PAOLO'S RESTAURANT

VALENTINES MENU 3 COURSE MEAL - £28.95

STARTERS

Bruschetta v

Home-made bread topped with fresh tomatoes, garlic, mixed peppers, mozzarella, dressed with olive oil.

Asparagus

Asparagus wrapped in smoked salmon, with basil and mozzarella on a bed of tomato sauce.

Calamari Fritti

Fried Calamari rings served on a bed of salad and home made tartare sauce.

MAINS

Sea Bass

Fillet of sea bass, gently pan fried and served on a bed of grilled vegetables with a touch of home made pesto.

Veal Loin

Veal loin gently pan fried, served in a slow cooked tomato and potato sauce, a touch of lemon and French beans.

Mixed Ravioli 🗸

A selection of vegetarian ravioli, dressed with butter, pine nuts and Parmesan shavings.

Pizza Quattro Stagioni

 $To mato,\,mozzarella,\,ham,\,spicy\,\,salami,\,mushroom\,\,and\,\,olives.$

Fillet Gorgonzola

Beef fillet pan fried and served on a bed of sliced fried potatoes and a Gorgonzola sauce with a touch of cream

DESSERTS

Torta della Nona

Chocolate Fudge Cake

Profiteroles

Bellini Sorbet