

Di PAOLO
— GERRARDS CROSS —



La serata di Capodanno 2018
New Year's Eve 2018

Di Paolo
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La Serata di Capodanno 2018 ***New Year's Eve 2018***

Assaggi

Gamberetti di Capodanno

Prawn salad with pineapple, raspberry paste, homemade cocktail sauce, apple, lemon juice, topped with a black bread crouton.

Primi

V Passato di topinambur e pastinaca

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

*** V Risotto con boletus e castagne**

Mixed boletus mushrooms, chestnut risotto with pecorino cheese, fried parsnip rigolette and extra virgin basil olive oil.

*** Prosciutto di Parma con mango, pera e grana**

Parma ham with melon, pear and parmesan cheese.

*** Cappa Santa con pancetta e cotechino**

Dive scallops wrapped with pancetta cooked in garlic olive oil, coriander, served with grilled cotechino sausage, crispy fried zucchini balsamic, basil olive oil and micro salad.

Secondi

Sella di capriolo

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

**** *Filetto Grasso***

Medallion of finest ribeye of beef with fine pate, walnut, black-currants madeira gravy served with garlic spinach and fried parsnips.

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

Home-rolled pumpkin ravioli, sunflower seeds, pumpkin paste with amaretto liquor, grapes, shaved Parmesan cheese radicchio and basil olive oil

Sogliola

Fillet of lemon sole, cream spinach garlic, white wine, parmesan cheese severed with carrots and parsnips.

Pre~desert

Sorbetto di limone siciliano con prosecco
Sicilian Lemon sorbet with Prosecco.

Dolci

*** *Piatto di dolci di Capodanno***

A plate of mixed deserts

Or

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

A platter of Italian cheese with fresh fruit and local honey with nuts.

Caffe' con biscotti

Please inform your waiter of any allergies.

This is a provisional menu and is subject to changes due to MP and seasonal availability and chef inspiration. Your pre-order and deposit required.

£75.00 per head + 12.5% service charge

V Vegetarian dishes. * Dishes with nuts or sesame oil. * Dishes containing pork meat.