

# *Una Sera Elegante al Barolo Grill*

Summer Menu A \$72 per person

Menu items are based on seasonal availability and are subject to change

## *Antipasti*

### *Antipasti Assortiti*

assortment of house cured meats, marinated vegetables & cheeses

## *Insalate*

*your choice of one:*

### *Insalata di Vegetali Freschi*

verde farms micro greens, fresh vegetables, goat cheese & shallot vinaigrette

### *Insalata d'Camillo*

arugula tossed with toasted pine nuts, parmigiano-reggiano, lemon & pure tuscan olive oil

## *Primo Piatto*

*your choice of one:*

### *Risotto ai Funghi*

carnaroli rice slow-simmered with fresh seasonal mushrooms & parmigiano-reggiano

### *Tagliatelle ai Ragù*

handmade tagliatelle pasta with beef, veal & pork ragù

## *Secondi Piatti*

*your choice of one:*

### *Anatra al Barolo*

braised duckling, kalamata olives, tomatoes & garlic-rosemary roasted potatoes

### *Ippoglosso en Brodo*

seared halibut served with pickled spring garlic, baby carrots & orange saffron broth

### *Cosciotto Arosto*

slow roasted leg of lamb, wilted grant farms spinach, duck fat fried yukon gold potatoes

### *Tagliata alla Griglia*

niman ranch new york strip sliced and served on top of arugula, parmigiano-reggiano & tomatoes

## *Dolce*

### *Panna Cotta*

panna cotta served with berry compote

# *Una Sera Elegante al Barolo Grill*

Spring Menu B \$59 per person

Menu items are based on seasonal availability and are subject to change

## *Antipasti*

### *Antipasti Assortiti*

assortment of house cured meats, marinated vegetables & cheeses

## *Insalate*

### *Cuore di Lattuga*

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

## *Primo Piatto*

### *Risotto ai Funghi*

carabinieri rice slow-simmered with fresh seasonal mushrooms & parmigiano-reggiano

## *Secondi Piatti*

*your choice of one:*

### *Anatra al Barolo*

braised duckling, kalamata olives, tomatoes & garlic-rosemary roasted potatoes

### *Ippoglosso en Brodo*

seared halibut served with pickled spring garlic, baby carrots & orange saffron broth

### *Faraona alla Griglia*

grilled guinea hen served with fava beans, fresh peas, morel mushrooms & a balsamic sauce

### *Tagliata alla Griglia*

niman ranch beef flatiron sliced and served on top of arugula, parmigiano-reggiano & tomatoes

## *Dolce*

### *Panna Cotta*

panna cotta served with berry compote