

## 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 Wednesday 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 Marinère** (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.

**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.

**Tea or Coffee (Latte £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.