

Barolo

LUNCH & PRE-THEATRE MENU

ANTIPASTI

MINISTRONE **v**

Traditional vegetable, tomato, bean & pasta soup with sourdough bread.

MOZZARELLA FRITTA *

Crisp-crumbed mozzarella cheese with rich San Marzano tomato sugo and Pecorino Romano.

CALAMARI

Crisp-fried turmeric calamari, spring onion, garlic and chilli with ginger mayo.

BRUSCHETTA AL POMODORO *

Bruschetta of toasted sourdough, marinated tomatoes, ricotta salata, basil and olives.

GAMBERI AL LIMONE

King prawns sautéed with garlic & chilli with lemon cream sauce on sourdough bread. (Supplement £2)

PASTICCIO

Crumbed and crisp-fried haggis, potato & pancetta croquette with spicy 'Nduja aioli.

PIATTI PRINCIPALI

LASAGNA CARBONARA

Lasagna layered with smoked pancetta and bacon in a creamy egg yolk, Pecorino Romano & black pepper sauce.

SPAGHETTO AL POMODORO **v**

Sautéed fresh Piennolo tomatoes, basil, garlic and caprino cheese.

BURGER ITALICO

Crisp-fried & crumbed chicken breast and aubergine, focaccia bread, roasted onion, smoked provola cheese, red pesto, rocket, zucchini aioli and skin-on chips.

PIZZA CALABRESE

San Marzano tomato sugo and Fior di latte mozzarella, 'Nduja, ricotta, spicy spianata salami, basil and black pepper.

POLLO INFERNO

Roasted marinated chicken thighs, rich & spicy sun-dried tomato cream sauce, fondant potato, spinach sautéed with Grana Padano and pine nuts.

PIZZA PARMIGIANA *

San Marzano tomato sugo and Fior di latte mozzarella, fried aubergines, ricotta salata and basil.

CASARECCE ARRABBIATA **VG**

San Marzano tomato sugo, basil, garlic and chilli.

ORATA ALLE ERBE

Roasted sea bream with creamy lemon & fine herbs sauce, fondant potato and vegetable Vignarola Romana. (Supplement £2)

*THESE DISHES CAN BE PREPARED AS VEGAN OR VEGETARIAN ON REQUEST

DOLCI

AFFOGATO **v**

Scoop of Italian vanilla ice cream, Savoiardi biscuit and a cup of espresso coffee.

PANNA COTTA

White chocolate and Madagascan vanilla panna cotta topped with wild berry compote.

TIRAMISÙ **v**

Savoiardi biscuits dipped in strong espresso coffee with mascarpone and egg yolk cream.

CHEESECAKE **v**

Amaretti biscuit base topped with dark chocolate and ricotta cheese with rich Medjool date sauce.

Any 2 courses from £17.⁹⁵ • 3 Courses from £22.⁹⁵

If you have a food allergy, please ask for the allergen guide as not all dish ingredients are listed on the menu.
An optional & discretionary 10% service charge will be added to your bill, all of which goes directly to our team

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