

# BAROLO GRILL



## DEGUSTAZIONE MENU OPTION

\$95 per person for 4 courses

dine as we do in Italy, with a progressive experience of smaller portions...

-for our tasting menu experience, please choose one dish from each of the following courses-

## WINE PAIRING OPTIONS

\$59 optional wine pairing

\$89 optional upgraded wine pairing

## TRUFFLE OPTIONS

\*\*add black umbrian truffles to any dish \$20

## Antipasti & Insalate

### Fritto misto

lightly fried calamari, rock shrimp, seasonal fish, crispy vegetables, pickled ramp aioli, bitter greens 24

\*Favorita 'Fallegro' Gianni Gagliardo 2022 Piemonte

### Soufflé di formaggio

24 month-aged parmigiano reggiano soufflé, artichoke & black truffle purée, marinated baby artichokes 23

\*Roschetto 'Ferentano' Cotarella 2018 Lazio

### ^ Crudo di ricciola GF

thinly-sliced amberjack, winter citrus, puffed quinoa, osetra caviar 24

\*Etna Rosato of Nerello Mascalese, Barone di Villagrande 2022 Sicilia

### ^ Fegato d'anatra GF upon request

chilled terrine of foie gras, toasted brioche, asparagus, sauternes gelée, black truffle purée 25

\*Recioto di Soave 'Tre Colli' Tessari 2019 Veneto

### Insalata di barbabietole GF

roasted beet, whipped goat cheese, pistachio, banyuls vinaigrette, esoterra greens 22

\*Etna Rosato of Nerello Mascalese, Barone di Villagrande 2022 Sicilia

### Insalata Primavera GF

baby carrots, english peas, fava beans, radish, fennel, cucumber, heirloom cherry tomatoes, 21

parsley lemon vinaigrette, parmigiano reggiano

\*Favorita 'Fallegro' Gianni Gagliardo 2022 Piemonte

## Primi Piatti

### Spaghetti al cinghiale GF upon request

house-made spaghetti, red wine braised wild boar shoulder, sweet english peas, ramps, pecorino toscano, 35

\*Barbera d'Alba Superiore 'Bricco delle Olive' Palladino 2020 Piemonte

### Risotto GF

seven year-aged acquerello carnaroli rice, butter-poached frog legs, salsa verde, nasturtium 35

\*Castelli di Jesi Verdicchio Riserva 'Crisio' Casalfarneto 2018 Marche

### Agnolotti del plin

traditional piemontese pinches of pasta stuffed with veal, 36

veal jus, parmigiano reggiano

\*Barbera d'Alba Superiore 'Bricco delle Olive' Palladino 2020 Piemonte

### Rigatini

house-made rigatini, calamari, rock shrimp, rapini, smoked tomato brodo, pangritata 36

\*Castelli di Jesi Verdicchio Riserva 'Crisio' Casalfarneto 2018 Marche

## Secondi Piatti

### Anatra di Barolo GF

barolo-style braised duck, kalamata olives, seasonal vegetables, roasted garlic potatoes 39

\*Barolo, Daniele Conterno 2019 Piemonte

\*\*Upgraded Pairing: Barolo Riserva, Batasiolo 2013 Piemonte

### ^ Vitello in crostata

semolina-crusted veal tenderloin, braised fennel, semolina fritter, veal rosemary jus 45

\*Barolo, Daniele Conterno 2019 Piemonte

\*\*Upgraded Pairing: Barolo Riserva, Batasiolo 2013 Piemonte

### ^ Cassoulet ai frutti di mare GF

tuscan white beans, seafood velouté, napa cabbage, escolar, gulf shrimp, seafood sausage 42

\*Chardonnay 'La Pietra' Cabreo 2020 Toscana

\*\*Upgraded Pairing: Langhe Chardonnay 'Bastia' Conterno-Fantino 2017 Piemonte

### ^ Bistecca di manzo GF \$9 SUPPLEMENT ON TASTING MENU

grilled beef tenderloin, sweet english pea purée, sauté of morels & sweet english peas, 55

red wine-braised cipollini onions, grilled ramp

\*Barolo, Daniele Conterno 2019 Piemonte

\*\*Upgraded Pairing: Barolo Riserva, Batasiolo 2013 Piemonte

## Dolce

### Torta di formaggio GF

castelmagno cheesecake, lavender honey, toasted hazelnuts 12

\*Moscato d'Asti, Vietti 2023 Piemonte

### Panna Cotta GF upon request

vanilla bean panna cotta, chocolate sauce, caramel pearls 12

\*Moscato d'Asti, Vietti 2023 Piemonte

### Cioccolato

chocolate olive oil cake, chocolate cremeaux, strawberry variations 12

\*Brachetto d'Acqui 'Pineto' Marengo 2022 Piemonte

^these items may be raw or undercooked: Consuming raw or undercooked foods may increase your risk of foodborne illness  
gluten free pasta available for an additional charge, please inquire with your server.  
we use peanut oil in our fryers, if there is an allergy concern, please alert your server.

Chef di cuisine: Darrel Truett Chefs di cucina: Jared Roan, Adam Stokes, Trevor Webb, Alexis Rios, Jon Klein, Ben Faurer

We share tips amongst front & back-of-house staff members who contributed to your dining experience.