

# Barolo Ristorante

TONIGHT'S MENU BROUGHT TO YOU BY EXEC. CHEF AND OWNER GAETANO TURI

## APPETIZERS

### SCAMPI AL FORNO

JUMBO SHRIMP BAKED WITH IMPORTED GORGONZOLA AND VERMOUTH WINE. 9.95

### SEA SCALLOPS MARIO LANZA

JUMBO SEA SCALLOPS WRAPPED IN PANCETTA AND GRILLED TO PERFECTION, SERVED WITH CANNELLINI BEANS AND POMEGRANATE/BALSAMIC REDUCTION. 9.95

### STONE CRAB CAKES

FLORIDA STONE CRAB CAKES SERVED WITH COCONUT MILK, KEY LIME AND ROASTED MANGO SAUCE. 9.95

### FRIED CALAMARI WITH ZUCCHINI WHEELS (ALSO AVAILABLE GRILLED)

TENDER DOMESTIC CALAMARI GOLDEN FRIED WITH ZUCCHINI WHEELS. 9.95

### PORTABELLA MUSHROOMS STICKS

PORTABELLA MUSHROOMS, MARINATED, BREADED AND PAN FRIED, SERVED WITH MASCARPONE DIPPING SAUCE. 9.95

### BRUSCHETTA DEI MONTI

ROMA TOMATOES, HERBS, GOAT CHEESE AND PROSCIUTTO, OVER GRILLED ITALIAN CROSTINI. 9.95

## RISOTTI

### RISOTTO WITH ASPARAGUS

ARBORIO RICE WITH ASPARAGUS, PARMIGGIANO AND MOSCATO WINE. 16.95

### RISOTTO ALLA PESCATORE

ARBORIO RICE WITH JUMBO SHRIMP, SEA SCALLOPS, CLAMS AND MUSSELS, IN CHERRY TOMATOES, HERBS, GARLIC WHITE WINE. 18.95

### RISOTTO WITH CHICKEN AND PORTABELLA MUSHROOMS

ARBORIO RICE WITH CHICKEN, PORTABELLA MUSHROOMS, MERLOT WINE, HERBS AND WALNUTS. 16.95

## PASTA

### FETTUCCHINE PIEMONTESI

BEEF TENDERLOIN TIPS, WILD MUSHROOMS AND HERBS, IN BAROLO WINE, DEMI GLAZE AND ROMA TOMATO SAUCE, SERVED OVER HOMEMADE FETTUCCHINE. 16.95

### FETTUCCHINE ALLA SAMBUCA ROMANA

JUMBO SHRIMP IN A LITE CREAM SAUCE LACED WITH SAMBUCA ROMANA, SERVED OVER HOMEMADE FETTUCCHINE. 18.95

### GNOCCHI FILLED WITH SPINACH SORRENTO STYLE

HOMEMADE GNOCCHI FILLED WITH SPINACH, BAKED WITH ROMA TOMATO SAUCE, BASIL AND FRESH MOZZARELLA. 16.95

### ROTOLLO (THE MODERN VERSION OF LASAGNA)

SPINACH, RICOTTA AND FRESH PASTA ALL ROLLED TOGETHER, BAKED AND SERVED WITH BOTH ALFREDO AND OUR ROMA TOMATO SAUCE. 16.95

### TORTELLACCI ROSA

HOMEMADE CHEESE TORTELLACCI TOSSED WITH PROSCIUTTO, MUSHROOMS AND SWEET PEAS IN OUR VODKA PINK SAUCE. 16.95

### AGNOLOTTI DI PORTABELLA BOSCAIOLO

JUMBO RAVIOLI FILLED WITH ROASTED PORTABELLA MUSHROOMS, TOSSED WITH SAGE, ROSEMARY AND PINE NUTS, IN A DELICATE DEMI GLAZE AND BALSAMIC SAUCE. 16.95

LINGUINE ST. JOHN

JUMBO SHRIMP, BROCCOLI, CHERRY TOMATOES, ROASTED GARLIC AND PINOT GRIGIO, TOSSED WITH LINGUINE. 18.95

CAPELLINI VIVALDI

ANGEL HAIR TOSSED WITH CHICKEN BREAST, ROASTED PEPPERS AND ASPARAGUS, IN GARLIC WHITE WINE SAUCE. 16.95

RIGATONI ALLA CHESTER

RIGATONI TOSSED WITH CHICKEN BREAST, BUTTERNUT SQUASH SAUCE, SWEET PEAS, BASIL AND ASIAGO CHEESE. 16.95

TWO COLOR LINGUINE WITH LOBSTER AND SCALLOPS.

HOMEMADE SPINACH AND EGG LINGUINE WITH BABY LOBSTER TAILS AND SCALLOPS, IN BRANDY/CREAM SAUCE WITH CHERRY TOMATOES AND ASPARAGUS. 22.95

ENTREES

CHICKEN INVOLTINI

CHICKEN BREAST ROLLED WITH PROSCIUTTO, SPINACH AND FONTINA CHEESE, PAN ROASTED WITH HERBS AND MOSCATO WINE. 16.95

CALIFORNIA MALLARD DUCK BREAST AND WILD BERRIES COOLI'

PAN ROASTED DUCK BREAST, SERVED WITH WILD BERRIES, WILD MUSHROOMS, FRESH HERBS AND ROSE PEDALS ESSENCE. 22.95

STUFFED PORK TENDERLOIN

PORK TENDERLOIN FILLED WITH ITALIAN SAUSAGE AND GRANNY SMITH APPLES, ROASTED IN OUR ORANGE/HONEY BBQ SAUCE. 16.95

PORK CHOPS AL FORNO

TWO 8OZ CENTER CUT PORK CHOPS FILLED WITH ROASTED WILD MUSHROOMS AND ESCAROLE, BRAISED WITH BOURBON AND VIDALIA ONIONS. 16.95

VEAL SCALOPPINI IN BELLA VISTA

MILK FED VEAL SCALOPPINI TOPPED WITH ASPARAGUS, ROASTED PEPPERS, GOAT CHEESE, MARSALA AND DEMI GLAZE. 16.95

FILET MELISSA

10OZ AGED CORN FED ANGUS FILET PAN ROASTED WITH MUSHROOMS, HERBS AND BAROLO WINE, TOPPED WITH IMPORTED GORGONZOLA CHEESE. 27.95

NEW YORK STRIP TUSCANY STYLE

CORN FED ANGUS STRIP STEAK SEARED WITH TOPPENADE, SERVED WITH BRAISED CHERRY TOMATOES, ROASTED GARLIC AND MERLOT WINE. 22.95

ZUPPA DI MARE (CIUPPINO)

BABY LOBSTER TAILS, JUMBO SHRIMPS, SCALLOPS, MUSSELS, CLAMS, CALAMARI AND OYSTERS IN TOMATO BROTH WITH HERBS AND PINOT GRIGIO, SERVED WITH CROSTINI BREAD. 22.95

SALMON IN COLORE

NORTH ATLANTIC SALMON PAN ROASTED WITH SHITAKE MUSHROOMS, RADICCHIO AND ROSEMARY, SPLASHED WITH SHERRY. 16.95

ORANGE ROUGHY ST. FRANCIS

NEW ZEALAND ORANGE ROUGHY BAKED WITH ZUCCHINI, OLIVES, LEMON AND WHITE WINE. 16.95

RACK OF LAMB ALLA POSITANO

NEW ZEALAND RACK OF LAMB WITH PEPPERCORN AND PARMIGGIANO CRUST, OVER RISOTTO WITH ASIAGO, RAISINS AND LAMB ESSENCE. HALF RACK 16.95 FULL RACK 32.95

ALL ENTREES SERVED WITH STARCH AND VEGETABLE OF THE DAY.  
ADD \$3.00 FOR SPLIT PLATE CHARGE.  
18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE