



Piccolo Mondo Renfrew 1986

R I S T O R A N T E  
*Piccolo Mondo*

LUNCH MENU

— ONE COURSE —

£9.95

— TWO COURSES —

£15.50

— THREE COURSES —

£20.50

AVAILABLE TUESDAY TO FRIDAY

SERVED FROM 12.00 NOON TILL 2.15PM (LAST ORDER)

MAXIMUM STAY AT THE TABLE IS 2 HOURS FROM THE TIME OF BOOKING

Piccolo Mondo Glasgow 1920



## STARTERS

### DUET OF SEASONAL MELON **V**

#### 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!

#### MUSSELS ALLA PROVINCIALE **£2.50 Supplement**

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

#### OR MUSSELS MARINIÈRE **£2.50 Supplement**

*(No Tomatoes)* with or without cream optional

#### CALAMARI FRITTI

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

#### 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.

#### 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.

#### TRIO OF MUSHROOMS, MOZZARELLA AND ONION RINGS **V**

Mushrooms, Mozzarella cubes, onion rings and zucchini dressed in breadcrumbs, deep-fried, garnished with a crispy salad and served with garlic mayonnaise.

#### ARANCINI

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

## SOUPS

### CLASSIC ITALIAN MINISTRONE **V**

The classic Italian vegetable soup.

### SOUP OF THE DAY

Please ask your server.



## SIDES

*To share between two  
while you are waiting*

**TOASTED GARLIC BREAD** **£4.95**  
with Mozzarella

**BASKET OF ASSORTED ITALIAN BREAD** **£3.50**

**FOCACCIA BREAD** **£3.95**  
with Sea salt, extra virgin olive oil & Rosemary

**GARLIC BREAD** **£3.95**

**BOWL OF OLIVES** **£4.50**

**BRUSCHETTA 3 pieces** **£7.50**  
**WITH PARMA HAM, SALAMI, MASCARPONE CHEESE & OLIVES**  
Toasted Italian bread topped with Parma Ham and salami, with a hint of garlic & basil.

**CLASSIC BRUSCHETTA** **3 pieces** **£5.95**  
Chopped vine tomato with a hint of garlic, basil and topped with Mozzarella cheese.

**SEAFOOD BRUSCHETTA** **£7.50**  
with prawns, smoked salmon and horse radish sauce.

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.

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

**V** Denotes Vegetarian Dish



Piccolo Mondo Renfrew 1975

## MAIN COURSES

### CLASSIC LASAGNE AL FORNO

Traditional lasagne with Bolognese, Béchamel and tomato sauce.

### 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.

### PACCHERI CACIO E PEPE ALLA ROMANA

Short large tube pasta tossed in sauce with extra virgin olive oil, pecorino cheese and freshly ground black pepper.

### RISOTTO ALL' ORTOLANA v

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

### 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.

### DUET OF FILLET OF FISH GOUJON

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

### PENNE ARRABBIATA v

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

### ROASTED SCOTTISH SIRLOIN IN A CREAMY PEPPER SAUCE £3.50 Supplement

Slices of 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.

**STEAK FRITES** £2.95 Supplement  
6oz flat iron steak cooked medium rare served on a bed of rocket with chips and peppercorn sauce



### VEGETABLES

Broccoli	£3.50
Spinach	£3.50
Asparagus	£4.00
Mushroom Trifolati	£4.00
Italian Mixed Salad	£4.50
Cauliflower au gratin	£4.00
Green Beans	£4.00

### POTATOES

Hand cut Chips	£3.50
Gourmet French Fries	£3.50
Sautéed Potatoes	£4.00
Lyonnais Potatoes	£4.00
Gourmet Chips	£3.50

### SAUCES

Red Wine Sauce	£3.50
Béarnaise Sauce	£3.50
Peppercorn Sauce	£3.50
Arrabbiata Sauce	£3.50
Diane Sauce	£3.50
Garlic Butter Sauce	£3.50
Blue Cheese Sauce (Strong)	£4.00



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## DESSERTS

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### 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.

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## TEA AND COFFEE

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Tea of Coffee **£3.00** Espresso **£2.75** Double Espresso **£3.25** Latte **£3.50**

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## DESSERT COCKTAILS

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### PICCOLO MONDO ROSE £9.00

Tequila Rose, Chambord, Absolut Raspberri

### PICCOLO MONDO ESPRESSO MARTINI £9.00

Our Signature Cocktail! Vodka, Tia Maria, Kahlua & Espresso

### WHITE VELVET ESPRESSO MARTINI £9.00

Disaronno Velvet, Tia Maria, Vodka

