



Piccolo Mondo Renfrew 1986



Ristorante

Piccolo Mondo

CELEBRATION DINNER MENU

AVAILABLE TUESDAY TO SATURDAY

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, Port or Maraschino (*Cherry Liqueur*).

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

MENU A

**A Complete Two Course
Celebration Dinner Menu**

*For only £75.00 for two
£37.50 per person*

MENU B

**A Complete Three Course
Celebration Dinner Menu**

*For only £85.00 for two
£42.50 per person*

Please Note:

The above Menu is available
without drinks & wine at
Any Two Courses £23.50
Three Courses £28.50

Piccolo Mondo Glasgow 1920



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

DUET OF SEASONAL MELON **V**

SLICES OF HAGGIS & BLACK PUDDING

(*Duet of Scottish delicacy*) Coated with egg, oats and breaded in breadcrumbs, deep fried and served over a creamy peppercorn sauce. Very Tasty!

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

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

ITALIAN ANTIPASTO

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

STUFFED MUSHROOMS

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

MEDITERRANEAN ANTIPASTO **V**

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.

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.

SCOTTISH SMOKED SALMON & PRAWNS £3.50 Supplement

Served with rocket salad, seafood sauce, lemon wedge and wholemeal bread.

TRIO OF MUSHROOMS, MOZZARELLA AND ONION RINGS **V**

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

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 £4.50
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 WITH PARMA HAM, SALAMI, MASCARPONE CHEESE & OLIVES 3 pieces £5.95

Toasted Italian bread topped with Parma Ham and salami, with a hint of garlic & basil.

CLASSIC BRUSCHETTA 3 pieces £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

CLASSIC LASAGNE AL FORNO

Traditional lasagne with Bolognese, B. chamel and tomato sauce.

STEW OF GIGOT & SHOULDER LAMB TUSCANY STYLE

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.

8OZ GRILLED SCOTTISH FILLET STEAK £9.50 Supplement

Cooked to your choice and fully garnished with grilled mushrooms, onion rings and gourmet chips.

10OZ GRILLED SCOTTISH SIRLOIN STEAK £5.50 Supplement

Cooked to your choice and fully garnished with grilled mushrooms, onion rings and gourmet chips.

RISOTTO ALLA CAMPAGNOLA v

Risotto cooked with asparagus and petit pois, cherry tomatoes, basil and flavoured with vegetable stock.

SPAGHETTI ALLA CARBONARA

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

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!

LINGUINE ALLA MARINARA £3.50 Supplement

(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 and cream sauce.

DUET OF FILLET OF FISH GOUJON

(Plaice & Haddock) Dressed in a tempura batter, deep fried and served with fries and tartare 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, green beans and garnished with seasonal salad

PENNE ARRABBIATA v

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**)

CHICKEN ALLA PARMIGIANA

Escalope of chicken breast dressed in breadcrumbs, pan fried, then topped with a tomato sauce, Parmesan cheese and Mozzarella, Served with roast potatoes.

PASTA PRINCIPESSA (PRINCESS)

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.



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.

HOMEMADE CHEESECAKE

Please ask for the flavour available.

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 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



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
DOC SOMMELIER CHOICE**
House Prosecco

£5.00 Supplement

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 £5.00 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 & 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
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.

**RIPASSO VALPOLICELLA
CLASSICO SUPERIORE D.O.C.** £7.50 Supplement
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.



PREMIUM PROSECCO

FROM VALDOBBIADENE & CARTIZZE SUPERIOR QUALITY PRESTIGE COLLECTION DOCG

£9.50 Supplement

HOUSE CHAMPAGNE

£15.00 Supplement