

Di PAOLO

— GERRARDS CROSS —



Italian Restaurant
Buona Pasqua

Join us for the
Easter holidays

01753 880 300

EASTER DAY

Menu

Di Paolo

22-24 Oak End Way Gerrards Cross, SL9 8BR
Tel: 01753 880 300 - Email: info@dipaolo.co.uk
www.DiPaolo.co.uk

Primi

V Zuppa del Giorno

Creamy fresh peas and broad beans soup with spinach leaves, sweet red pepper paste and croutons.

* V Insalata con mozzarella di buffala

Buffalo mozzarella with fresh rocket salad, beetroot pine nuts and raspberry balsamic, sun-dried tomato and shaved parmesan.

* Antipasto misto

Antipasto of mix cold cut (mortadella, parma ham, salami napoli, pancetta) served with garlic crouton, artichoke, olive, cherry tomatoes balsamic glazing, and basil extra virgin olive oil.

* V Gnocchi al basilico e spinaci

Home-made gnocchi with basil and spinach cook in butter and sage served with spinach leaves, pine nut and parmesan cheese.

V Bruschettona Di Paolo

Garlic bruschetta, with mix tomatoes, spinach leaves buffalo mozzarella with fresh basil micro salad and extra virgin basil olive oil.

V Denotes Vegetarian dishes.

* Denotes dishes containing nuts or sesame oil.

* Denotes dishes containing Pork.

2 courses £25.90 or 3 courses £29.90

Please inform your waiter of any allergies

A discretionary 12.5% service charge will be added.

Secondi

Filetto di spigola con argretti

Fillet of sea bass braised with clams, mussel, and prawns served with basil mash, grilled tomatoes, samphire and basil olive oil dressing.

* Petto di pollo con mozzarella

Breast of corn-fed chicken in bread crumbs, grilled with ham, mozzarella, béchamel, parmesan cheese, and tomato sauce, served with garlic beans, carrots, micro salad and extra virgin basil olive oil.

* Agnello al pistacchio

Grilled rack of lamb, pistachio paste, peas, carrots, sauté potatoes with roast garlic and madeira sauce.

Riso di venere con gamberi e crema

Natural black rice served with Cornish crabmeat, prawns, garlic, creams tomatoes sauce, fresh chilli, micro salad, chiaccherelle and basil extra virgin olive oil.

V Tortelloni di zucca

Home made tortelloni pumpkin with mix mushroom, peas, spinach beetroot paste, pecorino, sage, parmesan cheese, micro salad and extra virgin basil olive oil.

Dolci

* Piatto di dolci misti

A plate of mixed deserts.

* Panna cotta al limoncello

Panna cotta with limoncello caule' Served with strawberry and dark chocolate

Sorbet

Lemon, Mango, Blueberry, Green Apple.