

# barolo

## Appetizers

### Arancine

risotto croquettes, prosciutto, mozzarella 6 11

### Calamari Fritto Misto

lemon-basil aioli 11

### Cast Iron Skillet Mussels

white wine, garlic, parsley, chili butter 12

### Antipasto Platter

salumi selection, marinated vegetables, toasted bread 8 15

### Artisan Cheese Platter

honeycomb, toasted nuts, flat Bread 7 14

### Truffle Fries

white truffle oil, parmesan, marinara 6

### Pepperoni Pizza

red Sauce, mozzarella 12

### Mushroom Pizza

fontina cheese, garlic 12

## Salads & a Soup

### Caesar Salad

whole leaf romaine, parmesan crostini 8

### Forni, Brown & Welsh Baby Greens

sliced pears, goat cheese, toasted almonds 8

### Minestrone

herbed croutons, ham hock, parmesan 7

## House-Made Pastas

### Bellwhether Farms Ricotta Ravioli

wilted spinach, pine nuts, roasted tomato cream 10 16

### Shrimp Pappardelle

broccolini, chili flakes, mint 12 18

### Grandma Orsini's Spaghetti and Meatballs

parmesan, chile flakes, california olive oil 11 17

### Fettuccine Carbonara

pancetta, egg yolk, pecorino, black pepper 10 16

### Borolo Lasagna

four cheese and meat, garlic bread 17

## Entrees

### Spice Roasted Half Chicken

fingerling potato, arugula, lemon jus 19

### Eggplant Parmesan

mozzarella, marinara, basil 15

### Braised Short Rib

creamy gorgonzola polenta, broccolini 17

### Loch Duart Salmon

fresh italian butterbeans, and kale 19

### Veal Scallopini

marsala-porcini pan sauce, brussels sprouts 19

Executive Chef Greg Elliott