

Barolo

WINTER

DINNER PRIX FIXE 3 COURSE MENU \$52

CHOOSE FROM:

ANY STARTER OR SALAD

+

ANY PASTA OR MAIN (SOME SUPPLEMENTAL PRICING)

+

ANY DESSERT

SNACKS

MIXED OLIVE, HOUSE MARINATED, ORANGE ZEST – \$8
ANCHOVIES, LEMON AIOLI, HOUSE MADE CROSTINI – \$9
CLASSIC PRAWN COCKTAIL, LOTS OF HORSERADISH – \$15
MORTADELLA, SHAVED PECORINO, PEPPERONCINI – \$11
CHEESY, GARLIC FOCACCIA – \$13

STARTERS

SEARED BABY ARTICHOKE, BEURRE BLANC, MALDON – \$22
BURRATA, CHILLED PUTTANESCA WITH ANCHOVY, GRAMOLATA, FOCACCIA – \$27
BEEF CARPACCIO, SHALLOT, CAPERS, PEA SHOOTS, LEMON AIOLI AND GRANA PADANO – \$22
SAVOURY CLAMS, WHITE WINE, GARLIC + LEEKS, CHILLI, LEMON, FOCACCIA – \$26
FRITO MISTO, OCTOPUS, PRAWNS, SQUID, GREEN BEANS, CRESCENDO PEPPER, CUCUMBER LEMON YOGURT – \$23
SHISHITO PEPPERS, BALSAMIC HONEY, SHAVED PARMESAN, MALDON – \$19
GARLIC PRAWNS, CHILLI, WHITE WINE, PARSLEY, FOCACCIA – \$22

SALADS

HOUSE CAESAR, ROMAINE, FRIED CAPERS, ANCHOVY, FOCACCIA CROSTINI, PARM – \$20
MIXED GREENS, GOATS CHEESE, ANJOU PEAR, CROSTINI & PICKLED SHALLOT, CALABRIAN CHILLI VINAIGRETTE – \$22
EMERALD EARTH TOMATOES, BUFFALO MOZZARELLA, PARSLEY OIL, HONEY VINAIGRETTE, SHALLOT, TORN FOCACCIA – \$22

PASTA

BUTTERED PACCHERI, PORK RAGU WITH HERB RICOTTA – \$29
PAPPARDELLE BOLOGNESE, SOFRITO, SLOW COOKED BEEF AND PORK, SAN MARZANO – \$27
FENNEL SAUSAGE AND BROCCOLINI RIGATONI, CHILLI – \$29
FETTUCCINE PRIMAVERA, MARKET FRESH VEGETABLES, PARM – \$26
CACIO E PEPE TAGLIATELLE, LOTS OF CHEESE LOTS OF PEPPER – \$22
LINGUINI VONGOLE, SAVOURY CLAMS, PRESERVED LEMON, PARSLEY – \$32
SEAFOOD RISOTTO, SHELLFISH BRODO, PARMESAN – \$34 (+\$4)
LOBSTER RAVIOLI, BEURRE BLANC, CHILLI OIL, SAGE, AMARETTI COOKIE CRUMBLE – \$38 (+\$8)

MAINS

CHICKEN PARM, SAN MARZANO POMODORO, BUFFALO MOZZARELLA & PARM, ARUGULA SALAD – \$34 (+4)
PNW RED SNAPPER PICCATA, WHITE WINE AND LEMON, CAPERS, PARSLEY OIL, SEARED BABY ARTICHOKE – \$36 (+\$6)
SEAFOOD CIOPPINO, SNAPPER, CLAMS, PRAWNS, SPICED SEAFOOD BROTH, FOCACCIA \$36 (+\$6)
OSSOBUCCO, RISOTTO BIANCO, PAN JUS WITH PEARL ONIONS, GREMOLATA – \$38 (+\$8)

SIDES

PARMESAN + HERB FRIES, LEMON AIOLI – \$11
ASPARAGUS, BALSAMIC, SHAVED PARM – \$15