

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 con funghi

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

CROSTINI Classici

Toasted Italian bread, chopped plum tomatoes, basil & herb oil

PENNE alla Calabrese (v)

Penne pasta served with crumbled 'Nduja sausage, red onion, roasted peppers, tomato & basil ragu

LINGUINE Primavera

Linguine pasta, braised leeks, garden peas, courgettes, white wine & Gorgonzola DOC sauce

RISOTTO con eglefino

Carnaroli risotto rice, Scottish smoked haddock, broad beans & tarragon cream sauce

POLLO alla griglia

Chargrilled breast of chicken, pancetta, baby spinach, creamy mash & rich Borderlaise sauce

PIZZA braccio di ferro

Stone-baked pizza, San Marzano tomato sauce, artichokes, roasted red peppers and baby spinach

ORATA in umido

Grilled fillet of sea bream, clam & Shetland mussel broth, butter, fresh dill, saffron potatoes

PIZZA con pollo

Hand-stretched pizza, San Marzano tomato sauce, roasted chicken, red onion marmalade & fresh rocket

BISTECCA alla griglia

Chargrilled 8oz Scottish rump steak, honey roast vegetables, chunky hand cut chips & rosemary jus (Supplement £5)

TORTINO di formaggio

Vanilla cheesecake, chocolate & raspberry syrup

PANNA COTTA alla fragola

Strawberry pannacotta & fruits of the forest compote

FORMAGGI misti

Fine Italian cheese selection, Scottish oatcakes & honey (Supplement £3)

2 Courses £15.95 | 3 Courses £18.95

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