Barolo Grill has fast become one of Glasgow's favourite restaurants, winning the Entertainment Guide Award's highly acclaimed 'Best new Scottish Restaurant' award in March 2012.

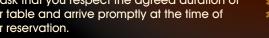
Barolo has also won commendation from the press with the Daily Record's Tam Cowan's 25/25 hotplate award score, and the Scottish Herald's Joanna Blythman praising Barolo's part in a "welcome trend towards authenticity and ingredient pedigree among Scotland's Italian restaurants" with a 9/10 review.

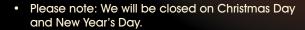
At Barolo Grill we pride ourselves on our top quality Scottish steaks, meats and seafood, cooked to perfection, and served with a contemporary Italian touch. Let us make your Christmas party perfect, with a delicious festive menu designed by head chef Carlos Ragone and friendly, professional service to make your event go smoothly and allow you to relax this festive season.

#### CONDITIONS OF BOOKING

The booking is provisional until the confirmation is received and the deposit is paid. We must receive these within one week of the initial reservation or the booking maybe cancelled.

- Please call with your final numbers 2 days before the date of your reservation.
- Only the deposit for those people attending will be deducted from the total bill.
- For all parties we recommend that the organizer selects and pre-orders the wines 2 days in advance.
- All prices shown are inclusive of V.A.T.
- A 10% Service Charge will be added to parties of 6 or more.
- Due to demand, it may occasionally be necessary to split tables.
- We ask that you respect the gareed duration of your table and arrive promptly at the time of your reservation.









## WINE LIST

#### WHITE

#### PINOT GRIGIO LA LAGUNA £15.95

Gentle aromas of sugared almonds and a soft, clean off-dry Pinot Grigio crispness and mild spice hints. Delightful white wine. 175ml £4.15 250ml £5.75

#### ALTANA DI VICO SAUVIGNON TRIVENETO £18.95

Pale straw in colour with an intense and aromatic bouquet. The palate is dry, pleasant and rich. 175ml £4.65 250ml £6.45

#### ROERO ARNEIS IL MONFRIGO DEZZANI PIEMONTE £25.95

An excellent example of a wine from the Piedmont region. Deep straw yellow in colour with rich, fresh aromas of banana, pear and a soft fruit palate. Delicate and balanced.

#### RED

BARBERA DOC LA FOLLIA PIEMONTE £15.95 Full and fruity with lots of flavour, a great value red wine 175ml £4.15 250ml £6.45

#### ARDESIA MERLOT VENETO £18.95

Ruby red in colour with red berry fruits on the nose and intense damson fruit flavours 175ml £4.65 250ml £6.45

#### BAROLO FLORI DOCG £29.95

Made from the Nebbiolo grape in Piemonte, the wine has a complex and spicy nose. On the palate it is rich, full-bodied with sweet tannins and a dry finish. 175ml £7.45 250ml £9.95

#### ROSE

PINOT GRIGIO ROSE IGT ANCORA LOMBARDIA, £18,95 Fresh and dry, crammed with summer fruit flavours and aromas. A different and exciting angle on the Pinot Grigio grape variety.

175ml £4.65 250ml £6.45

### PROSECCO AND CHAMPAGNE

#### PROSECCO FRIZZANTE CORDA DEI COLLI TREVIGIANI £23.95

This Prosecco has a strong floral bouquet, light body and an elegant fruity taste
125ml £4.75

## HERVIEUX-DUMEZ BRUT CHAMPAGNE £39.95

Produced by a small but much sought after Champagne grower, rich and biscuity with a refreshing dry finish 125ml £8.95

> Please note that this is a sample selection, see our full wine list at www.barologrill.co.uk



92-94 MITCHELL STREET GLASGOW



CELEBRATE AT AWARD WINNING BAROLO GRILL THIS FESTIVE SEASON!

www.barologrill.co.uk



# **LUNCH MENU**

## 3 COURSES £19.95

(3 COURSES FRIDAYS £21.95)

PLEASE NOTE THAT THIS IS A SAMPLE MENU ONLY AND DISHES ARE SUBJECT TO CHANGE

### **PASTA FAGIOLI**

Pasta & borlotti bean soup with fine vegetables, black kale, garlic croutons & shredded Prosciutto

#### TERRINA DI SELVAGGINA

Marbled game terrine, served with a cranberry compote

CAPRESE CON BURRATA (V)
Fresh Italian Burrata cheese with sliced plum tomato, fresh basil & extra virgin olive oil

#### **CROSTINI FUNGHI E TALEGGIO (V)**

Toasted Italian bread with porcini mushroom, Taleggio and a truffle & watercress salad

### SALMONE CON VECCHIA ROMAGNA

Home-cured brandy salmon with caramelised orange & caper salad

#### **INVOLTINI DI TACCHINO**

Breast of turkey roulade wrapped in Parma ham and stuffed with pear and lemon thyme, served with chipolatas, vegetables & sautéed potatoes

#### MANZO STUFATO AL BAROLO

Beef shin braised in Barolo wine, with confit garlic, fondant potato & braised cabbage

#### **BRANZINO CON SEDANO RAPA E SPINACI**

Pan seared seabass with celeriac mash, sautéed spinach & a red pepper coulis

#### LINGUINE FUNGHI (V)

Linguine with mixed wild mushrooms & black truffle cream

#### **RISOTTO CON POLLO AFFUMICATA**

Risotto rice with cherry tomato, smoked chicken & basil

#### PIZZA PATATE E ROSMARINO (V)

With sliced potato, rosemary and Pecorino cheese

#### **BUDINO DI NATALE**

Rich Christmas pudding with brandy and a brandy and cinnamon mascarpone cream

#### TIRAMISU

Classic mascarpone and coffee tiramisu

#### PANNACOTTA CON RIBE NERO

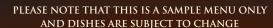
Blackcurrant and cassis pannacotta with Chantilly cream



# **DINNER MENU**

## 3 COURSES £32.95

(3 COURSES FRIDAYS £34.95)



#### **PASTA FAGIOLI**

Pasta & borlotti bean soup with fine vegetables, black kale, garlic croutons & shredded Prosciutto

#### TERRINA DI SELVAGGINA

Marbled game terrine, served with a cranberry compote

CAPRESE CON BURRATA (V)
Fresh Italian Burrata cheese with sliced plum tomato, fresh basil & extra virgin olive oil

#### **GAMBERONI E CAPESANTE**

Pan seared prawns & scallops with pancetta, peas & cherry tomato broth

#### **ANTIPASTO BAROLO**

Our finest selection of cured Italian meats & cheeses

#### **CROSTINI FUNGHI E TALEGGIO (V)**

Toasted Italian bread with porcini mushroom, Taleggio and a truffle & watercress salad

#### **INVOLTINI DI TACCHINO**

Breast of turkey roulade wrapped in Parma ham and stuffed with pear and lemon thyme, served with chipolatas, vegetables & sautéed potatoes

#### **BISTECCA DI MANZO**

Aged sirloin steak, cooked to your liking with fondant potato, ginger green beans and spiced wine jus

#### **IPPOGLOSSO INCROSTA**

Halibut with basil mash & a crab and sun blushed tomato crust

### **RISOTTO CON CARCIOFI (V)**

Risotto rice with artichoke, black truffle & aged Parmesan

#### SPAGHETTI POMODORO E SALSICCIA

Spaghetti with confit and sun dried tomatoes & sliced Italian sausage

#### PIZZA CON CIPOLLE ROSSE E BRESAOLA

With caramelised red onion and bresaola

PIZZA VERDURE (V)
With roasted vegetables, a drizzle of chilli oil, San Marzano tomato and Fior di Latte mozzarella

**BUDINO DI NATALE**Rich Christmas pudding with brandy and a brandy and cinnamon mascarpone cream

#### PANNACOTTA CON RIBE NERO

Blackcurrant and cassis pannacotta with Chantilly cream

www.barologrill.co.uk. Alternatively please call us directly to check availability with our Christmas coordinator before filling in this form. To secure your reservation, please fill in the form below and post or hand in to the address below with a deposit of £10 per person.

You can book and pay your deposit anytime online at

ADDRESS		
POSTCODE		
TELEPHONE NUMBER		
FAX NUMBER		
EMAIL		
FESTIVE LUNCH MENU		
DATE REQUIRED	TIME REQUIRE	D
NUMBER IN PARTY	DEPOSIT PAID	
FESTIVE DINNER MENU		
DATE REQUIRED	TIME REQUIRE	D
NUMBER IN PARTY	DEPOSIT PAID	
WINE PRE-ORDER (COMPLETE NUMBER OF BOTTLES REQUIRED)		
RED	QUANTITY	,
WHITE	QUANTITY	′

SEND YOUR APPLICATION TO:

DATE

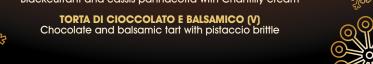
I HAVE READ AND AGREED TO THE CONDITIONS OF BOOKING



92-94 MITCHELL STREET GLASGOW G13NQ

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NAME