

SUNDAY LUNCH

STARTERS

ZUPPA del giorno

Freshly prepared soup of the day served with crusty bread. Please ask your server for today's selection

FAGIOLI e Pasta

Freshly made Borlotti bean soup with smoked pancetta, pasta and crusty Italian bread

COCKTAIL Marie Rose

A cocktail of king prawns in a vodka scented Marie Rose sauce with honeydew melon on Cos lettuce served with homemade Italian toast

PARFAIT di pollo con crostini

Our own chicken liver parfait with homemade sweet pear conserve served with toasted Italian bread

OLIVE MISTE e pane (V)

A selection of marinated olives, Italian breads, olive oil and balsamic vinegar

BRUSCHETTA rustica (V)

Firm Italian bread with chopped cherry tomato, red onion, fresh basil, garlic, olive oil and a balsamic dressing

CAPELANTE con asparagi

Seared Scottish scallops and chargrilled asparagus served with a lime and herb butter sauce (Supplement £3)

DESSERT

TIRAMISU CLASSICO

Classic mascarpone and coffee tiramisu with chocolate sauce

BAROLO SUNDAE

Vanilla, chocolate and toffee ice cream sundae with crushed meringue, whipped cream and fruits of the forest

FORMAGGIO MISTE

A selection of the finest Italian cheese with grapes, assorted biscuits and celery (Supplement £2)

MAIN DISHES

ARROSTO di Manzo

Roasted sirloin of beef served with Yorkshire pudding, duck fat roast potatoes, honey roasted vegetables and a Barolo wine jus

VERDURE MISTE (V)

Hand stretched pizza with Mediterranean roasted vegetables, mozzarella and fresh basil with a drizzle of chilli oil

POLLO Milanese

Chicken escalope breaded in lemon and Grana Padano breadcrumbs served with spaghetti in our rich tomato and basil sauce

RAVIOLI di zucca (V)

Pillows of fresh pasta filled with butternut squash served with a butter, sage and white wine sauce with cherry tomatoes

AGNELLO al vino rosso

Roast rump of Perthshire lamb served with celeriac mash, chilli and garlic spinach and a red wine jus. Served pink (Supplement £5)

SALMONE alla griglia

Grilled fillet of Salmon served with saffron potatoes, spiced broccoli and Hollandaise sauce

RIGATONI con 'Nduja

Crumbled spicy 'Nduja sausage, red onion and roast peppers in our rich tomato and basil sauce with a touch of cream

RISOTTO di piselli (V)

Arborio risotto rice cooked with red pepper and garden peas, finished off with mascarpone cheese

2 COURSES FROM £16.95 • 3 COURSES FROM £19.95

Barolo GRILL

SUNDAY LUNCH MENU

