



## **Father's Day Menu**

**16<sup>th</sup> of June 2019**

**Di Paolo - Gerrards Cross**

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# Father's Day Menu

16<sup>th</sup> June 2019

A selection of freshly baked bread

## Primi

### V, VG, GO Zuppa Del Giorno

*Creamy carrot, celery, onions, apple, turmeric and ginger soup with beetroot honey paste and croutons.*

### \**Prosciutto San Daniele con melone e mango*

*Parma ham with melon, mango and pomegranate.*

### \* V Pecorino dolce

*Soft goats cheese with fresh rocket salad, beetroot, pine nuts asparagus, artichoke, green olives, mango chutney and raspberry balsamic finished with basil extra virgin olive oil,*

### V Tortelloni di zucca *as starter or main course*

*Hand-made pumpkin tortelloni fresh peas, roast pumpkin cooked in butter and sage parmesan cheese, micro salad and extra virgin basil olive oil.*

### *Carpaccio con miele*

*Carpaccio of fillet beef, radicchio salad, honey, dijon mustard, capers, fresh lemon, micro salad and extra virgin basil olive oil.*

## Secondi

### \* VG Riso di venere *as starter or main course*

*Natural black rice with onions, peas, dried-tomatoes, zucchini, asparagus, sassi beetroot, fresh pomegranate, carrots roasted walnut, micro salad and basil extra virgin olive oil.*

### Triglia

*Filleted red mullet pan cooked with garlic, cherry tomatoes, olives white wine and fish fume served with garlic beans.*

### \* Petto di pollo co prosciutto

*Breast of chicken escalope grilled topped with parma ham, melted mozzarella cheese, tomato white wine sauce served with sauté potatoes.*

### Medaglione di manzo

*Medallion of finest ribeye of beef grilled with madeira sauce served with chips.*

## Dolci

### V Panna cotta al limoncello

*Panna cotta with limoncello coulis served with strawberry and dark chocolate*

### GF Chocolate fudge brownie

*Served warm with vanilla ice cream*

### V Bigné

*Profiteroles, chantilly cream and chocolate sauce.*

### Piatto di formaggi con frutta

*A platter of Italian cheese with fresh fruit served with biscuits*

**£29.90**

**Extra sides, sauté potatoes, broccoli, spinach with garlic, fried zucchini  
£ 3.00 each**

\*Denotes dishes containing pork meat V Denotes vegetarian dishes.

VG Denotes vegan dishes. GF Gluten free

GO Can be made without gluten on request

\*Denotes dishes containing nuts or sesame oil.

This is a provisional menu and is subject to changes.

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