

Dolci

Mixed Sorbet

**Piatto di dolci*

A plate of mixed desserts.

** Piatto di formaggi con miele*

A platter of Italian cheese with fresh fruit, walnuts, served with local honey and biscuits.

Please inform your waiter of any allergies.

V Denotes vegetarian dishes

* Denotes dishes containing nuts or sesame oil.

* Denotes dishes containing pork meat.

VG Denotes vegan dishes. GF Gluten free

GO Can be made without gluten on request

Two course £ 29.90

Or

Three course £34.90

Festive menu is available from

November the 26th--December the 24th.

Parties of 8 or more a pre-orders are necessary

£10.00 deposit per person is required to hold any bookings.

12.5% service charge will be added to your bill.



Christmas Party Menu 2019

Di Paolo

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

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A selection of freshly baked bread

Primi

***VG** *Passato di zucca dolce*

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

***Pate' di salmone**

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

Gamberetti con salsa aurora

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

V *Funghetti fritti*

Crispy fried button mushrooms coated in homemade breadcrumbs served with salad, fresh lemon, balsamic glazing, extra virgin basil olive oil and garlic mayo dip.

*** V** *Insalata con mozzarella di buffala*

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

Secondi

Vitello di Ando'

Pan seared veal with fresh tomato, garlic, capers, olives, and white wine sauce served with garlic jerusalem artichokes.

*** V** *Gnocchi di zucca nostrana*

Homemade pumpkin gnocchi cooked in butter and sage, pumpkin roasted seeds, 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

Medallions of finest fillet of ribeye, black truffle from Norcia with wild mushrooms paste, beef jus, sauté potatoes and micro salad.

GF * VG *Riso di venere*

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

Extra Side Dishes £3.75 each

Patate Saltate

Sauté potatoes, roasted garlic, rosemary.

Zucchine fritti

Deep fried courgette

*** Broccoli con pinoli e grana**

Broccoli, parmesan & pine nuts.