



## **Mother's Day Menu**

**March 11<sup>th</sup> 2018**

### **Di Paolo Restaurant**

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#### Primi

##### **V** Zuppa del Giorno

*Creamy Jerusalem artichoke and parsnip soup with sweet roast red pepper paste and croutons.*

##### **\*Culatello con salmone**

*Culatello cured ham with scottish smoked salmon, rocket, cream cheese and croutons.*

##### **\* Ravioli con polpa di granchi**

*Fresh ravioli, stuffed with white crab meat, samphire, mussel, sea food sweet pepper paste and extra virgin olive oil.*

##### **\* V** Insalata con mozzarella di buffala

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

##### **\*V** Risotto e asparagi con mascarpone e noci

*Risotto with fresh asparagus, mascarpone cheese, walnuts basil oil, chives and shaved parmesan.*

#### Secondi

##### **Agnello reale**

*Grilled rack of lamb cutlet, grilled artichoke and sauté potatoes with roast garlic and madeira sauce.*

##### **Fegato di vitello alla veneziana**

*Sauté of fresh calves liver with lyonnaise onions, peas mash, and fresh grilled tomato.*

##### **Manzo**

*Medallions of finest ribeye of beef with mushrooms, rigolette of potato, garlic green beans and red wine sauce.*

##### **Passera**

*Fillet of sole cooked with fresh cherry tomato, ginger, garlic, white wine, olives, garlic-beans micro salad and basil extra virgin olive oil.*

##### **\* V** Riso di venere

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

#### Dolci

##### **\*Piatto di dolci della mamma**

*A plate of mixed deserts.*

##### **Sorbet**

*Lemon, Mango, Blueberry, Green Apple.*

##### **Piatto di formaggi con frutta**

*A platter of Italian cheese with fresh fruit, nuts and truffle honey.*

**V** Denotes vegetarian dishes. **\*** Denotes dishes containing nuts or sesame oil.

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

**£39.50**

This is a provisional menu and is subject to changes due to MP Seasonal availability and chef inspiration.

*A discretionary 12.5% service charge will be added to your bill.  
We will need a pre-order and a £10.00 deposit per-person to confirm your booking.*