

Barolo GRILL

Lunch and Early Dinner Menu

3 COURSES - £16.95

2 COURSES - £13.95

PASTA E FAGIOLI (V)

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

INVOLTINI ALLA PIEMONTESE

Filo parcel filled with crumbed Italian sausage, mozzarella, porcini mushrooms & fennel with a spiced sunblushed tomato dressing

ARANCINI (V)

Breaded wild mushroom risotto ball with truffle sauce

GAMBERONI CON PANCETTA - SUPPLEMENT £2

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

CAPRINO CON PERA (V)

Pan seared goats cheese with caramelized pear and almond brittle, lambs leaf & watercress salad, with a strawberry vinaigrette



POLLO ARROSTO CON SALSA AL MARSALA*

Grilled breast of chicken wrapped in Speck, with a thyme & roast garlic Marsala sauce

PAPPARDELLE ALLA CARBONARA CON GRANCHIO

Fresh west coast brown crab & smoked pancetta in a light carbonara sauce

SALSICCIA PICANTE TOSCANA GRIGLIATA

Spicy grilled Tuscan sausage with creamy celeriac mash, Fontina cheese & black truffle sauce

SPAGHETTI AL POMODORO (V)

Fresh cherry tomatoes, tomato sugo & basil

PIZZA SCHIACCIATA PICANTE

Spicy schiacciata Salami, red peppers, Fior di Latte Mozzarella & fresh rocket

RIGATONI CON POLLO

Smoked chicken & porcini mushrooms in a rich tomato sugo tossed through rigatoni pasta

PIZZA FUNGHI (V)

Porcini mushrooms, Fior di Latte Mozzarella and pesto

CONTRAFILLETTO AL BAROLO - SUPPLEMENT £5

Perfectly seasoned & tender sirloin steak with a Barolo red wine jus and hand cut chunky chips



TORTA DI LAMPONI (V)

Raspberry brule tartlet with a peach & balsamic coulis

GELATO AL CARAMELLO E CIOCCOLATO (V)

Chocolate, vanilla & toffee ice cream sundae

TORTA DI FORMATTIO AL CIOCCOLATO (V)

Dark chocolate & hazelnut cheesecake with toasted hazelnut praline

*Please allow 10 to 15 minutes for this dish to be prepared