

Di PAOLO  
— GERRARDS CROSS —



*Pranzo del Giorno di Natale 2018*

*Christmas Day Lunch 2018*

**Di Paolo**

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## Il Pranzo del Giorno di Natale 2018 Christmas Day Lunch 2018

### Stuzzichino

**\* *Brodo di funghi con tortellini al prosciutto***

Wild mushrooms consommé with  
tortellini, parma ham and parmesan cheese.

Or

**V *Passato di topinambur e pastinaca***

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

### Primi

**\* V *Ravioli di zucca nostrana con amaretti***

Pumpkin ravioli, pumpkin paste with amaretto liquor, grapes, shaved  
parmesan cheese, radicchio, toasted pumpkin seeds and extra virgin basil  
olive oil.

**\* *Capesante e salmone alle feste***

Scottish smoked salmon with caper berries, red onion, lemon, grilled  
scallops, cotechino sausage, fried parsnip rigolette, balsamic glaze  
and extra virgin basil olive oil.

**\* *Prosciutto con frutta***

Parma ham with melon, mango, rocket salad and pomegranate seeds.

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

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

### Secondi

**\* *Tacchino originale***

Turkey fillet wrapped in pancetta gently cooked  
with rosemary, sage, thyme and cranberries, served  
with roasted potatoes, traditional chestnut stuffing and brandy gravy.

***Agnello Reale***

Grilled rack of lamb cutlets, carrots, roasted garlic sauté potatoes, fried parsnip  
rigolette finished with madeira sauce.

***Sella di capriolo***

Grilled venison steak in a blackberry port sauce served with roasted  
potatoes, garlic beans and extra virgin basil olive oil.

***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.

**\* V *Risotto con boletus e castagne***

Risotto with mixed boletus mushrooms, chestnuts, pecorino cheese, fried parsnip  
rigolette and extra virgin basil olive oil.

### Dolci

**Sorbet**

Mixed sorbet

**\* *Piatto di dolci misti***

A plate of homemade mixed deserts.

**\* *Piatto di formaggi con frutta***

A platter of Italian cheese, crackers with fresh fruit,  
nuts served with honey.

### Café

Mixed Biscotti

V Vegetarian dishes \* Nuts or sesame oil \* Dishes containing Pork.

**Deposit required & Pre-order essential**

A non- discretionary 12.5% service charge will be added.

***£71.90 per person***