

# Barolo GRILL

## STARTERS

### FAGIOLI e Pasta

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

### CARPACCIO con rucola

Scotch beef carpaccio with a confit bean salad, rocket and shaved Grana Padano

### INSALATA Barolo (V)

Our house salad of baby spinach, pomegranate, Feta, grilled baby artichokes, roasted red peppers, chickpeas and quinoa with a honey and grain mustard dressing

### GAMBERONI con pancetta

Sautéed king prawns with garlic, smoked pancetta, white wine and butter

### CAPRESE con peperoni (V)

The classic Italian salad of buffalo mozzarella, vine ripened tomatoes, roasted red peppers and basil oil

### PARFAIT di pollo con crostini

Our own chicken liver parfait with homemade sweet pear conserve served with toasted Italian bread

## MAIN DISHES

### POLLO e pancetta

Grilled breast of chicken and pancetta crisp with a lemon and chive sauce served with herb roasted potatoes and honey glazed vegetables

### AGNELLO al vino rosso

Roast rump of Perthshire lamb served with celeriac mash, chilli and garlic spinach and a red wine jus. Served pink

### MERLUZZO ai ferri

Grilled fillet of cod served with saffron new potatoes, sautéed mixed mushrooms and spinach topped with warm sauce vierge

### PIZZA VERDURE MISTE (V)

Mediterranean roasted vegetables, mozzarella and fresh basil with a drizzle of chilli oil

### PIZZA SALAMI con salsiccia e mascarpone

Spicy salami, ground Italian sausage, sun-dried tomatoes and mascarpone cheese

### RISOTTO con gamberoni

A lemon and white wine infused king prawn risotto made with spinach, cherry tomatoes, mascarpone cheese and fresh chives.

### RAVIOLI di zucca (V)

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

### 10oz SIRLOIN/8oz FILLET STEAK

Prime 10oz sirloin steak or 8oz fillet steak with a Barolo red wine jus, seasonal vegetables and hand cut chips  
(Supplement £5/£10)

## DESSERTS

### CREMA ALLA VANIGLIA con biscotti

A rich creamy vanilla brulée served with chocolate crackle top biscuits

### TIRAMISU

Classic mascarpone and coffee tiramisù with chocolate sauce

### TORTA al cioccolato

Rich dark chocolate and praline cheesecake with salted caramel sauce, almond crisp and chocolate crunch

### FORMAGGI MISTI Italiani

A selection of fine Italian cheeses served with grapes, honey, walnuts, celery and Scottish oatcakes.

**3 COURSES £29.95**