



BAROLO

RISTORANTE

SMALL PLATES

SEASONAL SOUP 7	BURATTA 14 <i>roasted campari tomatoes, basil pesto sauce, toasted Italian bread</i>	EGGPLANT PARMIGIANA 8/14 <i>battered thin sliced eggplant stuffed with fresh mozzarella, fresh basil, and Barolo Tomato Sauce</i>
ZUCCA CHIPS 7 <i>bake not fried</i>	BRUSCHETTA CLASSICO 7 <i>crostini, tomato, basil, olive oil</i>	SAUTEED CALAMARI 12 <i>lemon, garlic, extra virgin olive oil</i>
CHICKEN PARMESAN SLIDERS 12 <i>breaded chicken, marinara, mozzarella</i>	POLPETTI BAROLO 10 <i>meatballs & creamy polenta</i>	BLACK MEDITERRANEAN MUSSELS 11 <i>spicy salumi, butter, garlic, fresh herbs, grilled bread</i>
ANTIPASO BAROLO 9/16 <i>grilled vegetables, prosciutto, salami, fresh mozzarella, heirloom tomatoes, kalamata olives</i>	ROSEMARY FOCACCI 7 <i>marinated olives, garlic, onions</i>	ROASTED BRUSSEL SPROUTS 8 <i>pancetta, shallots, parmesan</i>
GARLIC BREAD 7 <i>house made ricotta, grana Padano, herbs</i>	VONGOLE 13 <i>clams in the shell, sautéed with garlic & white wine, parsley</i>	CARPACCIO di SALMONE 10 <i>house cured salmon, EVOO, lemon, Arugula</i>

SALADS

add grilled chicken 5 or fresh fish* A/Q

INSALATA di BIETOLE – <i>organic arugula, roasted red & golden beets, walnuts, goat cheese, & walnut vinaigrette</i> 12
SIMPLE – <i>farm greens, tomato, red onion, balsamic house dressing</i> 8
TUSCAN KALE – <i>sundried cranberries, pumpkin seeds, red onion, radicchio gorgonzola, white balsamic dressing</i> 10
CAESAR – <i>romaine, herbed crouton, house dressing</i> 9
CHOPPED ITALIAN FARM – <i>salami, provolone, pepperoncini, olive, campari tomato, red onion, cucumber, roasted pepper, Italian dressing</i> 12

FLATBREAD

DAILY PIZZA AQ <i>chef's choice</i>	PROSCIUTTO 14 <i>asparagus, parmesan</i>	ROSEMARY 13 <i>caramelized onions, & parmesan cheese</i>
CAPRESE 13 <i>pesto, plum tomato, mozzarella</i>	FUNGHI 13 <i>roasted mushroom, herbs, garlic, mozzarella</i>	BANSKEE 14 <i>sausage, mushrooms, basil pesto, hot pepper rings, scallions, mozzarella</i>