

Dolci

Piatto di dolci

A plate of mixed desserts.

Piatto di formaggi con miele tartufato

A platter of Italian cheese with fresh fruit, walnuts and served with honey and black truffle.

Mixed Sorbet

Blueberry, green apple, lemon

Lunch

Two course £24.50 or Three course £28.00

Dinner

Three course £33.00

*This menu is not available on Saturday evenings,
groups of 8 or more may need to Pre-order.*

V Denotes vegetarian dishes

***** Denotes dishes containing nuts or sesame oil.

***** Denotes dishes containing pork meat.

*This is a provisional menu and is subject to changes due to MP and seasonal availability. **Please inform your waiter of any allergies.***

In the case of party of 8 or more a non- discretionary 12.5% service charge will be added to your bill.

Di PAOLO
— GERRARDS CROSS —



Christmas Party Menu December 2016

Di Paolo

22-24 Oak End Way, SL9 8BR,

01753 880 300

info@dipaolo.co.uk



Primi

V *Passato di zucca dolce*

Mixed pumpkins and butternut squash creamy soup with croutons finished with a beetroot paste.

***Pate' di maiale**

Smooth liver pate, served with salad, rocket, caper berries, borettane onions in balsamic and tomato and basil bruschetta.

Salmone Affumicato e formaggio di capra

Smoked salmon with rocket salad, grilled goat cheese, crostini, lemon balsamic and extra virgin basil olive oil.

**** Prosciutto e buffalo**

Parma-ham with buffalo mozzarella, rocket salad, raspberry balsamic, poppy Seeds, and extra virgin basil olive oil.

Cozze parigine

Steamed mussels in a meuniere sauce, garlic, onions, white wine, touch of pepper, fish jus, lemon and fresh cream.

Secondi

Vitello Ando'

Escallops of veal with garlic spinach, asiago cheese, fresh tomato and veal jus with fried zucchini.

*** V Trofie alla crema con funghi misti**

Trofie pasta with wild mushrooms, cream, white wine, walnut, shaved pecorino cheese micro salad basil extra virgin olive oil.

*** Tacchino originale**

Tender fillet of turkey stuffed with rosemary, sage, chestnuts and wrapped in pancetta, served with traditional trimmings roast potatoes chestnut and a brandy gravy.

Sogliola all'aqua pazza con zenzero

Fillet of lemon sole cooked with cherry tomato, ginger, garlic, black olives, chili, white wine, parsley spring onions, served with garlic-beans, micro salad and extra virgin basil olive oil.

Medaglione al pepe orientale

Medallion of finest ribeye of beef with black, green and red peppercorn in brandy and red wine sauce finished with roast potatoes.

*** V Ravioli con zucca nostrana**

Home-rolled Pumpkin ravioli, with pumpkin paste a touch of amaretto liquor, finished with pine nuts shaved parmesan, radicchio and extra virgin olive oil.