



Piccolo Mondo Renfrew 1986



*Ristorante*

*Piccolo Mondo*

## LUNCH MENU

————— ONE COURSE —————

£7.95

————— TWO COURSES —————

£12.95

————— THREE COURSES —————

£17.95

AVAILABLE TUESDAY TO FRIDAY

SERVED FROM 12.00 NOON TILL 2.15PM (LAST ORDER)

MAXIMUM STAY AT THE TABLE IS 2 HOURS FROM THE TIME OF BOOKING

Piccolo Mondo Glasgow 1920



## 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!

### 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

### CALAMARI FRITTI

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

### 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.

### 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.

### 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.

### POTTED PRAWNS

£2.50 Supplement

Sautéed in butter with finely chopped onions, garlic, mushrooms, dry sherry, freshly ground white pepper and cream.

## 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** 3 pieces £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** 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

£2.95 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 ALLA CAMPAGNOLA

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 grounded 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.

### PENNE ARRABBIATA

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.

### ROASTED SCOTTISH

£3.50 Supplement

### SIRLOIN IN A CREAMY PEPPER SAUCE

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.

### 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.

### 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 AND COFFEE

Tea of Coffee £2.75 Espresso £2.50 Double Espresso £3.00 Latte £3.00



...AND IN THE EVENING WE RECOMEND...

# 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.*

## 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*

