

Barolo

GROUP MENU

ANTIPASTI

MINISTRONE **VG**

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.

POLLO FRITTO

Smoked chicken strips in fine herb batter with citrus mayo and truffle crisps.

PASTICCIO

Crumbed and crisp-fried haggis, potato & pancetta croquette with spicy Peperoncino Calabrese and honey.

PIATTI PRINCIPALI

POLLO INFERNO

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

GAMBERONI PICCANTI

Spiced marinated & chargrilled king prawns, asparagus, fragrant chorizo pilaff rice with shellfish & brandy bisque.

PIZZA PARMIGIANA

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

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.

LASAGNA CARBONARA

Lasagna layered with smoked pancetta and bacon in traditional carbonara sauce with Pecorino Romano and black pepper sauce.

MAFALDE AL PESTO

Red pesto made with sun-dried tomatoes, capers and Pecorino Romano.

SALMONE AI FERRI

Grilled Scottish salmon steak, fondant potato, spinach with pine nuts, chilli & garlic and pink peppercorn sauce.

PIZZA PICCANTE

San Marzano tomato sugo, Fior di latte mozzarella, 'Nduja, ricotta, Spicy spianata salami, basil, black pepper and spiced honey

CONTROFILETTO (Supplement £10)

9oz Sirloin steak, grilled your way and rested with garlic butter, with skin-on chips and rich brandy & peppercorn sauce.

DOLCI

AFFOGATO **V**

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

CANNOLO SICILIANO

Traditional Sicilian dessert filled with ricotta di pecora cream, chocolate chips and candied citrus fruits.

TIRAMISÙ **V**

Savoiardi biscuits dipped in strong espresso coffee with mascarpone-zabaione cream.

CHEESECAKE AI LAMPONI

Butter biscuit base and cream cheese topping with Campari & raspberry sauce

3 Courses from £34.⁹⁵

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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