

# Ristorante *Piccolo Mondo* Renfrew

## Gluten Free Menu

### Starters

#### **Terrine di Pate**

*Our homemade pate is made with chicken, duck liver, spicy pork meat with onions, garlic, fresh herbs, sherry, blended with cream and served with gluten free bread.*

#### **Minestrone** ✔

*The classic Italian vegetable soup.*

#### **Mussels alla Provinciale** £1.95 supplement

*Mussels cooked in onions, garlic, white wine, black pepper, tomatoes and parsley.*

#### **Melon and Parma Ham con Mascarpone cheese**

### Classic Prawn Cocktail

*Succulent Atlantic prawns served with homemade seafood sauce, fresh salad leaves and gluten free bread.*

### Main Courses

#### **Penne Principessa**

*Gluten free penne tossed in a sauce made with marinated chicken breast, Parma Ham, salami, white wine, petit pois, fresh tomatoes, garlic and cream.*

#### **Penne Arrabbiata alla Caprese** ✔

*Gluten free penne pasta in a spicy tomato sauce and Mozzarella cheese.*

#### **Seared of Chicken Breast Capri**

*Sautéed in extra virgin olive oil with a hint of chilli, garlic, basil, white wine and tomato sauce. Served over spinach with baby roast potatoes and saffron rice.*

#### **Topside of Beef Tuscany Style**

*Topside of Scottish beef in a sauce made with tomatoes, onions, mushrooms served with fresh vegetables and mash potatoes.*

### Dolci – Desserts

#### **Assorted Ice Cream**

*Italian Ice Cream served with various toppings.*

#### **Panna Cotta**

*A classic dessert from Piedmont with vanilla flavoured cream base covered with caramel.*

#### **Meringue Delight**

*Meringue served with summer fruits, ice cream and cream.*

#### **Assorted Continental Cheeseboard**

*Served with apple slice, nuts, honey and gluten free biscuits.*

✔ Denotes Vegetarian Dish

# Ristorante *Piccolo Mondo* Renfrew



## *Vegan Menu*

### *Starters*

#### **Minestrone**

*The classic Italian vegetable soup.*

#### **Melone con Frutta**

*Served with seasonal fruit.*

#### **Tempura of Vegetables**

*Mushrooms, onions and zucchini in a tempura batter served with seasonal leaves and a spicy tomato dip.*

### *Main Courses*

#### **Penne Arrabbiata**

*Penne pasta in a spicy tomato sauce.*

#### **Gnocchi al Pomodoro**

*Italian dumplings in a fresh tomato sauce with basil, garlic, salt and pepper.*

#### **Risotto all' Ortolana**

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

### *Dolci – Desserts*

#### **Assorted Lemon, Mango Sorbet**

#### **Fresh Fruit Salad**

*Freshly prepared fruit of the season.*