

Barolo GRILL

PASTA FAGIOLI

Traditional piedmont pasta and borlotti bean soup with fresh Italian bread

ZUPPA DEL GIORNO (V)

Soup of the day with fresh Italian bread

OLIVE E PANE (V)

Marinated Cerignola olives and fresh Italian bread with olive oil & balsamic vinegar

TORTINO DI ELGFINO

Smoked haddock & braised leek tartlet with caper & onion aoli

BRUSCHETTA POMODORO E OLIVE

Toasted Italian bread topped with tomato and black olives

ARANCINI

Fried risotto balls with sweet pepper, ricotta cheese, chives and a mustard salad

TERRINA DI POLLO

Chicken liver & brandy terrine served with an apricot & orange relish

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## CONTROFILETTO DI MANZO

Char-Grilled 8oz Scottish sirloin steak served with hand cuts chips, honey roasted vegetables and peppercorn sauce

SUPPLEMENT £5

## TAGLIONI DI PESCE

Ribbons of pasta with white fish, fennel, broad beans and garlic

## PENNE CON BROCCOLI (V)

Small pasta tubes broccoli, lemon, pine nuts, butter and parmesan

## POLLO ARROSTO

Pan seared chicken breast with broad bean & pancetta mashed potatoes and a gorgonzola & chive cream

## RISOTTO CON POLLO

Carnaroli rice with chicken, wild mushrooms, truffle oil and a white wine cream

## PIZZA QUATTRO FORMAGGI (V)

Stone baked pizza with mascarpone, parmesan, gorgonzola, mozzarella and rocket

## FILETTO DI ORATA

Pan seared fillet of Seabream with sun dried tomatoes, lemon scented potatoes in a caper & chardonnay sauce

## PIZZA SALSICCIA E PANCETTA

Stone baked pizza with pancetta, Italian sausage and red onion marmalade

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PERA COINTREAU E ARANCIA

Cointreau & orange poached pear with Chantilly cream and fruit compote

MERINGA LAMPONE

Crushed meringue with fresh raspberries, cream and strawberry syrup

FORMAGGI MISTI

A selection of artisan Italian cheeses with grapes, oatcakes and celery

SUPPLEMENT £3

2 COURSES – FROM £13.95 | 3 COURSES – FROM £16.95