

DA DIVIDERE

GRAND BAROLO MIXED PLATTER A selection of Italian cured meats, cheese and olives, served with our house bread selection	18
CUOPPO DI MARE Mixed fried seafood selection in a light batter with calamari, king prawns, Shetland mussels, sea bass, whitebait & North Atlantic cod, served with aioli & spicy sriracha dip	18
FOCACCIA (v) Garlic & evoo 5 / Garlic, mozzarella & evoo 6 Rosemary & sea salt 6 / Marinated tomatoes 7	
SACCHETTO DI PANE (v) A bag of sourdough & carasau bread, breadsticks & tarallini	5

CICCHETTI

GNOCCHETTO FRITTO (v) A cone of crisp-fried sourdough gnocchetti with smoked paprika, Maldon sea salt & black pepper	5
FRITTATINA DI MACCHERONI Neapolitan style arancini filled with pasta, cotto ham, black pepper and Scamorza Affumicata cheese	7
DOUBLE MONTANARINA Two fried Montanara-style pizza bases, topped with San marzano tomato sauce, Grana Padano, Mortadella with pistachios, ricotta cheese & lemon zest	7
BURRATA DI PARMA Parma ham, creamy burrata cheese from Puglia served with fresh fig	12
BURRATA SPILINGA Sourdough crostino with spicy 'Nduja di Spilinga, topped with burrata cheese & fresh basil	10
INSALATA DI LEGUMI (v) Chick peas, baby gem lettuce, barley, coriander, rocket, chives, lemon zest, fresh chilli & yoghurt, served with sourdough croutons	7
TRIO BURGER A trio of mini-burgers with 100% Scottish beef patties in a brioche bun with cheddar cheese & BBQ sauce, spicy 'Nduja di Spilinga & sriracha mayo, cheese & roasted onions	9
CALAMARI Calamari marinated in turmeric, crisp-fried in a garlic & chilli batter served with ginger mayo dip	9
BURRATA CON PANZANELLA (v) A salad with tomato, cucumber, red onion, fresh basil, fried sourdough and fresh oregano with burrata cheese	10
IMPEPATA DI COZZE Shetland mussels steamed with Italian white wine with lemon, black pepper, served with garlic crostino	7
MOZZARELLA FRITTA (v) Crisp-fried cubes of mozzarella served with pesto mayo	7
BRUSCHETTE MISTE (v) A trio of toasted sourdough breads topped with / marinated tomatoes and buffalo mozzarella / woodland mushrooms sautéed in garlic with Scamorza Affumicata cheese / marinated tomatoes	9
CREMA DI CAROTE Cream of carrot & cardamom soup with sourdough bread	5
TORTINO DI PESCE Crispy fish cake made with Scottish salmon, garlic, ginger, lemongrass & coriander, served with sweet & spicy chilli jam	9

PIZZA NAPOLETANA

Made using the contemporary soft sourdough pizza base that is unique to Naples; using No.1 type flour, proved for 96 hours giving you a lighter, more digestible & tastier pizza

PIZZE BIANCHE / white pizza with no tomato sauce

DATTERINA Fior di latte mozzarella, marinated ciliegino tomatoes, burrata cheese, fresh basil & evoo (v)	12
MORTAZZA Fior di latte mozzarella, ricotta, Mortadella with pistachio, black truffle & evoo	14
PACCHETTELE Pacchetelle tomatoes, garlic, olives, dry Ricotta Salata, fresh basil, oregano, parsley & evoo	10
AFFUMICATA Fior di latte mozzarella, Scamorza Affumicata cheese, Italian cotto ham, sautéed woodland mushrooms & evoo	12

PIZZE ROSSE / traditional pizza with tomato sauce

D.O.P San Marzano tomato sauce, Fior di latte & buffalo mozzarella, fresh basil & evoo (v)	9
CALABRESE San Marzano tomato, 'Nduja di Spilinga & ricotta sauce, Fior di latte mozzarella, Salame Ventricina, fresh basil, black pepper & evoo	12
NAPOLETANA San Marzano tomato sauce, Chorizio Iberico de Bellota, Scamorza Affumicata cheese, friarelli broccoli, rocket, Pecorino Romano Cappato Nero and spicy chilli oil	13
VEGANA San Marzano tomato sauce, vegan mozzarella, grilled Mediterranean vegetables, fresh basil & evoo (vg)	9
DOLCE E PICCANTE 'Nduja di Spilinga & San Marzano BBQ tomato sauce, red onion, smoked pancetta, burrata cheese, fresh basil, black pepper & evoo	14

CALZONE PARTENOPEO Calzone pizza stuffed and fried with San Marzano tomato sauce, Fior di latte mozzarella, ricotta cheese & fresh basil (v)	12
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PASTA

All our pasta is sourced from Gragnano, the Italian 'City of Pasta.' Made from 100% Italian durum wheat & water drawn from the Forma spring & dried slowly at a low temperature. This pasta is the first in the world to obtain a Protected Geographical Indication mark.

LASAGNA DI ZUCCA E FUNGHI Lasagna layered with woodland mushrooms, pumpkin purée & béchamel sauce with Pecorino Romano Cappato Nero & black pepper	9
PACCHERI AI 3 POMODORI (v) Paccheri pasta with a sautéed trio of ciliegino, yellow sun-blush & red sun-dried tomatoes with basil, sprinkled with dry ricotta salata	11
PAPPARDELLE AL RAGÙ MISTO A ragù of beef, pork & lamb, slow-cooked for 12 hours with San Marzano tomato sauce finished with herbs & dry ricotta salata on pappardelle pasta	14
LINGUINE ALLE VONGOLE Linguine pasta with Palourdes clams, garlic & evoo cooked in their own liquor & finished with parsley	16
MAFALDE ROSSE Mafalde pasta with Italian sausage, spicy 'Nduja di Spilinga, ricotta, red onion, roasted red peppers, fresh basil & black pepper	12
PAPPARDELLE CON PORCINI Italian sausage & porcini mushroom with a dash of cream with black truffle & pappardelle	16
SPAGHETTI DI ZUCCHINE (v) Courgette spaghetti with garlic, ginger & spicy chilli oil	9
RISOTTO AI FRUTTI DI MARE Arborio risotto rice with king prawns, calamari, Palourdes clams, Shetlands mussels & sea bass finished with butter	17

BENVENUTI AL BAROLO

Enjoy our cicchetti - small plates served with drinks in traditional *bàcari*, or cicchetti bars.

Order 3/4 plates with drinks & see where the day takes you or choose whatever catches your eye & enjoy whilst you read through the menu.

The dishes are formed around traditional flavours & cooking techniques of Italy; those found in neighbourhood restaurants & trattorias of rural Italy.

Made by hand & with care daily, bringing a true taste of Italy to Glasgow.

SECONDI

PESCE SPADA ALLA GRIGLIA Chargrilled swordfish steak served with Zucchine alla Scapece	15
POLLO SALTIMBOCCA ALLA ROMANA Boneless chicken thigh, pan fried with sage & Parma ham, served with a white wine sauce	12
VEAL MILANESE Citrus & herb crumbed veal cutlet on the bone, pan-fried & served with saffron risotto	19
GALLETTO Marinated & roasted half chicken served with lemon, garlic and tarragon sauce	16

CUOPPO DI MARE <i>our best seller</i> A mixed fried seafood selection of calamari, king prawns, whitebait, Shetland mussels, sea bass & North Atlantic cod, served with aioli and spicy sriracha dip	18
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INSALATA DI PANZANELLA (V) A salad with tomato, cucumber, red onion, basil, fried sourdough and fresh oregano	9
ADD GRILLED CHICKEN	6
ADD BURRATA CHEESE	8
ADD KING PRAWNS GRILLED WITH GARLIC BUTTER	7

TAGLIATA DI FILETTO Aberdeen Angus fillet tagliata with sautéed woodland mushrooms, sun-blush tomatoes, shaved Grana Padano, truffle oil & black truffle	25
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FILETTO ALLA GRIGLIA Grilled prime Scottish fillet steak served with your choice of sauce. Choose green peppercorn, sweet gorgonzola or tarragon sauce	25
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CONTORNI

VERDURE GRIGLIATE MISTE (v) Marinated & grilled Mediterranean vegetables (served cold)	4	FAGIOLINI VERDI (v) Green beans with garlic, lemon and evoo	4
ZUCCHINE ALLA SCAPECE (v) Marinated courgettes (served cold)	4	INSALATA MISTA (v) Mixed house salad.	4
PURÈ DI PATATE (v) Creamy mash	4	PATATINE FRITTE (v) Skin-on chips with Maldon sea salt	4
FUNGHI TRIFOLATI (v) Woodland mushrooms sautéed in garlic butter	4	FRIARELLI BROCCOLI (v) With garlic & chilli	4

TRACK & TRACE

Use the camera on your phone to scan this QR code. You will be taken to an online form or visit <http://bit.ly/barolo-track>



COCKTAILS

Classici

AGED NEGRONI The Botanist, Campari, Vermouth / 9^{.25}
FRANGELICO SOUR Frangelico, lime, lemon, pineapple juice / 8^{.95}
PUCCINI Mandarin liqueur, The Botanist, Prosecco Barocco DOC / 9^{.25}
SIDECAR Rémy Martin 1738, Cointreau, lemon juice / 9^{.95}

Spritz

STRAWBERRY & LIME SPRITZ Stoli Vanil, Grey Goose Le Citron, lemonade, soda / 8^{.50}
GRAPEFRUIT SPRITZ Grapefruit vodka, Cointreau, soda, lemonade / 8^{.50}
PEAR SPRITZ Grey Goose La Poire, elderflower liqueur, soda, lemonade / 8^{.50}
APEROL SPRITZ Aperol, Prosecco Barocco DOC, soda / 8^{.50}

Preferiti

ESPRESSO MARTINI Vanilla vodka, coffee liqueur, espresso shot / 8^{.95}
MOJITO Classic, raspberry or strawberry / 8^{.95}
RASPBERRY MULE Vodka, Chambord, raspberry, lime, ginger beer / 8^{.95}
FRENCH MARTINI Vodka, Chambord, pineapple / 8^{.95}
COSMOPOLITAN Vodka, Cointreau, cranberry juice, lime / 8^{.95}

GIN

We serve our gin in 50ml measures, a small measure is available. Mixers are listed at the bottom of the page and are included in the price

THE BOTANIST a fabulous Scottish gin from Islay incorporating 31 foraged botanicals; 22 native to the island / 10^{.50}

BOMBAY SAPPHIRE Bombay Sapphire has ten botanicals used including almond, lemon peel, liquorice & juniper / 10^{.50}

ROCK ROSE Britain's most northerly mainland distillery, rock rose infuses 18 botanicals of which 5 are grown locally / 10^{.50}

HENDRICK'S Distilled & bottled in Scotland, Hendrick's is a super-premium gin with a subtly different botanicals recipe that includes rose petals & cucumber / 10^{.50}

BROCKMANS Traditional notes of gin are combined with a refreshing influence of citrus & aromatic wild berry / 10^{.50}

MALFY Malfy gin is distilled in Moncalieri, Italy. the key botanical is lemon peel sourced from the Italian coastline / 10^{.50}

MISTY ISLE From the crystal-clear spring waters of Storr Lochs & juniper berries from wild locations around Skye & infused with 11 botanicals / 10^{.50}

LARIOS ROSÉ Larios Rosé gin uses fresh strawberries to give it its pink colouring & fruity flavour & this compliments the juniper & citrus / 10^{.50}

LARIOS DRY Larios has a unique blend of botanicals & a fresh, pleasant taste, with a hint of citrus fragrance / 10^{.50}

WILDCAT Refreshing, crisp & perfect for mixing, with a subtle citrus character & finally, a hint of white pepper & spice / 10^{.50}

PUERTO DE INDIAS ROSÉ This pink gin is the pioneer & most recognized gin made with natural strawberries in the world / 10^{.50}

ROKU The first gin from Japan's legendary sunatory is made using a selection of botanicals, including six from Japan itself / 10^{.50}

FEVER-TREE MIXERS

Fever-Tree Indian Tonic Water / Fever-Tree Light Indian Tonic Water / Fever-Tree Ginger Ale

PROSECCO E CHAMPAGNE

PROSECCO BAROCCO DOC, Italy / £5^{.45} / £28^{.95}
MIRABELLO ROSÉ, Pinot Grigio Rosé, Italy / £5^{.65} / £29^{.95}
LAURENT PERRIER LA CUVÉE BRUT, champagne, France / £69^{.95}
LAURENT PERRIER ROSÉ, champagne, France / £99^{.95}

VINI BAROLO

BAROLO PATRIZI DOCG, Piedmont / £47^{.95}
DEZZANI BAROLO DOCG, San Carlo, Piemonte / £49^{.95}
BAROLO DOCG MONFALETTO, Cordero Di Montezemolo, Piemonte / £79^{.95}
BAROLO DOCG ENRICO VI, Cordero di Montezemolo, Piemonte / £119^{.95}

VINI BIANCHI

PINOT GRIGIO LA LAGUNA Italy / £5^{.25} / £19^{.95}
SAUVIGNON. ALTANA DI VICO, Delle Venezie, Italy / £5^{.95} / £22^{.95}
'LE VELE' VERDICCHIO DEI CASTELLI DOC, Moncaro, Italy / £6^{.75} / £27^{.95}
SAUVIGNON BLANC. FIRST DAWN, Marlborough, New Zealand / £6^{.95} / £28^{.95}

GARGENEGA. SOAVE CLASSICO DOMINI VENETI, Italy / £26^{.95}
FIANO. TERRE DEL VULCANO, Beneventano IGT, Italy / £29^{.95}
SANTA CRISTINA. CHARDONNAY DEL VENETO Italy / £34^{.95}
ARNEIS. DEZZANO ROERO 'MONFRIGO', Piemonte, Italy / £36^{.95}
PETIT CHABLIS. DOMAINE DE COLOMBIER, France / £39^{.95}
RIESLING GUSTAVE LORENTZ, Vin D'Alsace, France / £39^{.95}
GAVI DI GAVI. GUIDO MAZZARELLO DOCG, Piemonte, Italy / £39^{.95}
DOMAINE BONNARD SANCERRE, Loire valley, France / £49^{.95}

VINI ROSATI

PINOT GRIGIO. ANCORA ROSÉ IGT, Pavia, Italy / £5^{.75} / £23^{.95}
ZINFANDEL. VILLA ROSELLA ROSÉ, Italy / £5^{.75} / £23^{.95}

VINI ROSSI

BARBERA. LA FOLLIA DOC, Piemonte, Italy / £5^{.25} / £19^{.95}
MERLOT. BOTTER VENETO DOCG, Italy £5^{.95} / £22^{.95}
PRIMITIVO. PUGLIA BAROCCO IGT, Italy £6^{.75} / £27^{.95}
NEBBIOLO. BAROLO FLORI DOCG, Italy £9^{.95} / £42^{.95}
SHIRAZ. KATHERINE HILLS, Australia / £24^{.95}
VALPOLICELLA. CASTELFORTE CLASSICO SUPERIORE DOC, Italy / £26^{.95}
MALBEC. MONTANES MENDOZA, Argentina / £26^{.95}
CABERNET SAUVIGNON. VILLA CHIOPRIS, GRAVE DEL FRIULI, Italy / £26^{.95}
MONTEPULCIANO D'ABRUZZO. CERULLI SPINOZZI DOC, Italy / £26^{.95}
CHIANTI. BOTTER CLASSICO DOCG, Toscana, Italy / £28^{.95}
SANGIOVESE. SPIAGGIOLE, MORELLINO DI SCANSANO, Toscana, Italy / £32^{.95}
VALPOLICELLA. CASTELFORTE RIPASSO CLASSICO SUPERIORE DOC, Italy / £32^{.95}
CHATEAUNEUF DU PAPE. JEROME QUIOT PARCELLES 38, France / 42^{.95}
CASTELFORTE AMARONE DELLA VALPOLICELLA CLASSICO DOCG, Italy / £44^{.95}

