



Piccolo Mondo Renfrew 1986



SPECIAL LUNCH & PRE-THEATRE MENU

SATURDAY LUNCH

— TWO COURSES —

SERVED FROM 12.00 NOON TILL 3.30PM

£16.50

£5.50 SUPPLIMENT FOR A THIRD COURSE

FRIDAY & SATURDAY PRE-THEATRE

— TWO COURSES —

FRIDAY SERVED FROM 4.00PM TILL 7.00PM (LAST ORDER)

SATURDAY SERVED FROM 4.00PM TILL 6.30PM (LAST ORDER)

£21.50

£5.50 SUPPLIMENT FOR A THIRD COURSE

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



STARTERS

DUET OF SEASONAL MELON V

BON BONS 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!

CALAMARI FRITTI

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

MUSSELS ALLA PROVINCIALE £2.50 Supplement

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

PRAWN COCKTAIL

Succulent Atlantic prawns served with homemade seafood sauce, fresh salad leaves, wholemeal bread and lemon wedge.

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.

ITALIAN ANTIPASTO

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

MEDITERRANEAN ANTIPASTO V

A selection of roasted peppers, mushrooms, artichokes, sundried tomatoes, zucchini and roasted onions, preserved in olive oil and served with fresh Mozzarella.

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.

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 £4.50

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 £5.95

WITH PARMA HAM, SALAMI, MASCARPONE CHEESE & OLIVES

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



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MAIN COURSES

RISOTTO ALLA CAMPAGNOLA

Risotto cooked with asparagus and petit pois, cherry tomatoes, basil and flavoured with vegetable stock.

CLASSIC LASAGNE AL FORNO

Traditional lasagne with Bolognese, B. chamel and tomato sauce.

ESCALOPE OF CHICKEN MILANESE

Marinated chicken breast dressed in breadcrumbs, pan-fried and served with pasta al pomodoro.

SPAGHETTI ALLA CARBONARA

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

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!

CHICKEN AND CHORIZO RISOTTO

Rice cooked in extra virgin olive oil with chopped shallots, garlic, diced chicken breast, chorizo, peppers and fresh herbs.

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.

CRESPELLE (CRÊPE)

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

DUET OF FILLET OF FISH GOUJON

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

PENNE ARRABBIATA

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 and broccoli.

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.

DESSERTS

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.

TEA AND COFFEE

Tea of Coffee **£2.75** Espresso **£2.50** Double Espresso **£3.00** Latte **£3.00**



...AND IN THE EVENING WE RECOMEND...

CELEBRATION DINNER MENU

AVAILABLE TUESDAY TO SATURDAY

MENUS FULLY INCLUSIVE OF:

1. An aperitif of your choice: Glass of Prosecco or Prosecco cocktail, glass of wine (*white, red or rosé*), Sherry or Beer of the month, alcohol free drinks
2. Choose from a large selection of starters
3. Choose ONE bottle of wine to share between two from selected wine list on back page
4. Choose from a large selection of main courses
5. Choose from a large selection of desserts
6. Choice of Coffee or Tea
7. Choice of an after-dinner drink or liqueur: Amaretto, Limoncello, Sambuca, Baileys, House Whisky, House Brandy, Port or Maraschino (*Cherry Liqueur*).

Any Drink or Liqueur not listed above will be charged at full list price.

A Complete Three Course Celebration Dinner Menu

*For only £90.00 for two
£45.00 per person*

