



R I S T O R A N T E

Piccolo Mondo

RENFREW

FESTIVE BROCHURE 2025



Please note:
We have extended our dining room area to give more comfort to our customers. From our display cabinet you will be able to see the vast selection of premium wines specially selected from all over the world we have available for your enjoyment.



**AWARDED
BEST RESTAURANT
IN RENFREWSHIRE
2023**

Our range also includes over 6 Proseccos, 10 different Champagnes, like Dom Perignon, Crystal, Bollinger etc. 20 Malt Whiskies or the finest Vodkas, Gins, Brandies and Cognacs.

Our Dining Room total capacity is for about 85 seats. If you may wish to have your own private dining area, we have "The Tuscany Room" for approx. 25 seats.

Ideal for Small Weddings, Retirements, Birthdays, etc and all the special family occasions.

We would like to wish all our Customers a Happy Festive Season 2025/26.
We are open Tuesday to Saturday (Closed Mondays throughout December).
Hogmanay Wednesday 31st December Open until 2am January 1st 2026.

LIVE MUSIC FROM OUR RESIDENT PIANIST
THROUGHOUT DECEMBER
COME AND JOIN US FOR FANTASTIC MUSIC.

MENU'S INDEX & CONTENT

| | | | |
|---------------------------------------|---------|--------------------------------------|---------|
| Festive Menu | 4 - 5 | Special Hogmanay Dinner | 12 - 13 |
| Festive Dinner Menu | 6 - 7 | Wine List for Celebration Menu | 14 |
| Festive Celebration Dinner Menu | 8 - 9 | Booking Form & Terms | 15 |
| Christmas Day Menu | 10 - 11 | | |

FESTIVE CELEBRATION DINNER MENU
A FULLY INCLUSIVE MEAL FOR TWO FROM ONLY £95.00

FESTIVE LUNCH MENU £19.50

Any Two Courses of your Choice (Extra Course £6.50)

FESTIVE PRE-THEATRE MENU

£22.50 (TUE-THU) £25.50 (FRI-SAT & CHRISTMAS EVE)

Available until 7pm (Mon-Thu) - Available until 6.30pm (Fri-Sat & Christmas Eve)

Any Two Courses of your Choice (Extra Course £6.50)

Maximum stay 2 hours from time of booking

ANTIPASTI - HORS D'OEUVRES

SPICY ITALIAN SAUSAGE (SALSICCIA)

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.

HOMEMADE PÂTÉ

Made with chicken, duck liver, spicy ham with onions, garlic, fresh herbs and garnished with toast and crispy salad.

POTTED PRAWNS (£2.50 SUPPLEMENT)

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

CLASSIC ITALIAN MINISTRONE

The classic Italian vegetable soup.

SOUP OF THE DAY

DUET OF SEASONAL MELON

GOAT CHEESE

Deep fried in panko breadcrumbs, served on a bed of beetroot and rocket salad with a balsamic dressing.

MUSSELS ALLA PROVINCIALE (£2.50 SUPPLEMENT)

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

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.

CLASSIC ITALIAN ANTIPASTO "AL TAGLIERE" (CUT BY HAND) (£2.50 SUPPLEMENT)

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

SIDES

| | |
|--|-----------------------|
| TOASTED GARLIC BREAD with Mozzarella | £5.95 |
| BASKET OF ASSORTED ITALIAN BREAD | £4.50 |
| FOCACCIA BREAD with Sea salt, extra virgin olive oil & Rosemary | £4.95 |
| GARLIC BREAD | £4.95 |
| BOWL OF OLIVES | £4.95 |
| BRUSCHETTA WITH PARMA HAM, SALAMI, MASCARPONE CHEESE & OLIVES Toasted Italian bread topped with Parma Ham and salami, with a hint of garlic & basil. | 3 pieces £8.95 |
| CLASSIC BRUSCHETTA Chopped vine tomato with a hint of garlic, basil and topped with Mozzarella cheese. | 3 pieces £7.50 |

SECONDI PIATTI - MAIN COURSES

TRADITIONAL ROAST TURKEY

With chipolata sausage, stuffing, fully garnished with roast potatoes and vegetables.

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 & green vegetables.

LINGUINE ALLA MARINARA (SEAFOOD PASTA SHELL FREE) (£3.50 SUPPLEMENT)

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.

(CREPE) CREPPELLE PICCOLO MONDO

Baked homemade crepes filled with creamy spinach and Ricotta cheese, topped with a tomato sauce and Mozzarella.

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.

GRILLED RIBEYE STEAK (£10.50 SUPPLEMENT)

9oz Scottish Ribeye steak. Fully Garnished with grilled mushrooms, onion rings, tomatoes and chunky chips. Add Peppercorn or Diane sauce £4.50

DUET OF FILLET OF FISH GOUJON

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

SPAGHETTI ALLA CARBONARA

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

PENNE ARRABBIATA

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic. Add chicken breast £2.50 supplement

STEW OF GIGOT OF 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 with puff pastry baby roast potatoes and vegetable with Italian dressing.

DOLCI - DESSERTS

CHOCOLATE FUDGE CAKE

Served hot with ice cream and whipped cream.

CHEESECAKE OF THE DAY

Served with whipped cream. Please ask your server for the flavour available.

CHRISTMAS PUDDING

With Brandy sauce. (Flambé at your table)

TIRAMISU

Classic Italian dessert with whisked eggs, Mascarpone semifreddo, sponge finger, Marsala wine, coffee and cocoa.

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.

GLUTEN FREE AND VEGAN DISHES AVAILABLE UPON REQUEST

 Denotes Vegetarian Dish

FESTIVE DINNER MENU

Available Monday to Saturday anytime throughout December

You may choose Any Two Courses & Coffee £27.50 (Tue-Thu) £29.50 (Fri-Sat & Christmas Eve)

£7.50 Supplement for a Third Course

ANTIPASTI - HORS D'OEUVRES

DUET OF SEASONAL MELON

INVOLTINI DI SALMONE

Smoked salmon filled with prawns in a marie rose sauce served with salad and wholemeal bread.

CROSTINI CON GAMBERONI

Tiger prawns served on char-grilled bread with garlic, chilli and cherry tomato.

HOMEMADE PÂTÉ

Made with chicken and duck liver, spicy ham, with onions, garlic, white wine and fresh herbs and garnished with toast and crispy salad

STUFFED MUSHROOMS

Mushrooms stuffed with cheese, ham, onions, herbs, bread crumbed, deep-fried and served with garlic mayonnaise.

SOUP OF THE DAY

MINISTRONE SOUP

The classic Italian vegetable soup.

MUSSELS ALLA PROVINCIALE

Mussels cooked in finely chopped onions, garlic, white wine, fresh ground black pepper, tomatoes and parsley.

Or MARINIÈRE (no tomatoes) with or without cream.

ARANCINI

Traditional Italian rice balls filled mozzarella, ham and parmesan, coated in golden crispy breadcrumbs and served with a spicy arrabbiata sauce.

CLASSIC ITALIAN ANTIPASTO AL "TAGLIERE" (CUT BY HAND)

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

SPICY ITALIAN SAUSAGE (SALSICCIA)

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.

SIDES

| | |
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| TOASTED GARLIC BREAD with Mozzarella | £5.95 |
| BASKET OF ASSORTED ITALIAN BREAD | £4.50 |
| FOCACCIA BREAD with Sea salt, extra virgin olive oil & Rosemary | £4.95 |
| GARLIC BREAD | £4.95 |
| BOWL OF OLIVES | £4.95 |
| BRUSCHETTA WITH PARMA HAM, SALAMI, MASCARPONE CHEESE & OLIVES Toasted Italian bread topped with Parma Ham and salami, with a hint of garlic & basil. | 3 pieces £8.95 |
| CLASSIC BRUSCHETTA Chopped vine tomato with a hint of garlic, basil and topped with Mozzarella cheese. | 3 pieces £7.50 |

SECONDI PIATTI - MAIN COURSES

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 & fresh herbs.

ROASTED SCOTTISH SIRLOIN IN A CREAMY PEPPER SAUCE

Baked Sirloin of beef sliced and sautéed in a red wine, demi-glace & peppercorn sauce, with fresh herbs. Served over mashed potatoes, with Yorkshire pudding and cauliflower au gratin.

LINGUINE ALLA MARINARA (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.

POLLO ALLA CREMA

Escalope of Chicken sautéed in extra virgin olive oil, white wine sauce with mushroom, onion, a hint of garlic, fresh herbs and cream. Served with green beans and sautéed potatoes

TRADITIONAL ROAST TURKEY

With chipolata sausage, stuffing, garnished with roast potatoes & vegetables.

GRILLED RIBEYE STEAK (£10.50 SUPPLEMENT)

9oz Scottish Ribeye steak. Fully Garnished with grilled mushrooms, onion rings, tomatoes and chunky chips. Add Peppercorn or Diane sauce £4.50

GRILLED FILLET 8OZ (£12.50 SUPPLEMENT)

Fully Garnished with grilled mushrooms, tomatoes, onion rings & chunky chips. Add Peppercorn or Diane sauce £4.50

GLUTEN FREE AND VEGAN DISHES AVAILABLE UPON REQUEST

V Denotes Vegetarian Dish

SPAGHETTI ALLA CARBONARA

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

PENNE ARRABBIATA **V**

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic. Add chicken breast £2.50 supplement

GRILLED FILLET OF SCOTTISH SALMON

Served with Béarnaise sauce and garnished with green beans & sautéed potatoes.

(CRÊPE) CRESPELLE PICCOLO MONDO **V**

Baked homemade crêpes filled with creamy spinach and Ricotta cheese, topped with a tomato sauce and Mozzarella. Delicious.

SEA BASS

Grilled Sea Bass Fillet served over Béarnaise sauce. Fully garnished with sautéed potatoes & green beans.

DOLCI - DESSERTS

TIRAMISÙ

Classic Italian dessert with whisked eggs, Mascarpone semifreddo, sponge finger, Marsala wine, coffee and cocoa.

HOMEMADE APPLE PIE

Served with ice-cream & whipped cream.

STICKY TOFFEE PUDDING (CHEF OWN RECIPE)

Served hot with vanilla ice cream and whipped cream.

CHRISTMAS PUDDING

With Brandy sauce.
(Flambé at your table)

CHOCOLATE FUDGE CAKE

Served hot with ice cream and whipped cream.

HOMEMADE CHEESECAKE

Served with whipped cream. Please ask your server for the flavour available.

TEA OR COFFEE

FESTIVE CELEBRATION DINNER MENU - A COMPLETE DINNER FOR TWO

Menu a: A Complete Two Course Celebration Dinner Menu for only £95.00 = £47.50 per person

Menu b: A Complete Three Course Celebration Dinner Menu for only £105.00 = £52.50 per person

1. FULLY INCLUSIVE OF: An aperitif of your choice: Bellini, Kir Royal, Limoncello Cocktail, Beer of the Month, Sherry.
2. Choose from a large selection of hors d'oeuvres.
3. To complement your meal you may choose a bottle of wine to share between 2 persons from a selected wine list. See page 14
4. Choose from a large selection of main courses- Fully Garnished

5. Choice of Desserts
6. Coffee & chocolate mints
7. After Dinner Drink : CHOICE OF ITALIAN LIQUEUR (Sambuca, Amaretto, Limoncello) HOUSE BRANDY, TIA MARIA, DRAMBUIE, HOUSE MALT WHISKY, PORT or DESSERT WINE.

ANTIPASTI - HORS D'OEUVRES

DUET OF SEASONAL MELON

INVOLTINI DI SALMONE (£3.50 SUPPLEMENT)

Smoked salmon filled with prawns in a marie rose sauce served with salad and wholemeal bread.

CROSTINI CON GAMBERONI (£2.50 SUPPLEMENT)

Tiger prawns served on char-grilled bread with garlic, chilli and cherry tomato.

HOMEMADE PÂTÉ

Made with chicken and duck liver, spicy ham, with onions, garlic, white wine and fresh herbs and garnished with toast and crispy salad.

STUFFED MUSHROOMS

Mushrooms stuffed with cheese, ham, onions, herbs, bread crumbed, deep-fried and served with garlic mayonnaise.

SOUP OF THE DAY

MINESTRONE SOUP

The classic Italian vegetable soup.

MUSSELS ALLA PROVINCIALE

Mussels cooked in finely chopped onions, garlic, white wine, fresh ground black pepper, tomatoes and parsley.

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.

CLASSIC ITALIAN ANTIPASTO AL "TAGLIERE" (CUT BY HAND)

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

SPICY ITALIAN SAUSAGE (SALSICCIA)

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.

SIDES

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| TOASTED GARLIC BREAD with Mozzarella | £5.95 |
| BASKET OF ASSORTED ITALIAN BREAD | £4.50 |
| FOCACCIA BREAD with Sea salt, extra virgin olive oil & Rosemary | £4.95 |
| GARLIC BREAD | £4.95 |
| BOWL OF OLIVES | £4.95 |
| BRUSCHETTA WITH PARMA HAM, SALAMI, MASCARPONE CHEESE & OLIVES Toasted Italian bread topped with Parma Ham and salami, with a hint of garlic & basil. | 3 pieces £8.95 |
| CLASSIC BRUSCHETTA Chopped vine tomato with a hint of garlic, basil and topped with Mozzarella cheese. | 3 pieces £7.50 |

SECOND PIATTI - MAIN COURSES

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 & herbs.

STEW OF GIGOT OF LAMB TUSCANY STYLE

Seasoned with garlic, rosemary, white wine, mint, coarse black pepper, a little chilli, Balsamic vinegar and blended with a tangy tomatoes sauce.

Served with puff pastry baby roast potatoes & vegetable with Italian dressing.

SPAGHETTI ALLA CARBONARA

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

ROASTED SCOTTISH SIRLOIN IN A CREAMY PEPPER SAUCE (CHEF SPECIALITY) (£3.50 SUPPLEMENT)

Baked Sirloin of beef sliced and sautéed in a red wine, demi-glace & peppercorn sauce, with fresh herbs. Served over mashed potatoes, with Yorkshire pudding and cauliflower au gratin.

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!

TRADITIONAL ROAST TURKEY

With chipolata sausage, stuffing, garnished with roast potatoes & vegetables.

GRILLED RIBEYE STEAK (£10.50 SUPPLEMENT)

9oz Scottish Ribeye steak. Fully Garnished with grilled mushrooms, onion rings, tomatoes and chunky chips. Add Peppercorn or Diane sauce £4.50

PENNE ARRABBIATA

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic. Add chicken breast £2.50 supplement

**GLUTEN FREE AND VEGAN DISHES
AVAILABLE UPON REQUEST**

 Denotes Vegetarian Dish

GRILLED FILLET OF SCOTTISH SALMON (£3.50 SUPPLEMENT)

Served with Béarnaise sauce and garnished with green beans & sautéed potatoes.

(CRÊPE) CRESPELLE PICCOLO MONDO

Baked homemade crêpes filled with creamy spinach and Ricotta cheese, topped with a tomato sauce and Mozzarella. Delicious.

SEA BASS

Grilled Sea Bass Fillet served over Béarnaise sauce. Fully garnished with sautéed potatoes & green beans

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, with roast potatoes & green vegetables.

DOLCI - DESSERTS

STICKY TOFFEE PUDDING CHEF OWN RECIPE.

Served hot with vanilla ice cream and whipped cream.

HOMEMADE APPLE PIE

Served with ice-cream & whipped cream.

CHRISTMAS PUDDING

With Brandy sauce.
(Flambé at your table)

TIRAMISÚ

Classic Italian dessert with eggs, Mascarpone semifreddo, sponge finger, coffee & cocoa.

HOMEMADE CHEESECAKE

Please ask for the flavour available.

CHOCOLATE FUDGE CAKE

Served hot with ice cream and whipped cream.

TEA OR COFFEE

THURSDAY 25TH DECEMBER 2025

Three Course Christmas Dinner Menu

Adults - £85.00 | Children under 12 - 50% discount

Served all Day from 12.00 noon & every hour up to 7.30pm last sitting.

(Maximum stay, 2.5 hours each sitting from the time of the booking)

ANTIPASTI - 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.

POTTED PRAWNS

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

CLASSIC ITALIAN ANTIPASTO

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

STUFFED MUSHROOMS

Mushrooms stuffed with cheese, ham, onions, herbs, bread crumbed, deep fried and served with garlic mayonnaise.

SOUP OF THE DAY

MINESTRONE SOUP

The classic Italian vegetable soup.

MUSSELS ALLA PROVINCIALE

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

GOAT CHEESE

Deep fried in panko breadcrumbs, served on a bed of beetroot and rocket salad with a balsamic dressing.

INVOLTINI DI SALMONE

Smoked salmon filled with prawns in a marie rose sauce served with salad and wholemeal bread.

HOMEMADE PÂTÉ

Made with chicken and duck liver, spicy ham, with onions, garlic, white wine, fresh herbs and garnished with toast and crispy salad.

SPICY ITALIAN SAUSAGE (SALSICCIA)

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.

SECONDI PIATTI - MAIN COURSES

TRADITIONAL ROAST TURKEY

With chipolata sausage, stuffing, roast potatoes and vegetables.

STEW OF GIGOT OF LAMB TUSCANY STYLE

Seasoned with garlic, rosemary, white wine, mint, coarse black pepper, a little chilli, Balsamic vinegar and blended with a tangy tomatoes sauce. Served with puff pastry, baby roast potatoes and vegetable.

ROASTED SCOTTISH SIRLOIN IN A CREAMY PEPPER SAUCE

Baked Sirloin of beef sliced and sautéed in a red wine, demi-glace & peppercorn sauce, with fresh herbs. Served over mashed potatoes, with Yorkshire pudding and cauliflower au gratin.

ESCALOPE OF VEAL ALLA CREMA

Escalope of Veal sautéed in extra virgin olive oil, white wine sauce with mushroom, onion, a hint of garlic, fresh herbs and cream. Served with green beans and sautéed potatoes.

CLASSIC LASAGNE AL FORNO

Traditional lasagne with Bolognese, Béchamel and tomato sauce.

GRILLED FILLET OF SCOTTISH SALMON

Served with Béarnaise sauce and garnished with green beans & sautéed potatoes.

(CRÊPE) CRESPELLE PICCOLO MONDO

Baked homemade crêpes filled with creamy spinach and Ricotta cheese, topped with a tomato sauce and Mozzarella.

GRILLED RIBEYE STEAK

9oz Scottish Ribeye steak. Fully Garnished with grilled mushrooms, onion rings, tomatoes and chunky chips. Add Peppercorn or Diane sauce £4.50

SPAGHETTI ALLA CARBONARA

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

GLUTEN FREE AND VEGAN DISHES AVAILABLE UPON REQUEST

 Denotes Vegetarian Dish

GRILLED SEA BASS

Fillet of Sea Bass grilled or baked with fresh rosemary, garlic, fine fennel, white wine, served over a mould of cream potatoes, fresh vegetables and garnished with seasonal salad.

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 & green vegetables.

LINGUINE ALLA MARINARA (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.

PENNE ARRABBIATA

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic. Add chicken breast £2.50 supplement

DOLCI - DESSERTS

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.

HOMEMADE APPLE PIE

Served hot with ice-cream and whipped cream.

CHEESECAKE OF THE DAY

Served with whipped cream. Please ask your server for the flavour available

CHRISTMAS PUDDING

With Brandy sauce.
(Flambé at your table)

CLASSIC TIRAMISÙ

Italian dessert with eggs, Mascarpone semifreddo, sponge finger, coffee & cocoa.

TEA OR COFFEE

with Assorted Continental Chocolate & Biscuits

HOGMANAY - WEDNESDAY 31ST DECEMBER 2025

First Sitting Early Evening Dinner Menu

Any Two Courses & Coffee £34.50 *** Extra course £7.50

Please note: Tables available at 5.30 & 6.00 ONLY. 2 hour time restriction from time of booking.

Second Sitting:

Hogmanay Dinner Menu

Aperitif & Canapes on Arrival

Any Three Courses & Coffee £69.50

Sittings at 8.00, 8.30, 9.00 & 9.30pm - The table is yours until 2am

LIVE MUSIC FROM 10PM UNTIL 2AM DINING & DANCE

The real party starts at 00:01 Thursday 1st January 2026 until 2am.

Celebrate in style the continental way with Asti Spumante,
Prosecco, Aragoste, and Cannoli.

Compliments of Piccolo Mondo

1. FULLY INCLUSIVE OF AN APERITIF OF YOUR CHOICE
2. ASSORTED CANAPES
3. Choose from a large selection of Hors d'Oeuvres

4. Choose from a large selection of Main course - Fully Garnished -
5. Choice of Desserts
6. Coffee & Chocolate mints

ANTIPASTI - HORS D'OEUVRES

INVOLTINI DI SALMONE

Smoked salmon filled with prawns in a marie rose sauce served with salad and wholemeal bread.

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.

CROSTINI CON GAMBERONI

Tiger prawns served on char-grilled bread with garlic, chilli and cherry tomato.

CLASSIC ITALIAN ANTIPASTO "AL "TAGLIERE"

(CUT BY HAND)

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

GOAT CHEESE

Deep fried in panko breadcrumbs, served on a bed of beetroot and rocket salad with a balsamic dressing.

STUFFED MUSHROOMS

Mushrooms stuffed with cheese, ham, onions, herbs, bread crumbed, deep-fried and served with garlic mayonnaise.

HOMEMADE PATE

Made with chicken and duck liver, spicy ham, with onions, garlic, white wine, fresh herbs and garnished with toast and crispy salad.

DUET OF SEASONAL MELON

CHOICE OF SOUPS

Classic Italian Minestrone or Soup of the Day.

SECOND PIATTI - MAIN COURSES

PENNE ARRABBIATA

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic. Add chicken breast £2.50 supplement

(CRÊPE) CRESPELLE PICCOLO MONDO

Baked homemade crêpes filled with creamy spinach and Ricotta cheese, topped with a tomato sauce and Mozzarella.

GRILLED RIBEYE STEAK (£10.50 SUPPLEMENT)

9oz Scottish Ribeye steak. Fully Garnished with grilled mushrooms, onion rings, tomatoes and chunky chips. Add Peppercorn or Diane sauce £4.50

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 & green vegetables.

GRILLED FILLET OF SCOTTISH SALMON

Served with Béarnaise sauce and garnished with green beans & sautéed potatoes.

ROASTED SCOTTISH SIRLOIN IN A CREAMY PEPPER SAUCE (CHEF SPECIALITY)

Baked Sirloin of beef sliced and sautéed in a red wine, demi-glace & peppercorn sauce, with fresh herbs. Served over mashed potatoes, with Yorkshire pudding and cauliflower au gratin.

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.

GLUTEN FREE AND VEGAN DISHES AVAILABLE UPON REQUEST

 Denotes Vegetarian Dish

SEA BASS

Fillet of Sea Bass grilled or baked with fresh rosemary, garlic, fine fennel, white wine, served over a mould of cream potatoes, fresh vegetables and garnished with seasonal salad.

SPAGHETTI ALLA CARBONARA

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

FILLET OF BEEF PICCOLO MONDO (£12.50 SUPPLEMENT)

Sautéed with extra virgin olive oil with onions, garlic, mushrooms, demi-glace, red wine, flamed with Brandy, flavoured with tomato, pepper sauce and blended with cream.

DOLCI - DESSERTS

HOMEMADE APPLE PIE

Served with ice-cream and whipped cream.

ASSORTED CONTINENTAL CHEESEBOARD

Served with dry fruit, honey, walnuts, pear and oat biscuits.

CHRISTMAS PUDDING

With Brandy sauce.
(Flambé at your table)

TIRAMISÙ

Classic Italian dessert with whisked eggs, Mascarpone semifreddo, sponge finger, Marsala wine, coffee and cocoa.

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.

TEA OR COFFEE

with Assorted Continental Chocolate & Biscuits

WINE LIST FOR CELEBRATION DINNER MENU ONLY

To complement your meal you may choose one bottle of wine from this selected wine list to share between two persons.

WHITE WINE

BOTTLE OF PROSECCO DOC SOMMELIER CHOICE (£5.00 SUPPLEMENT)

House Prosecco

PINOT GRIGIO DELLE VENEZIE IGT

A crisp, fruity white wine with a delightful full and ripe aroma, dry, fresh with a long finish on the palate. Suitable to accompany the whole meal and especially for fish dishes.

TREBBIANO IGT

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

SAUVIGNON BLANC IGT

Crisp & lively with zesty citrus aromas. Glorious fruit flavours of fresh lime, lemon & gooseberry combine to create a refreshing aromatic wine

ROSE WINES

PINOT GRIGIO ROSATO, IGT

Vibrant coral pink gives way to a clean and delicately scented nose that has a hint of cherries.

BERRY ESTATE ROSÉ

Strawberry, cherry and citrus flavour with hint of spice and a soft creamy palate combine to make this a delicious Australian wine.

PROSECCO ROSÉ DOC (£5.00 SUPPLEMENT)

This Prosecco is obtained through soft pressing of the Glera and Pinot Nero grapes which have been left in contact with the skins to macerate for several days to give this Rosé its pale pink hue.

RED WINES

SANGIOVESE IGT

Bright ruby red with aromas of forest fruits, a medium bodied palate and a delicious food-friendly freshness.

MONTEPULCIANO D'ABRUZZO

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 DOC

Medium bodied red shows flavours of ripe cherries, plums and spices with a long, intense finish. With ripe tannins, this food wine is made for red meats and tomato based sauces.

MALBEC (£3.50 SUPPLEMENT)

A medium to dark purple with a strong aroma as soon as it hits the glass of dark fruits and spices. On the tongue a big taste, multi layered, broad, round, warm, develops over time in the mouth and during the meal.

ROCCA DELLE MACIE CHIANTI CLASSICO RISERVA D.O.C.G (£7.50 SUPPLEMENT)

Intense and persistent with hints of wild berries that combine well with aromas released by the wood of the barrels. Savoury and full-bodied, it highlights the exceptional persistence of the bouquet.

RIPASSO VALPOLICELLA CLASSICO SUPERIORE D.O.C. (£7.50 SUPPLEMENT)

Produced by the technique of refermenting Valpolicella on the skins, seeds and pulp (known as pomace) of Amarone and Recioto, and to add a small quantity of semi-dried grapes to make the wine's fruity notes more intense and to give it extraordinary freshness.

HOUSE CHAMPAGNE £15.00 SUPPLEMENT

FESTIVE BOOKING FORM & BOOKING TERMS AND CONDITIONS

| | | | |
|---------------------------|---|---------------|------------------|
| Name: | | | |
| Address: | | | |
| Town: | | Postcode: | |
| Home Tel: | | Business Tel: | |
| Menu Choice: | <input type="checkbox"/> Lunch <input type="checkbox"/> Festive Dinner <input type="checkbox"/> Festive Celebration <input type="checkbox"/> Christmas Day <input type="checkbox"/> Hogmany | | Number of People |
| Any Special Requirements? | Please advise us of any Vegan, Vegetarian, Gluten free people in the party and we will suggest dishes suitable to your needs. | E-Mail: | |

We kindly ask the organisers to contact Mr. Jim Major (Restaurant Manager) regarding your plans for the evening i.e. party number, table arrangement (near or far from the dance floor) menu, wine choice and any other requirements.

Booking First Seating:

Meals are at set times : 5.30pm, 6.00pm only.

The maximum time allowed for you meal is just under 2 hours from the time of the booking.

The under two hours restricted time apply to First sitting Customers only.

Booking Second Seating: Tables available at 7.45pm, 8.00pm & 8.30pm. Customers reserved for dinner from 7.45pm onwards and later, may stay as long as they wish. Closing time is 12.00am

We are here to help you and your guests to have a memorable evening at Piccolo Mondo

All reservation must be confirmed within one week and should include the deposit as follow:

Lunch £10.00 per person *** Christmas Day £25.00 per person

Dinner £10.00 per person *** Hogmanay £25.00 per person

The Booking is provisional until the confirmation is received and the deposit is paid and we must receive those within one week from the original booking or will automatically be cancelled.

However, bookings made in December must be confirmed within 3 days and the deposit paid as above. You may pay the deposit by phone using your credit card facility or by cash.

All changes to the original booking i.e. number of people, time etc. has to be notified in writing, fax or e-mail. The final number of people must be confirm at least the day before the function.

ONLY THE DEPOSIT FOR THOSE PEOPLE ATTENDING WILL BE DEDUCTED FROM THE TOTAL BILL. THE REMAINING BALANCE TO BE PAID IN FULL ON THE DAY.

Individual "per person" bills cannot be issued. However for large parties, over several tables, one for each table can be issued.

METHOD OF PAYMENT : ALL MAJOR CREDIT CARDS ACCEPTED.

PLEASE NOTE : ALL OUR PRICES ARE INCLUSIVE OF VAT BUT 10% SERVICE CHARGE WILL BE ADDED TO ALL PARTIES OF SIX & OVER

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.

Merry Christmas

— AND —
HAPPY NEW YEAR

63 Hairst Street, Renfrew, PA4 8QU

Tel: 0141 885 1011 - Fax: 0141 885 9000

Notice to our Customers

Restaurant closed on Sundays, Mondays and also closed Friday 26th December and Thursday 1st January.

Re-open for business Friday 2nd January 2026.

DECEMBER

| M | T | W | T | F | S | S |
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| 1 | 2 | 3 | 4 | 5 | 6 | 7 |
| 8 | 9 | 10 | 11 | 12 | 13 | 14 |
| 15 | 16 | 17 | 18 | 19 | 20 | 21 |
| 22 | 23 | 24 | 25 | 26 | 27 | 28 |
| 29 | 30 | 31 | Jan 1 | 2 | 3 | 4 |
| 5 | 6 | 7 | 8 | 9 | 10 | 11 |



Restaurant Closed