

MENU BAROLO

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 £27.95