

Di PAOLO

— GERRARDS CROSS —



Di Paolo Restaurant – Gerrards Cross

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

Tel: 01753 880 300 Email: info@dipaolo.co.uk

A selection of canapes on arrival.

Primi

A selection of freshly baked bread.

V Zuppa del Giorno

Mixed pumpkins and butternut squash creamy soup with onions and beetroot paste served with croutons and roast pumpkins seed.

V Trofie arrabiata con rucola

Trofie pasta, with black olives, garlic, chilli, tomato sauce, rocket shaved pecorino cheese and extra virgin basil olive oil

*** V Insalata con mozzarella di buffala**

Buffalo mozzarella with fresh rocket salad, beetroot pine nuts and raspberry balsamic, sun-dried tomato and shaved parmesan.

*** Cappesante con moretta**

Toasted scallops in garlic olive oil, parsley with grilled black pudding served with crispy salad, fresh pomegranate and basil olive oil dressing.

Bresaola con profumo di tartuffo

Bresaola "cured beef" from valtellina with leaf salad and honey dressing, shaved parmesan cherry tomatoes, white truffle olive oil and balsamic glaze.

***Asparagi con pancetta affumicata**

Fresh asparagus with smoked pancetta, white wine, butter, grill tomato, asiago cheese and basil olive oil.

V Denotes Vegetarian dishes.

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

Secondi

V Tortelloni fatti in casa con fughi

Home hand-made tortelloni with wild mushroom, creamy spinach, beetroot paste, pecorino, cheese micro salad, and extra virgin basil olive oil.

*** Fegato di vitello**

Sautéed calves liver with pancetta, mashed potatoes, broccoli with parmesan cheese and port sauce.

*** Petto di pollo con prosciutto**

Breast of chicken escalope grilled topped with parma ham, melted mozzarella cheese, tomato white wine sauce served with sauté potatoes.

Filetto con profumi

Medallions of finest fillet of beef black truffle from Norcia with wild mushrooms paste, beef jus, garlic beans and micro salad.

GF Gamberoni con cappe sante

Tiger prawns and scallops grilled tomato garlic chilli, white wine sauce, served with fresh tomatoes and red onions salad and extra virgin basil olive oil.

Costoletta di Vitello

Veal Chop grilled and served with a wild mushroom sauce, garlic beans and topped with chiacherelle and micro salad.

Passera di Mare

Fresh sole, samphire, cherry tomato, garlic, white wine, fish fumet and sauté potatoes.

Dolci

***Piatto di dolci misti**

A plate of mixed deserts.

Piatto di formaggi con frutta

A platter of Italian cheese, crackers, local honey.

Sorbet

Lemon, Mango, Blueberry, Green Apple