

## Children's Menu

For children under the age of ten (10) you may choose from this menu or other dishes available on request. Please just ask.

**Any Two Courses including a soft drink £7.50**

### Starters

**Deep-fried Mozzarella Croquette**

**Duet of Seasonal Melon**

**Garlic Bread with or without Cheese**

**Soup of the Day**

### Main Courses

**Duet of Fillet of Fish Goujon**

(Sole & Haddock) Dressed in a tempura batter, deep-fried and served with fries and tartare sauce.

**Classic Lasagne al Forno**

Traditional lasagne with Bolognese, Béchamel and tomato sauce.

**Macaroni Cheese** 

Short pasta baked in the oven with a cheese sauce.

**Chicken Goujon**

Chicken dressed in breadcrumbs, deep-fried and served with chips.

**Spaghetti or Penne alla Bolognese or with Tomato sauce** 

### Desserts

**Homemade Apple pie**

Served with ice-cream and whipped cream.

**Assorted Italian ice-cream**

**Sticky Toffee Pudding** (chef own recipe)

Served hot with vanilla ice-cream and whipped cream.

**Chocolate Fudge Cake**

Served hot with ice-cream and whipped cream.



*Ristorante*

*Piccolo Mondo*

*Renfrew*



## Special Saturday Pre-Theatre Menu

Served from 4.00 pm till 6.30 pm (Last Order)

**Two Courses £19.50**

**£5.00 supplement for a Third Course**

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## Sides – to share between two

Focaccia Bread with Sea salt and Rosemary £2.50 ~ ~ Classic Bruschetta £5.50

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

Basket of Italian Bread for two £2.50 ~ ~ Fries £2.50

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## Hors d'Oeuvres

### 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 with 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 alla Mariniera

(No Tomatoes) with or without cream optional

#### Prawn Cocktail £2.00 Supplement

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.

## 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

Seasoned with garlic, rosemary, white wine, mint, coarse with a tangy tomatoes sauce. Served over mash potato and vegetables & puff pastry.

### Chicken & Chorizo Risotto (Chef speciality)

Rice cooked in extra virgin olive oil with chopped shallots. Garlic, diced chicken breast, Chorizo peppers and fresh herbs.

### Linguine alla Marinara £2.95 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.

### Crespelle (Crêpe) ✔

Baked homemade crêpes filled with spinach & ricotta, topped with a 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 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 and broccoli.

### 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 f 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 fresh cream.

### Tea or Coffee £2.00

### Latte £2.50

✔ Denotes Vegetarian Dish

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