

Antipasti STARTER

PASTA E FAGIOLI £4.45
Traditional Piedmontaise pasta & barlotti bean soup with fine vegetables, black kale, garlic croutons & shredded Prosciutto

ARANCINI (V) £5.95
Breaded wild mushroom risotto ball with a truffle sauce

INVOLTINI ALLA PIEMONTESE £6.45
Filo parcel filled with crumbed Italian sausage, mozzarella, porcini mushrooms & fennel with a spiced sunblushed tomato dressing

GAMBERONI AL LIMONCELLO £7.25
Large tiger prawns in a Limoncello infused cocktail dressing on a bed of shredded Romaine lettuce

VITTELO TONNATO £7.45
Sliced veal with a piquant tuna & caper dressing

CAPRESE CON BURRATA (V) £8.45
Fresh Italian Burrata cheese from Puglia with sliced plum tomato, fresh basil & extra virgin olive oil

CARPACCIO DI MANZO £8.95
Thinly sliced seared fillet of beef with a marinated mixed bean salad & Parmesan shavings

COZZE E VONGOLE £6.95
Steamed mussels and clams with fresh garlic, white wine & saffron served with toasted foccacia

GAMBERONI CON PANCETTA £7.45
King prawns with smoked pancetta, garlic, chilli, white wine & butter

CAPRINO CON PERA (V) £5.95
Pan seared goats cheese with caramelized pear and almond brittle, lambs leaf & watercress salad with a strawberry vinaigrette

CAPPESANTE CON BARBABIETOLE £8.25
Seared scallops served on a medallion of beetroot with a sweet pepper puree & an essence of spinach & basil

Piatti da Dividere PLATES TO SHARE

FRITTO ALLA PORTOFINO £15.95
Lightly fried calamari, scallops, prawns, courgette & sweet pepper in a light batter with aioli & a spiced sunblushed tomato dip

CROSTINI MISTI (V) £8.95
Chef's selection of crostini & brushettas to share

ANTIPASTO BAROLO £14.95
Salami Barolo, Prosciutto di San Danielle, Speck, Schiacciata Picante, mixed grilled vegetables, olives, a selection of Italian cheeses & foccacia

Insalata SALADS

INSALATA ALLA CESARE (V) £8.95
Home-made Caesar dressing, Romaine lettuce, Parmesan shavings & garlic croutons
With hand flaked smoked chicken add £2.95
With grilled chilli & garlic jumbo prawns add £3.95

INSALATA DI GRANCHIO £14.95
Fresh west coast brown crab with spring onion & fresh chilli, tossed with a lightly spiced mayonnaise and served with a mixed leaf & cress salad with toasted fingers of foccacia

INSALATA ALLA BAROLO (V) £12.95
Seared artichoke hearts, Taleggio, olives, soft boiled egg, crouton, grilled Mediterranean vegetables with a spiced sunblushed tomato mayonnaise dressing

Foccacia alla Italia STONEBAKED ITALIAN BREADS

ROSEMARY & COARSE SEA SALT (V) £4.95
MOZZARELLA, TOMATO & BASIL (V) £5.95
PANCETTA & MOZZARELLA £6.95
PIEDMONTAISE SAUSAGE & SPICED BROCCOLI WITH TALEGGIO £7.45

Barolo GRILL

Pasta e Risotti PASTA & RISOTTO

RIGATONI CON POLLO £9.95
Smoked chicken & porcini mushrooms in a rich tomato sugo

RIGATONI CON SALSICCIA £9.95
Crumbed Italian sausage meat with red onion, roasted peppers, rich tomato sugo & cream

PAPPARDELLE CON MANZO £11.95
Slow cooked beef ragu, sunblushed tomato, black olives & baby capers

LASAGNE ALLA BOLOGNESE £9.45
Traditional lasagne of Bologna with minced beef & veal steak in a rich tomato sugo, layered with sheets of pasta & creamy béchamel. Baked Al Forno with Pecorino

SPAGHETTI ALLO SCOGLIO £12.95
An array of seasonal Scottish seafood in a Gavi white wine sauce, capers, roasted garlic & dill

PAPPERDELLE ALLA CARBONARA CON GRANCHIO £12.45
Fresh west coast brown crab & smoked pancetta in a light carbonara sauce

AGNOLOTTI ALLA PIEMONTESE £11.95
Large pillows of pasta, stuffed with Pancetta, minced beef, spinach & Parmesan in a light tomato & white wine sauce with a touch of sage

GNOCCHI AL GORGONZOLA (V) £9.95
Small potato dumplings with a Gorgonzola & radicchio cream sauce topped with roasted walnuts & pesto

SPAGHETTI AL POMODORO (V) £8.95
Fresh cherry tomatoes, tomato sugo & basil

RISOTTO AI GAMBERI E LIMONE £11.95
Camaroli risotto rice with large tiger prawns, a fresh hint of lemon, cherry tomatoes, baby leaf spinach & a drop of Avruga caviar

RISOTTO ALLO ZAFFERANO CON CARCIOFI E TARTUFO (V) £12.95
Camaroli rice in a creamy saffron & mascarpone sauce with seared artichoke hearts, black truffle shavings & aged Parmesan

Pizza HAND STRETCHED PIZZA

Our pizza's are hand stretched by our 'Pizzolo' & baked in a traditional Woodstone pizza oven. We use San Marzano tomatoes & Fior di Latte Mozzarella on all our pizzas.

MARGHERITA (V) £8.75
Tomato, Fior di Latte Mozzarella & fresh basil

MARGHERITA DOC (V) £10.45
Slices of Buffalo Mozzarella & fresh basil

POLLO CON AGLIO E FUNGHI £9.75
Grilled chicken, roast garlic & wild mushrooms

SPECK £9.95
Speck, mascarpone, basil oil, roast garlic puree & ruby chard

BROCOLI E PANCETTA £9.95
Pancetta, spiced broccoli & truffle oil

SCHIACCIATA PICANTE £9.95
Spicy Schiacciata Salami, red peppers & fresh rocket

FRUTTI DI MARE £12.95
Calamari, tiger prawns, clams, fresh brown crab meat, mussels & herb garlic oil

GAMBERONI £11.95
Tiger prawns, cherry tomatoes & rocket

BIANCA (V) £9.95
White pizza with assorted wild mushrooms, Taleggio, potato slivers, baby leaf spinach & homemade chilli oil

FUNGHI (V) £10.95
Porcini mushrooms with pesto

VERDURE (V) £9.95
Roasted vegetables with Fior di Latte Mozzarella & a drizzle of chilli oil

MANZO E MELANZANE £10.25
Braised beef, roasted aubergine, tomato & red onion

Bisteche alla Griglia STEAKS FROM THE GRILL

Our specially selected Mathers Gold Standard Beef is provided by Simon Howie of Perth. This cattle is raised on the lush pastures of Aberdeenshire providing consistent award winning beef. Traditionally matured on the bone for a minimum of 28 days to ensure the perfect tenderness & flavour. Our steaks are seasoned with an aromatic sea salt rub.

**Served with your choice of:
Chunky hand cut chips, creamed celeriac & potato mash or house salad.**

10OZ SIRLOIN £19.95
Perfectly seasoned & tender sirloin

8OZ FILLET £24.95
Tender, thick cut fillet steak

12OZ RIB-EYE £24.45
Well marbled, juicy & full of flavour

18OZ T-BONE £32.95
Tender fillet & sirloin on the bone

10OZ VEAL CUTLET £19.95
Succulent cutlet of veal

SURF & TURF £5.95
Add to any of our steaks a skewer of jumbo king prawns spiced with smoked paprika & garlic butter

BAROLO GRILL SIGNATURE CRUSTS & SAUCES
Barolo Red Wine Jus • Peppercorn sauce £2.95
Porcini & Marsala sauce • Black truffle sauce • Gorgonzola sauce

Roasted garlic & Parmesan crust • Horseradish and oregano steak crust £1.95

Specialita alla Griglia BAROLO GRILL SPECIALS

SALSICCIA PICANTE TOSCANA GRIGLIATA £12.95
Spicy grilled Tuscan sausage, with creamy celeriac mash, Fontina cheese & black truffle sauce

POLLO ARROSTO CON SALSA AL MARSALA £14.95
Grilled breast of chicken wrapped in Speck, with a thyme & roast garlic Marsala sauce

IL NOSTRO HAMBURGER - BAROLO STYLE £9.95
8oz charred home pressed beef & veal steak mince burger, topped with tomato pickle & mozzarella on brioche with hand cut chips

COSTOLETTE D'AGNELLO £19.95
A 9oz rack of specially selected prime Scottish lamb rested on confit garlic & minted broadbeans with fondant potato

COSTATA DI VITELLO ALLA MILANESE £21.95
Veal chop breaded in lemon & Parmesan breadcrumbs with spaghetti in a tomato ragu

Pesce alla Griglia SEAFOOD GRILLS

TROTA ALLE ERBE £16.95
Whole de-boned rainbow trout with Italian herbs and celeriac creamed potato mash

FILLETTO D'IPPOGLOSSO £18.95
Halibut flambéed with prawns in a Sambuca & Parmesan cream with wilted spinach and spiced broccoli

SPIEDINI DI CAPPESANTE E GAMBERI £17.45
Grilled kebab of scallops & prawns, marinated in lemon & olive oil with a lemon risotto

Contorni ON THE SIDE

CHUNKY HAND CUT FRIES £2.95
PARMESAN TRUFFLE FRIES £3.25
HOUSE SALAD £2.75
CELERIAC & CREAMED POTATO MASH £2.95
MINTED BROADBEANS WITH PANCETTA £2.95
HONEY ROASTED VEGETABLES £2.95
ROASTED GARLIC MUSHROOMS £2.75
ROCKET & PARMESAN SALAD £2.95
SPICED BROCCOLI £2.95

(V) Suitable for Vegetarians

Barolo GRILL

Italy is home to some of the oldest and most well respected wine-producing regions in the world.

The widely differing geography and largely moderate Climate of the country allow successful wine growing, from the Alps in the north to almost-within-sight of Africa in the south, producing interesting and complex varieties.

Champagne & Prosecco

	125ml	Bottle
PROSECCO FRIZZANTE CORDA DEI COLLI TREVIGIANI SAN SIMONE	£4.50	£22.95
This Prosecco has a strong floral bouquet, light body and an elegant fruity taste.		
MIRABELLO SPARKLING PINOT GRIGIO ROSÉ	£4.50	£22.95
Lively rosé fizz with delicate aromas of red berries and a lush palate of summer fruits.		
HERVIEUX-DUMEZ BRUT CHAMPAGNE		£39.95
Produced by a small but much sought after Champagne grower. Rich and biscuity with a refreshing dry finish.		
BOLLINGER CHAMPAGNE		£55.00
A big, biscuity, flavoursome style is achieved by using a good proportion of older reserve wines in the blend, and by only including the first pressing of the grapes. Recommended.		
LAURENT-PERRIER ROSÉ CHAMPAGNE		£79.00
Lovely fresh pink colour with nuances of wild strawberries in the attractive dry flavour. Excellent.		
DOM PÉRIGNON VINTAGE CHAMPAGNE		£135.00
Top of the range, deluxe champagne from the world's best known Champagne house - Moët & Chandon. Dry and full flavoured, a real "occasion" wine.		

Vino Bianco Della Casa HOUSE WHITES

	175ml	250ml	Bottle
PINOT GRIGIO IGT LA FOLLIA VENETO	£3.95	£5.45	£15.95
Gentle aromas of sugared almonds and a soft, clean un-spoilt off-dry Pinot Grigio crispness with mild spice hints. Delightful white wine.			
ALTANA DI VICO SAUVIGNON TRIVENETO	£4.50	£6.25	£17.95
Pale straw in colour with an intense and aromatic bouquet. The palate is dry, pleasant and rich.			
VERDICCHIO DEI CASTELLI DI JESI CLASSICO DOC LE MARCHE	£5.25	£7.15	£20.95
A classic citrusy, award winning wine. Verdicchio is a unique, nutty grape, a good alternative to Chardonnay & Sauvignon Blanc.			
BARBERA DOC LA FOLLIA PIEMONTE	£3.95	£5.45	£15.95
Full and fruity with lots of flavour, a great value red wine.			
ARDESIA MERLOT VENETO	£4.50	£6.25	£17.95
Ruby red in colour with red berry fruits on the nose and intense damson fruit flavours.			
PRIMITIVO IGT BAROCCO PUGLIA	£5.25	£7.15	£20.95
Intense ruby red colour with fruit cake aromas and full, rich fruit flavours, hints of cinnamon and nutmeg.			
BAROLO PATRIZI PIEMONTE	£6.95	£9.95	£29.95
Open, spicy aromas with notes of dried fruits and leather and packed with damson and wild cherry fruit flavours. Warm, velvety and fantastically flavoursome.			

Vino Bianco WHITE WINE

	Bottle
'PRENDAS' VERMENTINO DI SARDEGNA DOLIANOVA	£21.95
Straw yellow with light greenish reflections, intense fresh aromas with hints of spiced apple and slightly bitter, long lasting flavours.	
PINOT GRIGIO DOC VILLA CHIOPRIS GRAVE DEL FRIULI	£22.95
Packed with rich, fresh fruit flavours such as honey and apple with an elegant dry finish. Very good structure and well balanced.	
VILLA CHIOPRIS SAUVIGNON BLANC DOC GRAVE DEL FRIULI	£23.95
Lovely chalky aromas with hints of pear drop and a pleasant bitter finish.	
ROERO ARNEIS IL MONFRIGO DEZZANI PIEMONTE	£23.95
An excellent example of a wine from the Piedmont region. Deep straw yellow in colour with rich, fresh aromas of banana, pear, and a fabulously soft, fruity palate. Delicate and balanced.	
LUGANA DOC SAN BENEDETTO ZENATO VENETO	£27.95
Full of very appealing crisp orchard fruit aromas that gradually expand into a rich and complex white wine with a round and generous palate and a wonderfully long, savoury finish.	

CUSUMANO ANGIMBE IGT SICILIA	£28.95
Multi award winner with a unique bouquet ranging from fresh flowers to ripe tropical fruits and a very pleasing flavour.	
DUE UVE IGT BERTANI VENETO	£34.95
A wonderfully crisp, dry wine with good fruit flavours and medium body.	
CHARDONNAY DEL VENETO SANTA CRISTINA VENETO	£29.95
Pale gold in colour with an intense, fine and elegant bouquet and a full, supple and persistent palate.	
GAVI DI GAVI DOCG POGGIO DEL TIGLIO GUIDO MAZZARELLO PIEMONTE	£29.95
Intensely fruity bouquet with notes of peaches and apricots and long lasting, fresh, rich flavours. A classic!	
GRECO DI TUFO DOCG VILLA MATILDE	£37.95
Complex wine with integrated white peach and sweet almonds; a perfect balance of fruit and acidity in the mouth with a crisp finish.	

Vino Rosé ROSÉ WINES

	175ml	250ml	Bottle
PINOT GRIGIO ROSÉ IGT ANCORA LOMBARDIA	£4.50	£6.25	£17.95
Fresh and dry and crammed with summer fruit flavours and aromas. A different and very exciting angle on the Pinot Grigio grape variety.			
ROSASPINA ROSATO MONCARO LE MARCHE			£19.95
Fresh and fruity aromas with an elegant, gentle taste and wonderful strawberry fruitiness.			
MIRABELLO SPARKLING PINOT GRIGIO ROSÉ	£22.95		
Lively rosé fizz with delicate aromas of red berries and a lush palate of summer fruits			

Vino Rosso RED WINE

	Bottle
VALPOLICELLA CLASSICO SUPERIORE DOC ZENATO VENETO	£21.95
From the very heart of the designated area and with a year of ageing to allow it to be called "Superiore", this is quintessential Valpolicella with full spicy cherry fruit.	
VILLA CHIOPRIS MERLOT GRAVE DEL FRIULI	£23.95
Jam packed with cherry fruit, soft rounded fruit flavours and soft supple tannins.	
CHIANTI CLASSICO DOCG ROCCA DI CASTAGNOLI TOSCANA	£25.95
Intense ruby red colour with a rich, fruity bouquet and silky smooth tannins on the palate.	
MONTEPULCIANO D'ABRUZZO RIPAROSSO VIGNA CORVINO ABRUZZO	£23.95
Deep red in colour, on the nose delicate aromas of violets, in the mouth a rich full and flavoursome well structured wine.	
MORELLINO DI SCANSANO SPIAGGIOLE TOSCANA	£28.95
Tuscany's best kept secret; wild berry aromas with ripe black cherry and berry flavours that blend into a pleasant tartness.	
BARBERA D'ASTI DOC MONTEBRUNA BRAIDA PIEMONTE	£29.95
A striking aroma of ripe cherries and red berries with deep, full, harmonious flavours with a touch of almond on the finish.	
VALPOLICELLA RIPASSA ZENATO VENETO	£32.95
Deep, ruby red in colour with an intense, persistent bouquet. Full bodied, harmonic and velvety smooth.	
AMARONE DELLA VALPOLICELLA CLASSICO DOC CAMPAGNOLA VENETO	£45.00
Deep garnet in colour with a rich cherry fruit bouquet. Full bodied, dry and powerful on the palate.	

Barolos

Barolo is a red Denominazione di Origine Controllata e Garantiata (DOCG) wine produced in the northern Italian region of Piemonte. It is made from the Nebbiolo grape and is often described as one of Italy's greatest wines. The rich tannins of Barolo wine make it a perfect match for rich pastas, risotos, and of course steaks.

	175ml	250ml	Bottle
BAROLO DOCG PATRIZI PIEMONTE	£6.95	£9.95	£29.95
Open, spicy aromas with notes of dried fruits and leather, packed with damson and wild cherry fruit flavours. Warm, velvety and fantastically flavoursome.			
BAROLO DOCG CRU CASTIGLIONE DEZZANI PIEMONTE			£39.95
Elegant, complex and persistent aromas with notes of violets and spices. A dry, full bodied wine with great structure.			
BAROLO DOCG BUSSIA DARDI LA ROSE PIEMONTE			£49.95
A meaty yet floral nose with generous late summer fruit flavours and good tannic structure.			
BAROLO DOCG MONFALLETO CORDERO MONTEZEMORO PIEMONTE			£59.95
Rich, full bodied and elegant with floral and spicy aromas followed by liquorice and fresh raspberry flavours.			
BAROLO DOCG VIGNA BRICCO GATTERA PIEMONTE			£89.95
Deep garnet red in colour with aromas of violets, sweets, raspberries, liquorice and cherries, fabulously soft flavours and delicate tannins.			
BAROLO DOCG ENRICO VI PIEMONTE			£99.95
Delicately spiced, fruity aromas with hints of cinnamon, liquorice, cherries and blackberries followed by powerful, fresh, long lasting flavours. A highly prestigious Barolo.			