Barolo GRILL

MENU DEZZANI
~ 3 COURSES - £27.95 ~

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

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

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

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

CAPPESANTE CON BARBIETOLE
Seared scallops served on a medallion of beetroot with a sweet pepper puree & essence of spinach
and basil

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

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

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

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

PIZZA CON SPECK
Speck, mascarpone, basil oil, roast garlic puree & ruby chard

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

GNOCCI AL GORGONZOLA (V)
Small potato dumplings with a Gorgonzola & radicchio cream sauce,
topped with roasted walnuts & pesto

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

10OZ SIRLOIN STEAK
Prime 10oz sirloin steak with a Barolo red wine jus, seasonal vegetables & hand cut chips

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TORTA DI LAMPONI (V)
Raspberry brule tartlet with a peach & balsamic coulis

TORTA DI FORMAGGIO AL CIOCCOLATO (V)
Dark chocolate & hazelnut cheesecake with toasted hazelnut praline

FORMAGGIO MISTE (V)
A selection of artisan Italian cheeses with grapes, assorted biscuits and celery