

PAOLO'S RESTAURANT

VALENTINE'S DAY

3 COURSE DINNER

£35 per person

STARTER:

Insalata Tricolore V (Avocado, tomato and mozzarella salad with extra-virgin and a fresh basil pesto).

Asparagus Al Forno (Oven baked asparagus with butter and Parmesan cheese, topped with Parma Ham).

Smoked Scottish Salmon (with mozzarella, fresh tomato, dill and Parmesan cheese)

Antipasto Della Casa (Mixed Italian Salami, cheese, tomatoes, artichoke, olives and bread)

MAIN:

Risotto Zafferano V (Italian rice, cooked with mushrooms, asparagus, cream and saffron sauce).

Pollo Alla Valdostana (Oven baked chicken breast topped with mozzarella and ham, served on tomato, onion and oregano sauce). Comes with potatoes or vegetables.

Vitello Agli Spinachi E Gorgonzola (Escallops of veal pan fried in butter, with spinach, onions, cream and Gorgonzola cheese). Comes with potatoes or vegetables.

Fillet of Seabass (Pan fried in butter, served on a bed of potato, courgette, green beans and touch of pesto).

DESSERT:

Tiramisu

Cheesecake

Chocolate cake

