



R I S T O R A N T E

*Piccola Mondo*

R E N F R E W



## Valentine's Menu

### Valentine Dinner Menu

£39.50 per person

Three Course Meal

Complimentary apretif on arrival

'Choice of Valentine Cocktail, Kir Royale  
or Bottle of Beer of the month'

## Antipasti - Starters

### Stuffed Mushrooms

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

### Terrine of Pâté (Smooth Pâté)

Made with chicken, duck liver, and served with warm toast, red currant jelly and garnished with seasonal leaves.

### Involtini Di Salmone

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

### Arancini

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

### Duet of Seasonal Melon

### Soup of the Day

Please ask your server

### Classic Italian Antipasto

A fine, assorted selection of Italian cured meat. Garnished with grilled vegetables.

### Scallops with Pancetta

Pan fried in extra virgin olive oil with a hint of garlic, freshly ground white pepper and chill. Served over a fine pasta noodle (Tagliolini)

### Slices of Haggis and Black Pudding

Coated with egg, oats and breaded in breadcrumbs, deep fried and served over a creamy peppercorn sauce. Very Tasty!

### Crostini Con Gamberoni

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

### Minestrone

The classic Italian vegetable soup. Served with a slice of bread

## Sides – to share between two while you are waiting

Toasted Garlic Bread with Mozzarella	£5.95	~~	Basket of Assorted Italian Bread for 2	£4.50
Focaccia Bread with Sea salt, extra virgin olive oil and Rosemary	£4.95	~~	Garlic Bread	£4.95
Bowl of Olives for 2			£4.95	
Bruschetta with Parma Ham, Salami, Mascarpone cheese and Olives			£8.95	
Toasted Italian bread topped with Parma Ham and salami, with a hint of garlic and basil.				
Classic Bruschetta			£7.50	
Chopped vine tomato with a hint of garlic, basil and topped with Mozzarella cheese.				

**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.**

**\* Please note: The maximum stay from the time of the booking is two hours\***



 Denotes Gluten Free Dish

 Denotes Vegan Dish

 Denotes Vegetarian Dish

## Secondi Piatti - Main Courses

### Seafood Dishes

#### Sea Bass Piccolo Mondo

Whole filled of Sea Bass grilled with fresh rosemary, garlic, fine fennel, white wine, served over a mould of cream potatoes, green beans and garnished with seasonal salad.

#### Grilled fillet of Scottish Salmon

Served with Béarnaise sauce, green beans and roast potatoes.

### Pasta

#### 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!

#### Penne all' Arrabbiata

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

#### Fettuccine Romeo and Giulietta

A special pasta dish created for Valentine's

Fettuccine with chicken strips, chorizo, mascarpone, sun-blushed tomatoes, spinach, a hint of chilli and blended with cream.

### Risotto

#### Seafood Risotto alla Pescatora

Arborio rice tossed in a sauce made with extra virgin olive oil, garlic, chilli pepper, two varieties of prawns, scallops, calamari, mussels, white wine, tomatoes and fresh herbs.

#### Risotto con Asparagi e Piselli

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Risotto cooked with asparagus and petit pois and flavoured with vegetable stock and sun-blushed tomatoes.

### Meat Dishes

#### Grilled Rib-eye Steak Supplement £7.50

9oz Scottish Rib-eye steak cooked to your choice. Fully garnished with grilled mushrooms, tomatoes, onion rings and fries.

Add a sauce of Peppercorn, Diana or Garlic Butter £4.50

#### 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.

#### Veal alla Crema Supplement £4.95

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.

#### Stew of Gigot and Shoulder 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 over mash potato and vegetables and puff pastry.

#### Roasted Scottish Sirloin in a Creamy Pepper Sauce

Baked Sirloin of Beef in a Red wine and demi-glace sauce, with fresh herbs. Served over sautéed potatoes, with Yorkshire pudding and cauliflower au gratin.

Hand cut chips £4.50

Onion Rings £4.50

Sautéed Mushrooms £5.00

Italian Salad £5.50

Zucchini Fritti £5.00

Cauliflower au Gratin £5.00

### Dolci - Desserts

#### Trio of Desserts (to share between two)

Panna Cotta, Sticky Toffee Pudding and Chocolate Brownie

#### Chocolate Fudge Cake

Served hot with ice cream and fresh cream.

#### Tiramisú

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

#### Homemade Apple Pie

Served hot with ice-cream and whipped cream.

#### Seasonal Fresh Fruit Salad

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Tea or Coffee £3.50 with Chocolates

Double Espresso £3.50 Latte £3.75 Cappuccino £3.75



Happy  
Valentine's  
Day

