

# All Items Subject to Change

## Barolo grill

Menù di primavera

### Antipasti

*Souffle' di formaggio*

rosemary & goat cheese soufflé, crispy artichoke, morel mushroom fonduta, ramp crumb 16

*Crudo di vitello^*

hand chopped veal crudo, grilled ciabatta, sunny side quail egg, truffle aioli 14

*Gamberi in camicia^*

lightly poached gulf prawns, tomato conserva, poached egg, tomato-shellfish crema 16

*Fegato d'anatra 'Spritz'*

chilled foie gras terrine, cara cara oranges, mixed nut pane spugnato,  
prosecco gelée & aperol sauce 22

*Ricciola^*

thinly sliced yellowtail crudo, english peas, radishes, lime zest, sesame tuille, puglian olive oil 15

*Fritto misto*

lightly fried calamari, rock shrimp, asparagus & squash, pickled ramp aioli 17

### Insalate

*Insalata 'Barolo'*

gem lettuce, castelmagno cheese sfornato, lemon parsley vinaigrette, focaccia crisp 13

add ligurian white anchovy 3

*Insalata di primavera*

baby carrots, english peas, fava beans, radish, fennel, cucumbers,  
parmigiano cheese, white balsamic vinaigrette 12

*Granchio e asparagi*

jumbo lump crab meat, grilled asparagus, mâche, purple potato crisp, black garlic aioli 15

*Verdure di campo*

baby field greens, spring berries, ancient grains, saba, sheep skir 13

### Primi piatti

*Tajarin al sugo di coniglio*

menabrea braised rabbit ragù, handcut tajarin noodle, pecorino toscano 23

*Tagliatelle ai funghi*

house made tagliatelle with morel & crimini mushrooms, ramps, parmigiano-reggiano 22

*Cavatelli di primavera*

whole wheat cavatelli, fennel, fava beans, pistachios,  
tarragon compound butter, fennel pollen 20

*Agnolotti del plin*

piemontese pinches of pasta with filled with eggplant & fontina, smoked tomato sauce, basil 22

*Risotto aragosta*

slow cooked acquerello carnaroli rice with poached maine lobster meat, saffron & gold leaf 30

## *S e c o n d i   p i a t t i*

### *Anatra 360*

barolo style braised duck, kalamata olives, spring vegetables & roasted garlic potatoes 29

### *Merluzzo e baccalà<sup>^</sup>*

alaskan cod, tri colored cauliflower & fava beans, salt cod croquette, buttermilk almond sauce 32

### *Ippoglosso appetitoso<sup>^</sup>*

wild caught alaskan halibut, pistachio pesto tortellini, asparagus,  
diced bell peppers, cucumber, red onion, kalamata & castelvetrano olives 34

### *Lombo di agnello<sup>^</sup>*

colorado lamb loin, english peas, roasted baby heirloom carrots,  
carrot purée, lamb sugo 34

### *Bistecca al barolo<sup>^</sup>*

grilled beef tenderloin, green & white asparagus, artichokes,  
gorgonzola polenta torte, la spinetta olive oil 34

## *C o n t o r n i*

### *Asparagi*

grilled asparagus 7

### *Carciofi*

tempura artichokes, balsamic reduction 7

### *Broccolini speziato*

sautéed broccolini, calabrian chiles 7

Chef di cusine: darrel truett

Chef di cucina: andrew kirsch, john willis, dain holland, eric trejo-lopez

<sup>^</sup>these items may be raw or undercooked: Consuming raw or undercooked foods may increase your risk of foodborne illness