

# Barolo

SUMMER LUNCH

ENDIVE & RADICCHIO, CRISPY PANCETTA AND JAMMY EGG, HONEY DIJON VINAIGRETTE, MOUNTAIN OF PECORINO - 22  
DUNDARAVE BREAKFAST, PORK SAUSAGE, TWO EGGS SUNNY UP, BABY GREENS & HASHBROWNS, FOCACCIA - 24  
CHEESY EGGS WITH LEEKS AND CHIVES ON CHEESY GARLIC FOCACCIA, SIDE GREENS - 22  
FRIED MORTADELLA BREAKFAST SANDO, SOFT SCRAMBLED EGGS, PROVOLONE, AIOLI, TOASTED POTATO BUN, HASHBROWNS - 24  
PECORINO AND CHIVE OMELET, SIDE GREENS, HASHBROWNS - 20  
HOUSE CURED SALMON GRAVLAX, ROSTI NEST, CAPERS, LEMON, CREME FRAICHE, AVOCADO - 26  
TAGLIATELLE CACIO E PEPE WITH SOFT POACHED EGG - 21  
LEMON-SUGAR BUTTERMILK CREPES - 18

WEEKEND BRUNCH

## SNACKS:

HOUSE MADE POTATO CHIPS, WEEKLY FLAVOURS - \$5  
MIXED OLIVES, HOUSE MARINATED, CHILI, ORANGE ZEST - \$8  
CLASSIC PRAWN COCKTAIL, LOTS OF HORSERADISH - \$16  
MORTADELLA, PECORINO, PEPPERONCINI, CROSTINI, HONEY - \$14  
ANCHOVY CROSTINI, LEMON AIOLI, FRESH LEMON JUICE - \$9  
HOUSE CURED GRAVLAX CROSTINI, LEMON AIOLI, DILL - \$9

## FOR THE TABLE:

DAILY SOUP - \$14  
MARINATED BEET CARPACCIO, PISTACCHIO PISTOU & CRUMBLE, GOAT CHEESE, ARUGULA - \$19  
SHISHITO PEPPERS, BALSAMIC HONEY, SHAVED PARMESAN, MALDON - \$19  
BURRATA, GRILLED PEAS, CUCUMBER, MINT & BASIL, LEMON ZEST GREMOLATA, FOCACCIA - \$28  
LOCAL CLAMS, WHITE WINE, GARLIC + LEEK, CHILLI, LEMON, FOCACCIA - \$26  
FRITO MISTO, BRANZINO, PRAWNS, SQUID, GREEN BEANS, CRESCENDO PEPPER, CUCUMBER LEMON YOGURT, CALABRIAN CHILLI AIOLI - \$26  
GARLIC PRAWNS, CHILLI, WHITE WINE, PARSLEY, FOCACCIA - \$24  
ALBACORE CRUDO, PASSION FRUIT EMULSION, RADISH & SHISHITO - \$24  
BEEF CARPACCIO, SHALLOT, CAPERS, PEA SHOOTS, LEMON AIOLI AND GRANA PADANO - \$24

## SALADS:

HOUSE CAESAR, BABY GEMS, FRIED CAPERS, ANCHOVY, FOCACCIA CROSTINI, PARM - \$22  
ENDIVE & RADICCHIO, DIJON VINAIGRETTE, CRISPY PANCETTA, PECORINO - \$24  
CAPRESE SALAD, HEIRLOOM TOMATO, BUFFALO MOZZARELLA, PARSLEY OIL, HONEY VINAIGRETTE, SHALLOT - \$26  
PROTEIN SALAD, BABY GEMS, TOMATO, RADISH, PANCETTA, CHILLED CHICKEN THIGH, JAMMY EGG - \$26

## PASTA:

RIGATONI ALLA VODKA - \$24  
FETTUCCINE PRIMAVERA, MARKET FRESH VEGETABLES, PARM - \$26  
LINGUINI VONGOLE, FRESH LOCAL CLAMS, PRESERVED LEMON, PARSLEY - \$32  
PORK RAGÙ TAGLIATELLE - \$28  
FENNEL SAUSAGE AND BROCCOLINI STROZAPRETTI, CHILI - \$29

FOCCACCIA SANDWICHES - SERVED WITH SIDE HOUSE SALAD, SUBSTITUTE FRIES OR SOUP FOR \$6

MORTADELLA, PISTACHIO AIOLI, BUFFALO MOZZARELLA, FRESH GREENS, ITALIAN DRESSING - \$24  
HEIRLOOM TOMATO BLT, SMOKED BACON, CHIVE AIOLI, MIXED GREENS - \$24

## MAINS:

MEDITERRANEAN BRANZINO, SAUCE ALMONDINE, GREEN BEANS - \$36  
CHICKEN PICCATA, LEMON WHITE WINE CAPER SAUCE, WILTED RADICCHIO & ARTICHOKE - \$36  
AVOCADO TOAST, SOURDOUGH, GOAT CHEESE, SOFT BOILED EGG, ALFALFA SPROUTS, CAPONATA, MIXED GREENS - \$24

## SIDES:

PARMESAN + HERB FRIES, LEMON AIOLI - \$11  
ASPARAGUS, WHITE BALSAMIC, SHAVED PARM - \$14  
FRESH GREENS - \$9