

Barolo GRILL

PASTA e fagioli

Traditional Piedmont pasta, pancetta and borlotti bean soup with fresh Italian bread

ZUPPA del giorno (v)

Soup of the day with fresh Italian bread

CARPACCIO vegetariano (v)

Beetroot and goats cheese carpaccio with a walnut and mint dressing

CROSTINI pomodoro (v)

Crostini with tomato, red onion and basil

PARFAIT di pollo

Our own chicken liver parfait served with home-made pear compote and oat cakes

CALAMARI fritti

Deep fried Calamari, tartare sauce and red chillies

ORATA alla griglia

Fillet of grilled sea bream served with buttered broccoli, saffron potatoes and hollandaise sauce

PENNE Nduja

Penne pasta with spicy 'Nduja sausage, red onion and roast peppers in a rich tomato and basil sauce with a touch of cream

PIZZA con prosciutto crudo

A stone-baked and hand-stretched pizza topped with Parma ham, tomato and spinach

PIZZA ortolana

A stone-baked and hand-stretched pizza topped with our home-made sauce, courgette, aubergine and smoked brie

RISOTTO con salmone

Arborio Risotto Rice served smoked salmon, leeks, dill, white wine and cream

POLLO al limone

Pan seared chicken breast with a lemon and chive sauce and crushed potatoes

LINGUINI carbonara

Linguini pasta with pancetta, Grana Padano cheese, a garlic cream sauce

BISTECCA al pepe nero

A char-grilled 8oz Scottish rump steak served cooked your way, served with a flat cap mushroom, tomato, skinny fries and peppercorn sauce

(Supplement £5)

TORTINO di formaggio

Vanilla cheesecake served with sour cherry compote

PANNA cotta

Raspberry pannacotta with blackberries and raspberry sauce

FORMAGGI MISTI

Selection of Italian cheeses with Scottish oatcakes, celery and 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