

Desserts or Cheese

Meringue Delight

With ice-cream, fruit cocktail and fresh cream.

Sticky Toffee Pudding (Chef own recipe)

Served hot with vanilla ice cream and cream.

Assorted Continental Cheeseboard

Served with dry fruit, honey, walnuts and grapes.

£2.50 Supplement

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.

Assorted Coppa Gelato

Vanilla, Strawberry & Chocolate.

Please choose either **Coffee** (Black, White, Cappuccino, or Espresso),
Tea Or Choice of Liqueur (Latte £1.00 Supplement)

Sides - to share between two

Hot Focaccia Bread for two £3.50 ~ ~ Assorted Bruschetta £5.50 ~ ~ Garlic Bread £4.00

Garlic Bread with Mozzarella £4.95 ~ ~ Basket of Italian Bread for two £2.50 ~ ~ Fries £2.50

Terms & Conditions apply. Booking in advance only. Dishes may contain traces of nuts. Please alert staff of any allergies.

All our prices are inclusive of VAT but subject to 10% service charge to parties of six and over

✓ Denotes Vegetarian Dishes

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 £6.50

One Course including a soft drink £4.95

Starters

Deep-fried Mozzarella Croquette

Garlic Bread with or without Cheese

Duet of Seasonal Melon

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.

Macaroni Cheese ✓

Short pasta baked in the oven with a cheese sauce.

Classic Lasagne al Forno

Traditional lasagne with Bolognese, Béchamel and tomato sauce. Served with fries.

Chicken Goujon

Chicken dressed in breadcrumbs, deep-fried and served over Spaghetti al Pomodoro (Tomato sauce)

Spaghetti or Penne alla Bolognese or with Tomato sauce ✓

Desserts

Homemade Apple pie

Served with ice-cream and whipped cream.

Sticky Toffee Pudding (chef own recipe)

Served hot with vanilla ice-cream and cream.

Assorted Italian ice-cream

With topping

Chocolate Fudge Cake

Served hot with ice-cream and fresh cream.

Ristorante Piccolo Mondo Rensfrew

Two Course Lunch Menu Starter & Main or Main & Dessert £10.50 per person

This is the
Sensational Novelty Menu
Incredible ... but TRUE!
A Complete variety Lunch for Two (2)
and Novelty Tea Time Meal (see details below)
Lunch For only **£12.50** per person = **£25.00** for two

Menu Fully Inclusive of:

1. Aperitif of your choice: Choice of Soft Drink, alcohol free cocktail of the week, a glass of Prosecco, House Wine (Red, White or Rosé), Croft Sherry, Martini Royal & Beer of the week.
 2. Choice of Starter & Main Course Or
 3. Main Course & Dessert or Cheese (£2.50 Supplement on Cheeseboard)
Third Course £ 4.50 Supplement
 4. Complimentary Coffee Or
 5. Liqueur: Sambuca, Amaretto, Limoncello, Maraschino (cherry liqueur), Tia Maria, Baileys, House Whisky, House Brandy
- ~ ~ Any other Liqueur or Spirit not listed above £1.00 supplement ~ ~

... and in the evening

Novelty Tea Time Meal (fully inclusive as above)
Available Tuesday to Friday **£17.50** per person
Alternative Choice: Any Two Course Menu
Starter & Main Course or Main Course & Dessert
For only **£15.00** per person

Evening Novelty Tea Time Meal

£17.50 per person Available Tuesday to Friday

Fully inclusive of:

1. **Aperitif of your choice**
2. **Choice of Starter & Main Course Or**
3. **Main Course & Dessert or Cheese** (£2.50 Supplement on Cheeseboard)
4. **Complimentary Coffee Or**
5. **Liqueur**

Important Notice: Please advise our waiting staff on any food allergy you may suffer in order to prevent such ingredient(s) to contaminate your food. Thank you for your co-operation.

Hors d'Oeuvres

Duet of Seasonal Melon

Spicy meatballs

Made with minced chicken, veal and ham mixed with finely chopped onions, garlic, a hint of chilli, fresh herbs and seasoning, cooked in a savoury tomato sauce and served with a slice of garlic bread.

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 Frits

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

Mussels alla Provinciale £2.00 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.

Classic Italian Minestrone

The classic Italian vegetable soup.

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 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.

Italian Antipasto £2.00 Supplement

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

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

Farmhouse Cream of Vegetable Soup Zuppa della Fattoria

A blend of broccoli, onions, peas, lentils, garlic, carrots, cauliflower, celery, fresh herbs and topped with croutons.

Main Courses

Bœuf au Poivre with Yorkshire Pudding

£2.00 Supplement

Stew of roasted topside of Aberdeen Angus beef in peppercorn sauce made with butter, demi-glace, red wine and cream. Served with potatoes & vegetables.

Classic Lasagne al Forno

Traditional lasagne with Bolognese, Béchamel and tomato sauce. Served with Fries.

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.

Duet of Fillet of Fish Goujon

(Plaice & Haddock)

Dressed in a tempura batter, deep fried and served with fries and tartare sauce.

Escalopes of Chicken Schnitzel

Marinated chicken breast dressed in breadcrumbs, pan-fried and served with boiled potatoes, chopped parsley, green beans and Aioli sauce.

Risotto all' Ortolana

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

Spaghetti alla Carbonara

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

Stew of Gigot & Shoulder Lamb

Tuscany Style £2.00 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.

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. Served with seasonal fries.

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

Escalopes of chicken breast marinated in lemon juice, fresh herbs, garlic & white pepper. Dressed in breadcrumbs, pan fried, then topped with a tomato sauce, Parmesan cheese, mozzarella, then baked. Served with roast potatoes and green vegetables.

WHY NOT ADD A BOTTLE OF WINE FOR ONLY £19.50

White Wines

Berry Estate Chardonnay 2018

Unoaked Chardonnay. Fresh citrus, melon & peach flavours & a soft creamy palate.

Trebbiano IGT 2018

Italy's most widely planted white grape variety with a delicate almond flavour, crispy flinty style and refreshing unoaked finish.

Sauvignon Blanc IGT 2018

A clean, ripe, fruity white wine, well balanced in the mouth.

Rosé Wines

Berry Estate Rosé 2018

Strawberry, cherry and citrus flavours with hints of spice, and a soft creamy palate combine to make this a delicious Australian rosé.

Pinot Grigio Rosé IGT £2.50 Supplement

Red Wines

Merlot 2017/18

An elegant, well-structured Merlot with ripe fruit flavours of cherry & plum and aromas of chocolate and mocha.

Sangiovese IGT 2017/18

Bright ruby red in the glass with aromas of forest fruits, a medium bodied palate & a delicious food-friendly freshness.

Montepulciano d'Abruzzo 2017/18

£3.00 Supplement

The wine is deep ruby red in colour with an intense and fragrant bouquet of jam & cherry, with a hint of sweet violet, dry, full, warm and well defined on the palate.

Chianti DOCG 2016 £3.00 Supplement

UPGRADE to Prosecco ~ £4.50 Supplement

The most stylish and trendy wine in Europe; white, bubbly and full of fruity flavour.

A truly modern taste of Italy CIN! CIN!