

Barolo Grill

menu l'inverno 2010

chef di cucina: brian laird

chefs di cucina: darrel truett, kyle wright, olu augustine, gerry perez

Antipasti

Fritto Misto

fried calamari, rock shrimp, scallops tossed with sweet, sour & spicy peppers 12

Crepes ai Funghi

porcini crepes stuffed with crimini mushrooms in a fontina cheese sauce 11

Animelle

crispy fried sweetbreads with potato and rapini hash & whole grain mustard sauce 10

Antipasti di Barolo

cured meats, artisan cheeses, marinated vegetables 15

Carpaccio di Tonno

blue fin tuna carpaccio with uni dressing, shaved foie gras, micro greens, black truffles & balsamic 13

Insalate e Zuppa

Insalata di Maiale

crispy pancetta, grilled radicchio, imberico ham with a tomato, balsamic dressing 9

Cuore di Lattuga

romaine hearts with parmigiano-reggiano, focaccia croutons & garlic, lemon & parsley dressing 9.50

...add extra white mediterranean anchovies 3

Insalata al Barolo

baby field greens, tuscan extra virgin olive oil, vintage balsamic vinegar 7.50

...add haystack mountain goat cheese 2.50 or mountain gorgonzola cheese 3

Insalata di Barbabietole

roasted beets, toasted walnuts, fried haystack mountain goat cheese, orange marmalade 10

Zuppa del Giorno 10

Primi Piatti

Gnocchi con Cotechino

fried potato gnocchi with pork sausage, rapini & parsnip puree 17

Tagliatelle con Guanciale

house made tagliatelle with pork belly ragu 17

Risotto di Canestrelli

carnaroli rice slow-simmered in a butternut squash puree with brown butter poached bay scallops & shaved black truffles 18

Tajarin ai Funghi

piemontese thin cut pasta served with seasonal mushrooms 17

Secondi Piatti

Anatra al Barolo

barolo grill's specialty; braised duckling, seasonal vegetables, tomatoes & roasted garlic potatoes 24

Braciole Ripieni con Fontina

snake river farm pork rib chop stuffed with fontina cheese served with house made colorado apple sauce & sautéed kabocha squash 27

Misto di Mare in Brodo Pomodoro

mussels, calamari, crab, lobster & seabeans served in a spicy tomato broth 25

Filetto di Manzo

grilled niman ranch beef tenderloin served with smoked garlic potato puree, caramelized baby carrots & pearl onion demi-glace 32

Brasato di Manzo

braised beef short rib with root vegetable puree, sweet & sour onions, dried figs & cherries 25

Branzino Agro-Dolce

pan seared chilean sea bass served with a cabbage, sweet and sour peppers, onion salad & polenta fritters 28

Quaglia

roasted quails stuffed with sweet potato, pear and golden raisins, served with seared foie gras & brioche with toasted hazelnut sauce 26