

ANTIPASTO

STARTERS

FAGIOLI e Pasta	£5.25	GAMBERONI con pancetta	£8.25
Freshly made Borlotti bean soup with smoked pancetta, pasta and crusty Italian bread		Sautéed king prawns with garlic, smoked pancetta, white wine and butter, gratinéed with a herb and citrus crumb	
ZUPPA del giorno con pane	£4.75	COZZE al vapore	£6.95
Freshly prepared soup of the day with crusty bread		Fresh Scottish mussels steamed with white wine, garlic and parsley in a rich tomato sauce served with toasted focaccia	
CARPACCIO con rucola	£7.95	INSALATA Barolo (V)	£5.95
Scotch beef carpaccio with a confit bean salad, rocket and shaved Grana Padano		Our house salad of baby spinach, pomegranate, Feta, grilled baby artichokes, roasted red peppers, chickpeas and quinoa with a honey and grain mustard dressing	
CALAMARI alla Siciliana e aioli	£6.95	CAPELANTE con asparagi	£8.95
Tender baby squid tempura with lemon and black pepper served with citrus aioli		Seared Scottish scallops and chargrilled asparagus served with a lime and herb butter sauce	
INVOLTINI alla 'Nduja	£6.45	CAPRESE con peperoni (V)	£6.95
A filo parcel filled with chicken, mushrooms, mozzarella and crumbled spicy 'Nduja sausage served with a spicy tomato dressing		The classic Italian salad of buffalo mozzarella, vine ripened tomatoes, roasted red peppers and basil oil	
GAMBERONI Marie Rose	£7.95	OLIVE MISTE e pane (V)	£4.75
A cocktail of king prawns in a vodka scented Marie Rose sauce on cos lettuce served with homemade Italian sun-dried tomato crispbread		A selection of marinated olives, Italian breads, olive oil and balsamic vinegar	
PARFAIT di pollo con crostini	£6.95		
Our own chicken liver parfait with homemade sweet pear conserve served with toasted Italian bread			

TO SHARE

CROSTINI Misti (V*)	£9.95	GRANDE FRITTO Misto	£15.95
A trio of toasted Italian breads individually topped with ricotta and a honey-thyme dressing. Sautéed mixed mushrooms topped with farmhouse Taleggio. Tomato, red onion and parsley		Tempura fried scallops, calamari and king prawns with courgettes and red peppers served with aioli and a spicy red pepper dressing	
ANTIPASTO Barolo	£15.95	FOCACCE (V)	
Wild boar salami, San Daniele Parma ham, Mortadella, bresaola and Italian cheeses served with marinated and grilled vegetables, olives and stone baked focaccia		Our focaccias are hand stretched and baked in a traditional Woodstone pizza oven Choose from:	
		Rosemary and sea salt	£4.95
		Garlic and herb	£5.95
		Tomato, red onion and basil	£6.95

PIZZA

Our pizzas are hand stretched by our 'Pizzaiolo' and baked in a traditional Woodstone pizza oven.
Add Buffalo mozzarella to your pizza for £1.50

MARGHERITA (V) £9.45

The classic pizza made with our homemade pizza sauce, mozzarella and fresh basil

LA REGINA Margherita (V) £10.95

A classic Margherita topped with buffalo mozzarella

POLLO con aglio e funghi £10.45

Grilled chicken, roasted garlic, sautéed mixed mushrooms and mascarpone cheese

FRUTTI DI MARE £13.95

Fresh Scottish mussels, king prawns, calamari and clams with a sprinkle of capers and a drizzle of herb oil

DIAVOLA con straccetti di manzo £12.95

Devilled chilli beef strips, schiacciata salami, red onion, spinach, sun-dried tomato with Roquito pearl chillies and mozzarella

SALAMI con salsiccia e mascarpone £11.95

Spicy salami, ground Italian sausage, sun-dried tomatoes and mascarpone cheese

FUNGHI con pesto (V*) £10.95

Sautéed mixed mushrooms with garlic and green pesto

VERDURE MISTE (V) £10.95

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

CALZONE con salame e salsiccia £12.95

Traditional folded pizza with Italian sausage, spicy schiacciata salami, mixed sautéed mushrooms and roasted red peppers

SAN DANIELE con fichi £13.45

Parma ham and figs with homemade tomato sauce, mozzarella, rocket and fresh cherry tomatoes with shaved Grana Padano and a drizzle of honey

QUATTRO FORMAGGI (V*) £10.95

Stone baked cheese pizza with mozzarella, Gorgonzola, Fontina and mascarpone

Gluten free pizza bases are available – £2 Supplement

PASTA E RISOTTO

All our pasta dishes are made fresh to order.
Gluten free penne is available upon request

TORTELLONI al cinghiale £13.45

Large pasta tortelloni filled with wild boar served on a red wine, shallot and broad bean ragout topped with crispy fried potato matchsticks

PENNE funghi e panna (V) £11.95

Penne pasta with mixed sautéed mushrooms and sun dried tomatoes in a fresh basil and mascarpone cream sauce

RIGATONI con 'Nduja £10.95

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

TAGLIOLINI con pollo e pancetta £11.45

Long flat pasta with roasted chicken, smoked pancetta, red pesto and a dash of our homemade Napoli sauce

SPAGHETTI al pomodoro (V) £9.75

Everyone's favourite pasta in our homemade Napoli sauce with cherry tomatoes and fresh basil

RIGATONI con pollo £11.25

Strips of marinated chicken and sautéed mixed mushrooms in our rich Napoli sauce with a drizzle of truffle oil

SPAGHETTI allo scoglio £13.45

Scottish king scallops, fresh mussels and king prawns in a white wine sauce with capers, roasted garlic and Roquito pearl chillies

LASAGNE alla Bolognese £10.95

Our traditional homemade lasagne from Bologna

RAVIOLI di zucca (V) £12.95

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

RISOTTO con gamberoni £12.95

A lemon and white wine infused king prawn risotto made with spinach, cherry tomatoes, mascarpone cheese and fresh chives.

SIDES

FRENCH FRIES £3.25

CHUNKY HAND CUT FRIES £3.25

GRANA PADANO TRUFFLE FRIES £3.75

CREAMY CELERIAC MASH £3.25

MINTED BROAD BEANS WITH GARLIC & PANCETTA £3.25

HONEY GLAZED VEGETABLES £3.25

ROASTED GARLIC MUSHROOMS £3.25

ROCKET & GRANA PADANO SALAD £3.25

BAROLO HOUSE SALAD £3.75

BISTECCHÉ

STEAKS FROM THE GRILL

Served with your choice of French fries, hand cut chunky chips, creamy celeriac mash or our house salad

9oz RUMP	£18.95
10oz SIRLOIN	£22.95
8oz FILLET	£27.95
12oz RIB EYE	£25.95
18oz T BONE Fillet and sirloin on the bone	£32.95

SURF & TURF £5.95

Add a skewer of jumbo king prawns grilled with garlic and paprika butter to your steak or mixed grill

STEAK SAUCES £2.95

Choose a sauce to accompany your steak. Choose from red wine jus, mushroom and marsala, Béarnaise or creamy peppercorn and brandy

BAROLO MIXED GRILL £19.95

Prime sirloin steak, Italian sausage, chicken breast and pork belly served with grilled Portobello mushroom and your choice of French fries, chunky hand cut chips or creamy celeriac mash. Plus the sauce of your choice, choose from red wine jus, mushroom and marsala, Béarnaise or creamy peppercorn and brandy

INSALATA

SALADS

CESARE £9.95

Cos lettuce, shaved Grana Padano, garlic croutons and homemade Caesar dressing topped with marinated anchovies

INSALATA Barolo £10.95

Our house salad of baby spinach, pomegranate, Feta, grilled baby artichokes, roasted red peppers, chickpeas and quinoa with a honey-thyme dressing

PANZANELLA £9.95

A traditional Tuscan style tomato, red onion and cucumber salad with sourdough bread croutons tossed in Italian vinaigrette

Add to your salad

Chargrilled chicken	£4.00
King prawns in garlic butter	£5.00
Tempura squid lemon and black pepper	£5.00

CARNE

MEAT

POLLO e pancetta £15.95

Grilled breast of chicken and pancetta crisp with a lemon and chive sauce served with herb roasted potatoes and honey glazed vegetables

ANATRA alla Modenese £17.95

Seared duck breast and a confit duck croquette served with cauliflower puree, fondant potato, honey glazed vegetables and an Amarena cherry and balsamic reduction. Served pink

AGNELLO al vino rosso £19.95

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

VITELLO alla Milanese £17.95

Pan fried veal escalope in a crispy golden crumb mixed with a traditional chopped herb, parsley, garlic, lemon zest and Grana Padano gremolata served with spaghetti in our homemade rich tomato and basil sauce

BAROLO BURGER £12.95

Chargrilled home-made steak burger with cos lettuce and beef tomato topped with caramelised onions and our home-made tomato relish served in a brioche bun with chunky hand cut chips

Add bacon or cheese: £1.50

PESCE E CROSTACEI

FROM THE GRILL

BRANZINO con salsa verde £17.95

Seared fillets of seabass served on a bed of slow cooked peppers, fennel and spring onions with a dash of citrus topped off with fried leeks, salsa verde and red pesto

CAPEANTE con asparagi £18.95

Seared Scottish scallops and chargrilled asparagus served with a saffron rice timbale and a lime and herb butter sauce

MERLUZZO ai ferri £19.95

Grilled fillet of cod served with saffron new potatoes, sautéed mixed mushrooms and spinach topped with warm sauce vierge