

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 or cheese
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 ~~

Bottle of Prosecco ~ House Prosecco ~ £5.50 Supplement

Premium Prosecco – from Valdobbiadene & Cartizze
Superior Quality Prestige Collection DOCG ~ £8.50 Supplement



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.*

Sides – (Ideal to share between two)

Garlic Bread £3.50 ~ ~ Garlic Bread with Mozzarella £4.50

Bruschetta £5.50 ~ ~ Basket of bread for Two £2.50

Focaccia Bread with Sea salt and Rosemary £2.50

Antipasti ~ ~ Starters

Duet of Seasonal Melon ✓

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 and garnished with seasonal leaves.

Calamari Fritti

Marinated in lemon juice & white pepper, dressed in flour and light bread crumb, deep fried and served with tartare sauce.

Mussels alla Provinciale £2.50 Supplement

Mussels cooked in onions, garlic, a hint of chilli, white wine, black pepper, tomatoes and parsley.

OR Mussels Marinière (No Tomatoes)

with or without cream optional

Prawn Cocktail

Succulent Atlantic prawns served with homemade seafood sauce, fresh salad leaves, wholemeal bread and lemon wedge.

Trio of Mushrooms, Mozzarella and Onion Rings ✓

Mushrooms, Mozzarella cubes, onion rings and zucchini dressed in breadcrumbs, deep-fried, garnished with a crispy salad and served with garlic mayonnaise.

Mediterranean Antipasto ✓

A selection of roasted peppers, mushrooms, artichokes, sun-dried tomatoes, zucchini and roasted onions, preserved in olive oil and served with fresh Mozzarella over Focaccia bread.

Stuffed Mushrooms

Deep fried breaded mushrooms stuffed with a blend of cheese and ham and served over salad leaves with garlic mayonnaise.

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.

Italian Antipasto

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

Minestre ~ ~ Soups

Classic Italian Minestrone ✓

The classic Italian vegetable soup

Soup of the Day

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.

Main Courses

Classic Lasagne al Forno

Traditional lasagne with Bolognese, Béchamel and tomato sauce.

Countryside Style Risotto

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.

Escalope of Chicken Milanese

Marinated chicken breast dressed in breadcrumbs, pan-fried and served with pasta al pomodoro.

Stew of Gigot & Shoulder Lamb

Tuscany Style £2.50 Supplement

Seasoned with garlic, rosemary, white wine, mint, coarse black pepper, a little chilli, Balsamic vinegar and blended with a tangy tomatoes sauce. Served over mash potato and vegetables & puff pastry.

Risotto con Asparagi e Piselli ✓

Risotto cooked with asparagus and petit pois and flavoured with vegetable stock.

Spaghetti alla Carbonara or alla Bolognese

Carbonara : Spaghetti tossed in extra virgin olive oil with garlic, parsley, fresh ground black pepper, Pancetta, egg yolk, Parmesan cheese & cream.

Bolognese : The classic dish made with a special tomato and beef sauce.

Caesar Salad

Strips of marinated char-grilled chicken, served over little Gem lettuce, with Parmesan shavings, crispy Italian smoked bacon, garlic croutons & original Caesar dressing.

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.

Classic Crème Brulée

Vanilla flavour.

Chocolate Fudge Cake

Served hot with ice-cream and whipped cream.

Tea or Coffee (Latte or Double Espresso £1.00 supplement)

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 ~ ~

✓ Denotes Vegetarian Dish

All our prices are inclusive of VAT but a 10% service charge will be added to all parties of six & over.