

Barolo GRILL

LUNCH & EARLY DINNER

ZUPPA del giorno (v)

Home-made soup of the day & fresh Italian bread

PASTA e fagioli

Traditional Piedmont pasta, pancetta & Borlotti bean soup, fresh Italian bread

OLIVE e pane (v)

Marinated Cerignola olives, fresh Italian bread, olive oil & balsamic vinegar

PARFAIT di pollo

Home-made chicken liver parfait, sweet pear chutney & Scottish oatcakes

ARANCINI ai funghi

Crisp-fried balls of risotto rice, sautéed woodland mushrooms, truffle oil & garlic

BRUSCHETTA rustica

Toasted Italian bread, chopped plum tomatoes, red onion & fresh basil

POLLO Milanese

Pan-fried breaded chicken breast, fresh egg spaghetti, rich tomato & basil sauce

TORTELLONI di zucca (v)

Fresh egg pasta filled with pumpkin & spinach, garden pea & truffle cream sauce

RISOTTO con pesce affumicato

Carnaroli risotto rice, Scottish smoked haddock, broad beans, fresh dill, garlic & mascarpone

LINGUINE con 'Nduja

Fresh egg linguine, spicy Calabrian 'Nduja sausage paste, roasted red peppers & cream

PIZZA con funghi e pesto

Stone-baked pizza, San Marzano tomato sauce, sautéed woodland mushrooms, pesto & red onions

ORATA alla griglia

Grilled fillet of sea bream, Lyonnaise potatoes, wilted greens, lemon & chive reduction

PIZZA con salami Napoli

Hand-stretched pizza, San Marzano tomato sauce, spicy salami Napoli, roasted green peppers & fresh rocket

BISTECCA alla griglia

Chargrilled 9oz Scottish rump steak, horseradish butter, roasted plum vine tomatoes, Portobello mushroom, garlic & chive potatoes

(Supplement £5)

TORTINO di formaggio

Vanilla cheesecake & balsamic strawberries

GELATO all' Amarena

Italian vanilla ice cream, Amaretto black cherries & crushed meringue

FORMAGGI misti

Fine Italian cheese selection, Scottish oatcakes & honey

(Supplement £3)

2 Courses £15.95 | 3 Courses £18.95

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