

# Barolo GRILL

## Lunch & Early Dinner

### **PASTA** e fagioli

Traditional Piedmont pasta, pancetta and borlotti bean soup served with fresh bread

### **ZUPPA** del giorno (v)

Home-made soup of the day served with fresh bread

### **OLIVE** e pane (v)

Marinated Cerignola olives served with fresh bread, olive oil and balsamic vinegar

### **PARFAIT** di pollo

Home-made chicken liver parfait served with a sweet pear and sultana chutney and toasted focaccia

### **SGOMBRO** affumicato

Grilled smoked mackerel served with Tartar sauce and fresh rocket

### **CROSTINI** alla Napoletana

Toasted bread topped with chopped plum tomatoes, red onion, fresh basil and herb oil

### **RISOTTO** con pesce affumicato

Arborio risotto rice with smoked haddock, leeks and broad beans

### **FETTUCCINE** ortolana (v)

Fettuccine pasta with broccoli, fresh asparagus and garden peas finished off with cream

### **PIZZA** Spagnola

A hand-stretched pizza with San Marzano tomatoes, melted mozzarella and mascarpone, stone-baked and topped with Serrano ham and baby spinach

### **PENNE** 'Nduja

Penne pasta with spicy 'Nduja sausage and red onion in a rich tomato sauce and finished with Grana Padano

### **ORATA** in umido

Pan seared fillet of sea bream served with a Shetland mussel and clam broth and saffron potatoes, finished with butter and dill

### **COTOLETTA** alla Milanese

A pan-fried breaded breast of chicken served with a garden pea and pancetta cream linguine

### **PIZZA** con funghi (v)

A hand-stretched and stone-baked pizza with San Marzano tomatoes and melted mozzarella topped with sautéed woodland mushrooms and red onion marmalade

### **BISTECCA** alla griglia

Chargrilled rump steak served with roast cherry tomatoes and mushroom, garlic roast potatoes and a rich cream and brandy peppercorn sauce

(Supplement £5)

### **TORTINO** di formaggio

Strawberry and chocolate cheesecake

### **GELATO** con meringa

Toffee ice cream with crushed meringue and sour cherries

### **FORMAGGI** Misti

A selection of fine Italian cheeses served with oatcakes and honey

(Supplement £3)

**2 Courses £14.95 | 3 Courses £17.95**

All allergen guide to all our dishes is available. Gluten free pizza bases (£2) and gluten free penne is available on request