

Barolo GRILL

MENU PATRIZI

~ 3 COURSES - £22.95 ~

PASTA E FAGIOLI

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

GAMBERONI AL LIMONCELLO

Large tiger prawns in a Limoncello infused cocktail dressing on a bed of shredded Romaine lettuce

VITTELO TONNATO

Sliced veal with a piquant tuna & caper dressing

COZZE E VONGOLE

Steamed mussels and clams with fresh garlic, white wine & saffron, served with toasted foccacia

CAPRINO CON PERA (V)

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

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### PAPPARDELLE CON MANZO

Slow cooked beef ragu, sunblushed tomato, black olives & baby capers with pappardelle

### POLLO ARROSTO CON SALSA AL MARSALA

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

### 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

### TROTA ALLE ERBE

Whole de-boned rainbow trout with Italian herbs & celeriac creamed potato mash

### PIZZA BROCOLI E PANCETTA

Pancetta, spiced broccoli & truffle oil

### GNOCCHI AL GORGONZOLA (V)

Small potato dumplings with a Gorgonzola & radicchio cream sauce, topped with roasted walnuts & pesto

### PIZZA VERDURE (V)

Roasted vegetables with Fior di Latte Mozzarella & a drizzle of chilli oil

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MERINGA DI FRAGOLA (V)

Crisp & Soft centered vanilla meringue with peppered strawberries & crème Chantilly

TORTA DI FORMAGGIO AL CIOCCOLATO (V)

Dark chocolate & hazelnut cheesecake with toasted hazelnut praline