

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 agreed duration of your table and arrive promptly at the time of your reservation.
- Please note: We will be closed on Christmas Day and New Year's Day.



## 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](http://www.barologrill.co.uk)

# Barolo GRILL

92-94 MITCHELL STREET GLASGOW



CELEBRATE AT AWARD  
WINNING BAROLO GRILL  
THIS FESTIVE SEASON!

[www.barologrill.co.uk](http://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 tiramisù

## PANNACOTTA CON RIBE NERO

Blackcurrant and cassis pannacotta with Chantilly cream

# DINNER MENU

3 COURSES £32.95  
(3 COURSES FRIDAYS £34.95)

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

## 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

## TORTA DI CIOCCOLATO E BALSAMICO (V)

Chocolate and balsamic tart with pistaccio brittle

You can book and pay your deposit anytime online at [www.barologrill.co.uk](http://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.

NAME

ADDRESS

POSTCODE

TELEPHONE NUMBER

FAX NUMBER

EMAIL

## FESTIVE LUNCH MENU

DATE REQUIRED  TIME REQUIRED

NUMBER IN PARTY  DEPOSIT PAID

## FESTIVE DINNER MENU

DATE REQUIRED  TIME REQUIRED

NUMBER IN PARTY  DEPOSIT PAID

WINE PRE-ORDER (COMPLETE NUMBER OF BOTTLES REQUIRED)

RED  QUANTITY

WHITE  QUANTITY

I HAVE READ AND AGREED TO THE CONDITIONS OF BOOKING

SIGNED  DATE

SEND YOUR APPLICATION TO:

**Barolo**  
GRILL

92-94 MITCHELL STREET GLASGOW G1 3NQ

TEL: 0141 221 0971

E: [INFO@BAROLOGRILL.CO.UK](mailto:INFO@BAROLOGRILL.CO.UK)