

# barolo

R I S T O R A N T E

I nostri Chef stasera preparano:

## *Antipasti*

Polipetti e Ceci <i>Baby octopus, garbanzo beans, fresh herbs and wine reduction</i>	12
Mozzarella e Pomodori con Extravergine del Chianti <i>Fresh mozzarella, tomatoes and basil with extra virgin olive oil from chianti</i>	9.5
Calamaretti alla Griglia <i>Marinated and grilled calamari</i>	12
Tartara di Tonno in salsa di Zenzero e Erbe <i>Tuna Tartare, ginger glaze with organic copper mountain honey and french sea salt</i>	13
Fegato Grasso e Fagioli <i>Foie Gras with cannellini beans, candied wild black cherries, and thyme</i>	16
<i>With one ounce of Maculan 'torcolato' add</i>	10
Mozzarella di Bufala Campana, Arugola e Pomodorini <i>Imported buffalo mozzarella with extra virgin olive oil, arugola and grape tomatoes</i>	12
Carpaccio di Vitello con Melange di Tartufo Bianco <i>Veal carpaccio with arugola, parmigiano, capers and truffle melange</i>	13
<small>*Hormone- and antibiotic-free/humanely raised veal</small>	
Lumache al Barolo <i>Baked escargot with butter and barolo</i>	12
Saltata di Frutti di Mare <i>Clams and mussels sautéed in chardonnay, olive oil and garlic. One pound</i>	12
Calamari Saltati Leggermente Piccanti <i>Sautéed calamari with capers, lemon and italian parsley</i>	12
Antipasto Misto <i>Chef's whim of mixed antipasto</i>	15
Piatto di Formaggi <i>Assorted cheeses with marcona almonds and spicy house made chutney</i>	10
Tagliere Di Prosciutto <i>Premium imported san daniele prosciutto plate</i>	13

## *Soups*

Pasta e Fagioli <i>Pasta with beans</i>	6.5
Farro e Lenticchie <i>Spelt and lentil with organic spinach</i>	6.5

## *Salads*

Insalatina Olio, Aceto e Goccia di Limone <i>Organic baby greens, extra virgin olive oil, vinegar, lemon, shaved parmigiano reggiano</i>	6
Cuore di Romana grigliata <i>Grilled romaine heart with caesar dressing, shaved reggiano</i>	8
Rucola, Radicchio e Scarola Belga con Noci Zuccherate <i>Belgium endive, arugola and radicchio with caramelized walnuts</i>	8
Finocchio e Verdurine al Profumo di Tartufo Bianco <i>Fennel and greens with white truffle dressing</i>	8
Insalata di Pomodori organici <i>Vine-ripened beefsteak tomatoes and gorgonzola dolce</i>	8

## *Le Paste*

Tortelloni alla Piemontese <i>Fresh homemade pasta filled with porcini mushrooms. Truffle-leek sauce</i>	19
Gnocchi al Fagiano <i>House made gnocchi with braised pheasant</i>	19
Spaghetti con Gamberoni e Arugola <i>Spaghetti with wild florida 'red royal prawns' and arugola. Organic cherry tomatoes</i>	16
Gnocchi in Tegamino con Mozzarella Fresca <i>House-made gnocchi with fresh mozzarella, basil and fresh tomato sauce</i>	16
Fettuccine al Ragú di Coniglio <i>Homemade fettuccine with braised organic rabbit meat and organic cherry tomatoes</i>	18
Ravioli del Giorno <i>House made ravioli of the day</i>	17
Tagliatelle alle Olive Nere con Funghi <i>Homemade black olive-infused pasta with wild Washington chanterelle mushrooms and grape tomatoes</i>	19
Rigatoni al ragu' d'Agnello <i>Rigatoni with organic leg of lamb ragu', parmigiano, and fresh herbs</i>	18
Spaghetti con Polpa di Granchio <i>Spaghetti with fresh Dungeness crab meat, organic cherry tomatoes, extra-virgin olive oil white wine and garlic</i>	24

## *Carne e Pesce*

### *Meat and fish*

Vitello al Tartufo Nero <i>100 % natural, hormone-free veal scaloppine with black truffle and lemon</i>	23
Maiale al vino siciliano <i>Natural pork tenderloin with sicilian wine and gorgonzola dolce</i>	19
Mahi all'aqua pazza <i>Mahi mahi with spicy organic cherry tomatoes</i>	21
Costolette di Agnello all'Amarone <i>New zealand rack of lamb with cherries and amarone wine sauce</i>	36
Filetto al Barolo <i>100% natural, hormone and antibiotic-free 28-day aged angus beef tenderloin. Barolo wine sauce</i>	38
Ossobuco di Vitello <i>100 % natural, hormone-free braised veal shank with saffron risotto</i>	34
Branzino con verdure e patate <i>Seared chilean sea bass with braised greens and fingerling potatoes</i>	28
Capesante al puré di porcini <i>Pan-seared wild cape cod scallops with porcini mushroom purée</i>	25
Risotto All'Aragosta <i>Maine lobster tail risotto</i>	35

*\*risotto is cooked 'al dente' only*

## *Contorni*

*Sides \$5*

*Sautéed spinach with butter and lemon*

*Risotto ai Funghi*

*\*cooked 'al dente' only*