

PANE

BREADS

OLIVE Miste (V) A selection of marinated olives	2	PANE E OLIO (V) Italian bread served with extra virgin olive oil	3
CROSTINI Misti A trio of toasted Italian breads individually topped with confit bean salad; sautéed mixed mushrooms, creamy Marsala sauce & tomato, red onion & parsley	10	STONE-BAKED FOCACCIA (V) Rosemary & sea salt Tomato, red onion & basil	4 6

ANTIPASTI

STARTERS

ZUPPA del giorno (v) Freshly prepared soup of the day with crusty bread	5	CROSTINI ai funghi di bosco (V) Sautéed woodland mushrooms in a creamy Marsala & cream sauce on toasted Italian bread	6
CARPACCIO con rucola Scotch beef carpaccio with a confit bean salad, rocket & shaved Grana Padano	9	GAMBERONI con pancetta Sautéed king prawns with garlic, smoked pancetta, white wine & butter gratinéed with a herb & citrus crumb	9
CALAMARI alla Siciliana Tender baby squid tempura with lemon & cracked black pepper with citrus aioli	7	COZZE al vapore Shetland mussels steamed with white wine, garlic & parsley in a rich tomato sauce with toasted focaccia	7
INVOLTINI con `Nduja A filo parcel filled with chicken, mushrooms, mozzarella & crumbled spicy `Nduja sausage with a spicy tomato dressing	7	INSALATA Barolo (V) Baby spinach, pomegranate, Feta, grilled baby artichokes, roasted red peppers, chickpeas & quinoa with a honey & grain mustard dressing	6
GAMBERONI Marie Rose King prawns in a Marie Rose sauce on Cos lettuce with home-made Italian sun-dried tomato crisp bread	7	CAPRESE con peperoni (V) The classic Italian salad of buffalo mozzarella, vine ripened heirloom, cherry & plum tomatoes, roasted red peppers, rocket & basil oil	8
PARFAIT di pollo Home-made chicken liver parfait with sweet pear conserve served with toast	7		

TO SHARE

ANTIPASTO Barolo (serves 2-3) Wild boar salami, San Daniele Parma ham, Mortadella, bresaola & Italian cheese served with marinated & grilled vegetables, olives & stone-baked focaccia	17	GRANDE FRITTO Misto (serves 2-3) Tempura king prawns, calamari & white fish, courgettes & red peppers served with aioli & a spicy red pepper dressing	18
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PASTA E RISOTTO

We only use fresh pasta supplied by our Artisan producer. Our dishes are made fresh to order.
Gluten free penne is available on request.

RUSTICHELLE funghi e panna (V) Fresh split tubed egg pasta with sautéed woodland mushrooms & sundried tomatoes in a fresh basil & mascarpone cream sauce	10	RIGATONI con pollo Strips of marinated chicken & sautéed woodland mushrooms in our rich Napoli sauce with large ribbed fresh egg pasta & a drizzle of truffle oil	10
RIGATONI con `Nduja Large ribbed egg pasta tubes with crumbled spicy `Nduja sausage with red onion & roasted red peppers in our rich tomato & basil sauce with just a touch of cream	10	TAGLIOLINI allo scoglio Shetland mussels, calamari & king prawns with garlic, olive oil, capers & parsley with fresh egg tagliolini, sprinkled with red chilli	13
TAGLIOLINI carbonara Long thin fresh egg pasta, Guanciale - cured Calabrian pork, black pepper, olive oil, egg yolk & Grano Padano	10	TROFIE con pesto alla Genovese Spiral shaped fresh pasta with Genovese pesto tossed with pasta twists & topped with Grano Padano, fresh basil & toasted pine nuts	9
SPAGHETTI aglio, olio e gamberoni Seared king prawns in garlic, olive oil & chilli tossed with fresh egg spaghetti & chopped parsley	12	LASAGNE Classica Traditional lasagne made with our home-made slow cooked Bolognese	10
TORTELLONI al cinghiale Large parcels of fresh egg pasta filled with wild boar served on a red wine, shallot & broad bean ragout topped with crispy fried potato matchsticks	13	RAVIOLI di zucca Pillows of fresh pasta filled with butternut squash & served with a white wine, butter & sage sauce topped with fresh cherry tomatoes & shaved Grana Padano	12
SPAGHETTI Al Pomodoro Cherry tomatoes & fresh basil in our home-made Napoli sauce with fresh egg spaghetti	9	RISOTTO con asparagi e zafferano Saffron infused Arborio risotto with fresh asparagus, woodland mushrooms & Grana Padano	11

PIZZA

Our pizzas are hand-stretched & stone-baked in a traditional woodstone pizza oven, topped with our home-made pizza sauce & melted mozzarella. Add buffalo mozzarella to your pizza for £1.50

MARGHERITA classica (V) The classic pizza made with our home-made pizza sauce, melted mozzarella & fresh basil	9	FUNGHI con pesto Sautéed woodland mushrooms with fresh garlic & green pesto	10
LA REGINA Margherita (V) A classic Margherita topped with buffalo mozzarella	10	VERDURE MISTE (V) Mediterranean roasted vegetables & fresh basil with a drizzle of chilli oil	9
POLLO con funghi Grilled chicken, roasted garlic, sautéed woodland mushrooms & mascarpone cheese	10	CALZONE Barolo A traditional folded pizza with ground Italian sausage, spicy schiacciata salami, sautéed woodland mushrooms & roasted red peppers	12
FRUTTI DI MARE Fresh Shetland mussels, king prawns, calamari & clams with a sprinkle of capers & a drizzle of herb oil	13	SAN DANIELE con fichi Fresh figs & cherry tomatoes topped with Parma ham, rocket, shaved Grana Padano & a drizzle of honey	13
DIAVOLA con Roquito Devilled chilli beef strips, schiacciata salami, red onion & sun-dried tomato topped with Roquito pearl chillies & baby spinach	12	QUATTRO FORMAGGI A Classic topped with melted mozzarella, Gorgonzola, Fontal & mascarpone	11
SALAMI con salsiccia Spicy salami Napoli, ground Italian sausage, sundried tomatoes & mascarpone cheese	11		

Gluten free pizza bases are available - £2 Supplement

BISTECCHE

STEAKS FROM THE GRILL

Served with your choice of French fries, hand cut chips, creamy mash or our house salad

9OZ RUMP	19
10OZ SIRLOIN	25
8OZ FILLET	29
10OZ RIB EYE	26
18OZ T BONE	32
SURF & TURF	7
Add to your steak or mixed grill a skewer of grilled jumbo king prawns in garlic & paprika butter	
STEAK SAUCES	2
Red wine jus	
Mushroom & Marsala	
Béarnaise	
Creamy peppercorn & brandy	
BAROLO MIXED GRILL	18
Prime rump steak, Italian sausage, chicken breast & pork belly, served with grilled Portobello mushroom	

INSALATA

SALADS

CESARE	9
Crisp Cos lettuce mixed with home-made Caesar dressing topped with shaved Grana Padano, rustic garlic croutons & marinated anchovies	
INSALATA Barolo	10
Our house salad of baby spinach, pomegranate, Feta, grilled baby artichokes, roasted red peppers, chickpeas & quinoa with a honey-thyme dressing	
PANZANELLA	9
A traditional Tuscan style tomato, red onion & cucumber salad with sourdough bread croutons tossed in Italian vinaigrette	
Add to your salad	
Chargrilled chicken	4
King prawns in garlic butter	6

CARNE

MEAT

POLLO e pancetta	16
Grilled breast of chicken with a lemon & chive sauce & pancetta crisp, served with rosemary roast potatoes & honey glazed vegetables	
ANATRA alla Modenese	18
Seared duck breast & a confit duck croquette served with cauliflower purée, fondant potato, honey glazed vegetables & an Amarena cherry & balsamic reduction. Served pink	
AGNELLO al vino rosso	19
Roast rump of Perthshire lamb served with creamy mash, chilli & garlic spinach & a rich red wine jus. Served pink	
VITELLO alla Milanese	21
A pan-fried veal escalope in a crispy golden crumb mixed with a traditional gremolata, served with spaghetti in our rich tomato sauce	
BAROLO BURGER	13
Scottish steak burger chargrilled with Cos lettuce & beef tomato topped with caramelised onions & our home-made tomato relish in a brioche bun with chunky hand cut chips	
Add bacon & cheese:	2

PESCE E CROSTACEI

FROM THE GRILL

BRANZINO con salsa verde	18
Seared fillets of sea bass served on a bed of slow cooked peppers, fennel & spring onions with a dash of citrus, topped off with fried leeks, salsa verde & red pesto	
HADDOCK & CHIPS	15
Beer battered haddock & chunky hand cut chips served with minted mushy peas, tartar sauce & lemon	
MERLUZZO ai ferri	17
Grilled fillet of cod served with saffron new potatoes, sautéed mixed mushrooms & spinach, topped with warm sauce vierge	

SIDES

FRENCH FRIES 3 CHUNKY HAND CUT FRIES 3 GRANA PADANO TRUFFLE FRIES 4 SEA SALT & ROSEMARY PARMENTIER POTATOES 4 CREAMY MASH 3
BUTTERED GARDEN PEAS WITH FRESH MINT & PANCETTA 3 HONEY GLAZED VEGETABLES 3 ROASTED GARLIC MUSHROOMS 3
ROCKET & GRANA PADANO SALAD 3 BAROLO HOUSE SALAD 4