

... and in the evening, we recommend:

Celebration Dinner Menu

Available Tuesday to Saturday.

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**

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 ~~

Please Note:

**The above Menu is available without drinks & wine at
Any Two Courses £22.50 ~~ Three Courses £27.50**

Ristorante

Piccolo Mondo

Renfrew



Special Saturday Pre-Theatre Menu

Served from 4.00 pm till 6.30 pm (Last Order)

Maximum stay at the table is 2 hours from the time of the booking

**Two Courses £19.50
£5.00 supplement for a Third Course**

Special Saturday Pre-Theatre Menu

Served from 4.00 pm till 6.45 pm (Last Order)

Maximum stay at the table is 2 hours from the time of the booking

Two Courses £19.50

£5.00 supplement for a Third Course

Sides – to share between two while you are waiting

Toasted Garlic Bread with Mozzarella £4.50 ~ ~ Basket of Assorted Italian Bread for 2 £3.00

Focaccia Bread with Sea salt, extra virgin olive oil & Rosemary £3.50 ~ ~ Garlic Bread £3.50

Bowl of Olives for 2 £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.

Hors d'Oeuvres

Duet of Seasonal Melon ✔

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!**

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 Marinère

(No Tomatoes) with or without cream optional

Prawn Cocktail £2.50 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.

Soups

Classic Italian Minestrone ✔

The classic Italian vegetable soup.

Cream of Vegetable Soup ✔

Soup of the Day

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.

Italian Antipasto £2.50 Supplement

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

Mediterranean Antipasto ✔

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.

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.

Main Courses

Risotto alla Campagnola ✔

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

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 and roast potatoes.

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.

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.

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 Strips of Chicken Breast £2.50 Supplement)

Chicken alla Parmigiana

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

Roasted Scottish Sirloin in a Creamy

Pepper Sauce £3.50 supplement

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 or Coffee £2.50

Double Espresso £2.75 ~ ~ Latte £2.75

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.

✔ Denotes Vegetarian Dish

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