

Sample Menu Only

All Items Subject to Change Based on Daily Availability

Barolo Grill

menu di primavera 2012

Antipasti

Baccalà

salt cod with saffron pearl barley, english peas, quail egg 9

Vitello Tonnato

chilled thinly sliced veal and tuna served with a classic piemontese tuna mayonnaise,
micro greens, capers & roasted peppers 13

Granchio

fried chesapeake bay soft shell crab, celery root & pear remoulade, salsa verde 17

Fritto Misto

piemontese style tempura fried asparagus, broccoli, artichokes, crimini mushrooms,
pickled ramp aioli 13

Bresaola

thinly sliced cured beef tenderloin, kiwi, tomini cheese, spring greens 12

Insalate

Insalata "Barolo"

mixed field greens, candied hazelnuts, poppy seed vinaigrette 7

add castelmagno cheese 2.50

Cuore di Lattuga

artisan romaine, grilled artichokes, ricotta salata, candied capers, whole preserved lemon dressing 9

add white anchovies 2.50

Insalata di Fagiano

roasted picked pheasant, mache, tomato raisins, fried leeks, pea shoots, basil dressing 12

Insalata Cruda

mix of raw spring vegetables, heirloom cherry tomatoes, balsamic vinegar & parmigiano reggiano 10

Primi Piatti

Strozzapreti con Verdure di Primavera

whole wheat pasta, english peas, fava beans, spinach, ricotta salata & ramps 18

Risotto di Asparagi e Gamberi

acquerello camaroli rice slow cooked with asparagus, rock shrimp & champagne 19

Tajarin alla Piemontese con Funghi

house made thin cut pasta tossed with crimini and hedgehog mushrooms, parmigiano reggiano 19

Tagliatelle con Agnello in Salsa Verde

hand made pasta tossed with grilled & brasied leg of lamb, spinach, fava beans, spring salsa verde 20

Plin di Formaggio

classic piemontese pasta stuffed with goat cheese in a marjoram butter 19

Secondi Piatti

Anatra 360

barolo style braised duck with green olives, seasonal vegetables & roasted garlic potatoes 26

Ippoglosso con Finocchio

fennel pollen crusted halibut, peppergrass, grapefruit, fennel & citrus essence 28

Maiale Arrostito

braised pork shoulder, grilled vegetable and pecorino tian, espresso sauce 27

Pesce con Carciofi e Calamari Ripieni

pan seared snapper, sauteed artichokes, fava beans, risotto stuffed calamari, seafood veloute 29

Bistecca di Manzo al Barolo

grilled all natural beef hanger steak, sauteed julienne vegetables, crispy potato puree,
barbaresco reduction 30

Contorni

Asparagi

grilled asparagus with prosciutto 8

Polenta e Funghi

polenta mushroom ragu 8

Spinaci

sauteed spinach & ramps 7