

Di PAOLO

— GERRARDS CROSS —



Sunday Set Menu

Di Paolo 22-24 Oak End Way Gerrards Cross Buckinghamshire,
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Sunday Set Menu

Primi

V Zuppa del Giorno

Jerusalem artichokes and parsnips creamy soup with roast red pepper paste served with croutons

***V** Ravioli di zucca nostrana con amaretti

Pumpkin ravioli, pumpkin paste with amaretto liquor grapes, shaved parmesan cheese radicchio, toasted pumpkin seeds and basil olive oil.

***Calamari alla griglia con cotechino**

Grilled calamari with timbale of crispy salad, chilli jam, cotechino, balsamic glazing, basil oil and fried zucchini

Cozze con pomodoro, aglio e peperoncino

Steamed mussels with garlic tomato and white wine touch of chilli garlic bruschetta

Bianchetti fritti e calamari con peperoncino

Fried crispy white bait and calamari coated in spice breadcrumbs served with chilli jam, balsamic glazing, salad fresh lemon and basil extra virgin olive oil

***Pate' di maiale con capriolo**

Smooth pork liver pate with venison and chestnuts served with salad, tomato, rigolette potatoes and garlic bruschetta

Fettuccine con ragu'di carne

Fettuccine with meat ragu', tomato sauce and shaved parmesan cheese.

Secondi

Misto di pesce fritto

Mix of fried fish (cod, salmon, prawns, calamari, ...) served with salad, rocket, tartar sauce and fresh lemon

****Petto di pollo farcito con pinoli**

Breast of corn-fed chicken with pine nuts, roast pancetta,cranberry marinated with port, rosemary, garlic sauté potatoes, carrots and fried green beans.

Fegato di vitello alla veneziana

Sauté of fresh calves liver with lyonnaise onions ,mash potato and savoy cabbage with red wine jus

Scalopine di manzo

Escallops of beef with red cabbage with pine nuts and sultana, fontina cheese fresh tomato, beef jus with fried zucchini

Salmone dall' isola di Mull

Fillet of fresh salmon pan-fried with fresh tomato, garlic and white wine sauce, basil mash with extra virgin olive oil.

****Pancetta di maiale arrosto**

Belly of pork slow cooked with rosmarino in red wine jus, mash potato red cabbage with pine nuts and sultana

***Risotto al cinghiale**

Risotto with wild boar meat sauce shaved pecorino cheese micro salad and basil extra virgin olive oil.

***** Denotes dishes containing pork meat **V** denotes vegetarian dishes

***** denotes dishes containing nuts or sesame oil

You can select a dessert of the day instead of one of your courses

Sunday Lunch Special: 2 courses £15.50

Sunday Dinner Special: 2 courses £18.50

This menu is only available on Sunday

This is a provisional menu and is subject to changes due to MP and seasonal availability

A discretionary 12.5% service charge will be added to your bill