

# Ristorante Piccolo Mondo Rensfrew

## Special Meal Deal for Two (2)

You may choose any Starter & Main Course or Main Course & Dessert including a bottle of vintage wine (Red, White, Rosé or Prosecco) for £35.00 for 2  
Three Courses for 2 £45.00

### Sides

**Garlic Bread** £3.50

**Bruschetta** £4.50

Chopped vine tomatoes with a hint of garlic and basil.

**Garlic Bread with Mozzarella** £4.00

**Focaccia al Rosmarino for two** £3.00

Focaccia bread with sea salt, extra virgin olive oil and rosemary.

**Chips** £2.50

### Starters

#### 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.

#### Calamari Fritti

Deep fried squid rings in batter with tartare sauce and lemon wedge.

#### Stuffed Mushrooms

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

#### Homemade Pate

Homemade pate served with redcurrant jelly.

#### Mozzarella Fritta

Deep fried mozzarella wedges with spicy tomato sauce.

#### Prawn Cocktail

Classic prawn cocktail with Marie Rose sauce & lemon wedge.

#### Minestrone

Classic Italian vegetable soup.

#### Salsiccia con Fagioli

Spicy Italian sausage in a tomato sauce with Borlotti beans

#### Mussels alla Provinciale

Mussels cooked in onions, garlic, a hint of chilli, white wine, black pepper, tomatoes and parsley.

### Mains Courses

#### Lasagne al Forno

Traditional lasagne with Bolognese, Béchamel and tomato sauce.

#### Spaghetti alla Carbonara

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

#### Linguine alla Marinara £2.95 supplement

Linguine pasta 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 & cream sauce

#### Rigatoni della Casa

Short pasta with spicy Italian sausage, strips of chicken, Chorizo and chilli in a tomato sauce. **Quite Spicy!**

#### Penne all' Arrabbiata

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic. **Quite Spicy!**

#### Risotto Asparagi e Piselli

Arborio rice with asparagus and peas sauce.

#### Medallions of Pork Fillet Calvados £2.50 supplement

**(Special)** Medallions of Pork fillet sautéed in olive oil, flamed in Calvados, flavoured with cider, demi-glace, au-poivre sauce, blended with cream and garnished with apple fritters laced with honey. Served with sautéed potatoes & broccoli.

#### Pollo alla Parmigiana

Chicken breast in breadcrumbs topped with tomato sauce and Mozzarella. Served over pasta tossed in butter.

#### Pollo al Pepe

Grilled breast of chicken in a pepper sauce. Served with boiled rice tossed in butter.

#### Stew of Gigot & Shoulder Lamb Tuscany Style

#### £2.50 supplement

Seasoned with garlic, rosemary, white wine, mint, coarse black pepper, a little chilli, Balsamic vinegar and blended with a tangy tomatoes sauce. Served with mash potato and vegetables & puff pastry.

#### Duet of Fish Goujons

Golden fried Haddock & Plaice goujons dressed in breadcrumbs and served with chips and tartare sauce.

### Desserts

**Tiramisú \*\*\* Chocolate Fudge Cake \*\*\* Panna Cotta \*\*\* Chef's Cheesecake**



Vegetarian



Vegan



Gluten Free

# Wine List for the *Meal Deal Menu*

To complement your meal you may choose  
one bottle of vintage wine (Red, White, Rosé or Prosecco)  
from this selected wine list to share between two persons.



## Monte Verde Sauvignon Blanc, Chile 2019

White Alcohol content 12.5%

Sauvignon has boomed in recent years. Its crisp acidity makes it a popular choice as an aperitif or with food. It is an aromatic variety, enjoyed when young, and mostly un-oaked.

## Don Segundo Cabernet Sauvignon, Chile 2018

Red Alcohol content 13%

It is intense, ripe blackcurrant fruit and herbal notes flavour, creamy oak and fine-grained, dense tannins. This is a style of wine that can provide plenty of powerful refreshment in its youth, or a lovely, layered drink as its ages.

## Monte Verde Merlot Rosé, Chile 2019

Rosé Alcohol content 13%

A deep-coloured rosé wine made from Merlot grapes which have been in contact with the skins for only 24 hours during the fermentation. A bouquet of strawberry and raspberry leading onto a ripe blackcurrant palate.

## Prosecco Extra Dry San Tiziano, Italy

White Alcohol content 11%

Light and straw yellow in colour with greenish reflections and a persistent perlage. It has a pleasant fruity bouquet with a hint of green apple followed by floral notes. It is velvety, fresh, lively, fruity with a fine perlage, very persistent on the palate and has very good acidity.

## Gavi di Gavi Nicola Bergaglio D.O.C.G 2018 “ la Minaia ”, Italy £6.50 supplement

White Alcohol content 13%.

Pale gold with flashes of diamond brilliance; it has a light, fresh and citrus bouquet. The palate is crisp and dry, with a hint of ripe pears and a complex array of red and green apples, the finish is mouth-wateringly refreshing and lengthy. Gastronomy: perfect for fish, pasta and salad dishes.

## Lugana D.O.C San Benedetto, Italy 2018 £6.50 supplement

White Alcohol content 13%.

It is full-bodied and full-flavored in the mouth, with notes that shift from dried apple and pineapple to pear and vanilla. Its long, brilliant finish lingers with delicious results.

## Da Luca Sparkling Rosé, Italy

Rosé Alcohol content 13%

A sparkling salmon coloured Rosé with aromas of strawberries and peaches. Not overly sweet flavours of berries make this a refreshing drink for a hot & humid night.

## Chianti Classico D.O.C.G 2016/17 £6.50 supplement

Red Alcohol content 12.5%

A lively ruby-red in colour, well-balanced wine with great body that is a suitable accompaniment throughout the meal, excelling in particular with starters and white meats.

## Bertani Ripasso Valpolicella Classico Superiore, Italy 2015 £7.50 supplement -Single Vineyard D.O.C.

Red Alcohol content 13.5%.

Ripasso is an intense, warm and friendly wine, supple and fruity. It is produced by the technique of refermenting Valpolicella on the skins, seeds and pulp (known as pomace) of Amarone and Recioto, to which Bertani adds a small quantity of semi-dried grapes to make the wine's fruity notes more intense and to give it extraordinary freshness. This is a new interpretation of a traditional technique born of Bertani's skill and culture.