

Dolci

**Piatto di dolci*
A plate of mixed desserts.

** Piatto di formaggi con miele*
A platter of Italian cheese with fresh fruit, walnuts, served with honey and biscuits.

Mixed Sorbet
Blueberry, green apple, lemon

Two course £ 29.50

Or

Three course £34.90

*This menu is not available on Saturday evenings,
groups of 8 or more may need to Pre-order.*

***V** Denotes vegetarian dishes*

** Denotes dishes containing nuts or sesame oil.*

** Denotes dishes containing pork meat.*

*This is a provisional menu and is subject to changes due to MP and seasonal availability. **Please inform your waiter of any allergies.***

12.5% service charge will be added to your bill.

Di PAOLO
— GERRARDS CROSS —



Christmas Party Menu December 2018

Di Paolo

22-24 Oak End Way, Gerrards Cross, SL9 8BR,

01753 880 300

info@dipaolo.co.uk



Primi

V *Passato di zucca dolce*

Mixed pumpkins and butternut squash creamy soup with croutons finished with beetroot paste and roasted pumpkins seed.

***Pate' di maiale**

Smooth liver pate, served with salad, caper berries, borettane onions in balsamic, tomato and basil bruschetta.

Gamberetti con salsa aurora

Prawn with homemade cocktail sauce apple, salad, cherry tomato and fresh lemon.

**** Prosciutto e buffalo**

Parma-ham with buffalo mozzarella, rocket salad, raspberry balsamic, black poppy seeds and extra virgin basil olive oil.

*** V** *Insalata con mozzarella di buffalo*

Buffalo mozzarella with fresh cherry tomatoes, rocket salad, beetroot, roast pumpkins seed, pine nuts raspberry balsamic, basil extra virgin olive oil, sun-dried tomatoes and shaved parmesan.

Secondi

Vitello Ando'

Escallops of veal with garlic spinach, asiago cheese, fresh tomato and veal jus with fried zucchini.

*** V** *Trofie alla crema con funghi misti*

Trofie pasta with wild mushrooms, cream, white wine, walnut, shaved pecorino cheese, micro salad basil extra virgin olive oil.

*** Tacchino originale**

Tender fillet of turkey stuffed with rosemary, sage, chestnuts wrapped in pancetta, served with traditional trimmings roasted potatoes chestnut and brandy gravy.

Sogliola all'aqua pazza con zenzero

Fillet of lemon sole cooked with cherry tomato, ginger, garlic, black olives, chilli, white wine, parsley, spring onions, served with garlic-beans, micro salad and extra virgin basil olive oil.

Medaglione al pepe orientale

Medallion of finest ribeye of beef with black, green and red peppercorn in brandy and red wine sauce finished with roasted potatoes.

*** V** *Ravioli con zucca nostrana*

Pumpkin ravioli, with pumpkin paste a touch of amaretto liquor, finished with pine nuts, roasted pumpkins seed shaved parmesan, radicchio and extra virgin olive oil.