



Mother's Day Menu

March 31th 2019

Di Paolo Restaurant

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Primi

V Zuppa del Giorno

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

* Culatello con salmone

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

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.

* 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.

* Pappardelle con cervo

Pappardelle pasta with venison ragú, pecorino cheese, pine nut, pistachio, sassi beetroot micro salad and extra virgin basil olive oil.

Secondi

Agnello reale

Grilled rack of lamb, 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, rigolette of potato, micro salad and basil extra virgin olive oil.

* V Riso di venere

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.

Dolci

* Piatto di dolci della mamma

A plate of mixed deserts.

Mixed Sorbet

Piatto di formaggi con frutta

A platter of Italian cheese with fresh fruit.

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.