

# SUNDAY LUNCH

## STARTERS

### **ZUPPA** del giorno

Freshly prepared soup of the day served with crusty bread. Please ask your server for today's selection

### **FAGIOLI** e pasta

Freshly made Borlotti bean soup with smoked pancetta, pasta and crusty Italian bread

### **COCKTAIL** Marie Rose

A cocktail of king prawns in a vodka scented Marie Rose sauce with honeydew melon on Cos lettuce served with home-made Italian toast

### **PARFAIT** di pollo con crostini

Our own chicken liver parfait with home-made sweet pear conserve served with toasted Italian bread

### **OLIVE MISTE** e pane (V)

A selection of marinated olives, Italian breads, olive oil and balsamic vinegar

### **BRUSCHETTA** rustica (V)

Firm Italian bread with chopped cherry tomatoes, red onion, fresh basil, garlic, olive oil and a balsamic dressing

### **CALAMARI** alla Siciliana e aioli

Tender baby squid tempura with lemon and black pepper served with citrus aioli

## DESSERT

### **TIRAMISU CLASSICO**

Classic mascarpone and coffee tiramisu with chocolate sauce

### **BAROLO SUNDAE**

Vanilla, chocolate and toffee ice cream sundae with crushed meringue, whipped cream and fruits of the forest

### **FORMAGGIO MISTE**

A selection of the finest Italian cheese with grapes, assorted biscuits and celery (Supplement £3)

## MAIN DISHES

### **ARROSTO** di Manzo

Roasted sirloin of beef served with Yorkshire pudding, duck fat roast potatoes, honey roasted vegetables and a rich red wine jus

### **PIZZA VERDURE MISTE** (V)

A hand-stretched and stone-baked pizza with San Marzano tomatoes, melted mozzarella and roasted Mediterranean vegetables topped with fresh basil and a drizzle of chilli oil

### **POLLO** Milanese

Chicken escalope breaded in lemon and Grana Padano breadcrumbs served with spaghetti in our rich tomato and basil sauce

### **RAVIOLI** di zucca (V)

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

### **AGNELLO** al vino rosso

Roast rump of Perthshire lamb served with celeriac mash, chilli and garlic spinach and a rich red wine jus. Served pink (Supplement £5)

### **SALMONE** alla griglia

Grilled fillet of Scottish salmon served with saffron potatoes, spiced broccoli and home-made Hollandaise sauce

### **RIGATONI** con 'Nduja

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

### **RISOTTO** di piselli (V)

Arborio risotto rice cooked with roasted red peppers, garden peas and mascarpone cheese

2 COURSES FROM £15.95 • 3 COURSES FROM £18.95

# Barolo GRILL

## SUNDAY LUNCH MENU

