

# BAROLO BOOZY BRUNCH

Choose a brunch dish and four drinks from the list below for £35pp

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## A SELECTION OF PASTRIES TO START

### FULL SCOTTISH BREAKFAST

Bacon, pork & herb sausage, black pudding, roasted portobello mushrooms, grilled tomatoes, potato scone and eggs your way.

### VEGETARIAN FULL BREAKFAST

Grilled halloumi, veggie haggis, roast portobello mushrooms, grilled tomatoes, potato scone and eggs your way.

### EGGS BENEDICT

Toasted sourdough, poached eggs, parma ham and hollandaise sauce.

### INSALATA DI POLLO

Ginger, smoked paprika & yoghurt marinated chicken thighs, baby gem lettuce, radish, pine nuts, caramelised onions, potatoes, sourdough croutons and ginger mayo.

### SMASHED AVOCADO & POACHED EGGS

Poached eggs, smashed avocado, chilli and toasted sourdough.

### AL FORNO

Italian style baked eggs, tomato ragu, mozzarella and toasted sourdough.

### 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 MARGHERITA v

San Marzano sugo, Fior di Latte mozzarella and fresh basil.

### PIZZA AFFUMICATA

White pizza with Fior di latte mozzarella, smoked provola cheese, cotto ham and woodland mushrooms.

### LASAGNA CARBONARA

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

### SPAGHETTO AL POMODORO

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

## CHOOSE 4 DRINKS:

Bellini • Aperol Spritz • Bloody Mary • French Martini • Birra Moretti (330ml)

IF YOU HAVE A FOOD ALLERGY, PLEASE ASK FOR OUR 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.

Barolo