



A LA CARTE MENU

STARTERS

DUET OF SEASONAL MELON £6.50	V
MELON, PARMA HAM & MASCARPONE CHEESE £8.50	
TERRINE OF PÂTÉ (SMOOTH PÂTÉ) £7.50	
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.	
MUSSELS ALLA PROVINCIALE £7.95	
Mussels cooked in onions, garlic, a hint of chilli, white wine, black pepper, tomatoes and parsley.	
CROSTINI CON GAMBERONI £7.95	
Tiger prawns served on char-grilled bread with garlic, chilli and cherry tomato.	
STUFFED MUSHROOMS £7.50	
Deep fried breaded mushrooms stuffed with a blend of cheese and ham and served over salad leaves with garlic mayonnaise.	
BON BONS OF HAGGIS & BLACK PUDDING £7.95	
(Duet of Scottish delicacy) Coated with egg, oats and breaded in breadcrumbs, deep fried and served over a creamy peppercorn sauce. Very Tasty!	
MEDITERRANEAN ANTIPASTO £7.50	V
A selection of roasted peppers, mushrooms, artichokes, sundried tomatoes, zucchini and roasted onions, preserved in olive oil and served with fresh Mozzarella.	
TRIO OF MUSHROOMS, MOZZARELLA AND ONION RINGS £7.95	V
Mushrooms, Mozzarella cubes, onion rings and zucchini dressed in breadcrumbs, deep-fried, garnished with a crispy salad, served with garlic mayonnaise.	
CLASSIC ITALIAN ANTIPASTO £8.95	
AL "TAGLIERE" (CUT BY HAND) FOR 2 £16.00	
A fine, assorted selection of Italian cured meat like Parma ham, Salami, baked ham, Pancetta etc. Garnished with olives and grilled vegetables.	
SCOTTISH SMOKED SALMON & PRAWNS £9.50	
Served with rocket salad, seafood sauce, lemon wedge and wholemeal bread.	
CLASSIC PRAWN COCKTAIL £7.50	
Succulent Atlantic prawns served with homemade seafood sauce, fresh salad leaves, wholemeal bread and lemon wedge.	

SOUPS

MINISTRONE SOUP £5.50	V
Traditional Italian vegetable soup	
SOUP OF THE DAY £5.50	



SIDES

To share between two while you are waiting

TOASTED GARLIC BREAD £4.50	
with Mozzarella	
BASKET OF ASSORTED ITALIAN BREAD £3.00	
FOCACCIA BREAD £3.50	
with Sea salt, extra virgin olive oil & Rosemary	
GARLIC BREAD £3.50	
BOWL OF OLIVES £3.50	
BRUSCHETTA WITH PARMA HAM, SALAMI, MASCARPONE CHEESE & OLIVES £5.95	
Toasted Italian bread topped with Parma Ham and salami, with a hint of garlic & basil.	
CLASSIC BRUSCHETTA £5.50	
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.

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

SEAFOOD DISHES

SCALLOP & KING PRAWNS

£24.50

Pan fried in extra virgin olive oil, a hint of garlic, freshly ground white pepper, white wine and fresh chilli. Served over fine pasta noodle (Tagliolini) & petit pois.

SEA BASS

£19.50

Fillet of Sea Bass grilled or baked with fresh rosemary, garlic, white wine, served with sautéed potatoes, green beans.

GRILLED FILLET OF SCOTTISH SALMON £19.50

Served with Béarnaise sauce, green beans and roast potatoes.

VEAL DISHES

MEDALLION OF VEAL FILLET ALLA MILANESE

£19.50

Escalope of Veal dressed in breadcrumbs, pan-fried and served with pasta al pomodoro and baby roast potatoes.

MEDALLION OF VEAL FILLET ALLA CREMA

£19.50

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.

CHICKEN DISHES

CHICKEN ALLA PARMIGIANA

£16.50

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

ESCALOPE OF CHICKEN BREAST IN PEPPERCORN SAUCE (POLLO AL PEPE)

£16.50

Sautéed in extra virgin olive oil with white wine, demi-glace and peppercorn sauce and blended with cream. Served over boiled rice and broccoli.

BEEF DISHES

CLASSIC TOURNEDOS ROSSINI 8OZ £35.00

A Very Special Main Course (From The Original Recipe)
Catted from the centre of the fillet of beef, braided and tied around with strips of fatty Pancetta bacon then grilled; cooked medium to medium rare, served over a round slice of toasted Italian bread, topped with our homemade pate, Porcini truffle oil and Madeira sauce. Fully garnished with sautéed potatoes and cauliflower au gratin.

GRILLED SCOTTISH SIRLOIN STEAK £27.50 10OZ –MATURED 28 DAYS

Scottish Sirloin steak. Cooked to your choice. Fully Garnished with grilled mushrooms, onion rings and gourmet chips.

SCOTTISH GRILLED FILLET STEAK £29.50 8OZ –MATURED 28 DAYS

Cooked to your choice. Fully garnished with grilled mushrooms, onion rings and gourmet chips.

PRIME SCOTTISH FILLET OF BEEF £32.50 AL PEPE BALSAMICO (PEPPER STEAK) 8OZ

Cooked in a pepper sauce, red wine, demi-glace, Balsamic vinegar and flamed in Brandy. Fully garnished with sautéed potatoes & cauliflower au gratin.

VEGETARIAN DISHES

CRESPELLE (CRÉPE)

£12.50

Baked homemade crêpes filled with spinach & ricotta, topped with a tomato and cream sauce.

PENNE ALL'ARRABBIATA

£12.50

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

TORTELLONI DELLA CASA

£12.50

Fresh Pasta parcels filled with spinach & Ricotta cheese, sautéed in extra virgin olive oil, a hint of garlic. vegetarian Parmesan cheese, tomato sauce and basil.

Piccolo Mondo Renfrew 1986



PASTA DISHES

CLASSIC LASAGNE AL FORNO £14.50
Traditional lasagne with Bolognese, Béchamel and tomato sauce.

PENNE ALL' AMATRICIANA £14.50
Short pasta tossed in extra virgin olive oil with Pancetta (Guanciale), tomato sauce, garlic, fresh herbs, a touch of chilli & Pecorino cheese.

PENNE PRINCIPESSA (PRINCESS) £14.50
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.

SPAGHETTI ALLA BOLOGNESE £12.50
Classic dish made with a special tomato & beef sauce.

SPAGHETTI ALLA CARBONARA £14.50
Spaghetti tossed in extra virgin olive oil with garlic, parsley, fresh ground black pepper, Pancetta, egg yolk, Parmesan cheese and cream.

RIGATONI DELLE CASA £14.50
(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!

SEAFOOD RISOTTO ALLA PESCATORA £17.50
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.

LINGUINE ALLA MARINARA £17.50

(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, a little garlic, white wine, fresh herbs, tomato and cream sauce.

GOOD FOOD LOVERS

FRESH LOBSTER: ½ LOBSTER
FULLY GARNISHED
£29.50

350 grams approx. Grilled or Thermidor.
Garnished with risotto & French beans.

WHOLE LOBSTER
FULLY GARNISHED
~ IDEAL TO SHARE ~
£58.50

750 grams approx. Grilled or Thermidor.
Garnished with risotto & French beans.

GRILLED SEAFOOD PLATTER
(CHEF'S SPECIALITY)
£32.50 PER PERSON

Grilled scallops, King & Tiger prawns, mussels, single fillet of Sea Bass & fillet of Monkfish, then sautéed in onions, white wine, garlic, black pepper, parsley & saffron rice. Really Something Very Special!

OUR SPECIAL TUSCAN SEAFOOD
STEW (CACCIUCCO)
SIGNATURE DISH
CHEF'S SPECIALITY TO SHARE
£60 PER COUPLE

A Bouillabaisse type of this classic Tuscan seafood dish made with scallops, langoustines, calamari, three different type of prawns, mussels, fillet of monkfish sautéed in finely chopped onions, garlic, fresh herbs, chilli, red wine and plum tomatoes.
Served with "Fettunta" bread.



SIDE ORDERS

Perfect for sharing

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
LYONNAISE 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

DESSERTS

STICKY TOFFEE PUDDING (CHEF OWN RECIPE) Served hot with vanilla ice cream and whipped cream.	£6.95	ASSORTED PREMIUM ICE CREAM With café curls & a selection of fruit coulis.	£6.95
MERINGUE DELIGHT With ice-cream, summer fruit and whipped cream.	£6.95	HOME MADE PANNA COTTA Classic dessert from Piedmont laced with liqueur.	£6.95
CHOCOLATE FUDGE CAKE Served hot with ice cream and whipped cream.	£6.95	AFFOGATO Espresso coffee with vanilla ice cream. Add a liquer for £3.00	£6.95
TIRAMISÚ Classic Italian dessert with Mascarpone semifreddo, sponge finger, coffee & cocoa.	£6.95	SORBET OF THE DAY	£6.95
HOMEMADE CHEESECAKE Please ask for the flavour available.	£6.95	ASSORTED CONTINENTAL CHEESEBOARD Served with dry fruit, honey walnuts, pear and oat biscuits.	£9.50
TORTA DI MELE (HOMEMADE APPLE PIE) Served with ice-cream and whipped cream.	£6.95		

COFFEES

ESPRESSO The classic Italian Coffee, short & intense with a very powerful aroma and aftertaste.	£2.50
MACCHIATO Something different. A shot of espresso marked with a little foamed milk.	£2.75
AMERICANO Hot water topped with double espresso.	£3.00
CAPPUCCINO A shot of espresso topped with microfoamed milk.	£3.00
CAFFÉ LATTE A shot of espresso topped with hot milk and microfoamed milk.	£3.00
CAFFÉ MOCHA A trio of milk, chocolate and espresso.	£3.00

FLAT WHITE A fuller body (double shot of espresso) version of the caffè latte. Only served in one size.	£3.00
HOT CHOCOLATE Please tell us how you like it, Skinny or Decaf.	£3.00
TEA Earl Grey, Flavoured teas.	£3.00
LIQUEUR COFFEE	£5.95

DESSERT WINES

By the Glass 50ml

VIN SANTO - ITALY	£4.50
TORRES MOSCATEL - SPAIN	£4.50