

BAROLO RESTAURANT CURB SIDE MENU

Appetizers

Fried Calamari

Tender domestic calamari golden fried to perfection. \$8.95

Stuffed Jumbo Mushrooms

Jumbo mushrooms stuffed with spinach, four cheeses, tomato and herbs. \$7.95

Caprese Salad

Hand made fresh mozzarella accompanied with tomato, dressed with Tuscan olive oil, fresh basil, Mediterranean lava sea salt and aged balsamic vinegar. \$7.95

Risotti

Risotto with Asparagus and Pine Nuts

Arborio rice with asparagus, pine nuts and Parmigiano cheese. \$15.95

Risotto with Chicken and portabella Mushrooms

Arborio rice with chicken breast, portabella mushrooms, walnuts, Merlot wine and Asiago cheese. \$15.95

Pastas

Tortellacci Alla Rosa

Cheese filled tortellacci pasta tossed with prosciutto, mushrooms and sweet peas, in Vodka Pink sauce. \$15.95

Spinach and Ricotta Shells

Jumbo shells filled with spinach and ricotta, topped with fresh mozzarella, baked in Roma tomato sauce. \$15.95

Ravioli Quattro Formaggi

Four cheeses filled ravioli tossed with Fra diavolo sauce with garlic, chilies peppers and tomato sauce. \$15.95

Cannelloni of Tuscan Roasted Chicken and Mushrooms

House made cannelloni pasta filled with Tuscan style roasted chicken, mushrooms, Parmigiano and fresh herbs, baked in tomato/cream sauce, topped with provolone cheese. \$15.95

Fettuccine Piemontesi

Angus tenderloin tips, mushrooms, herbs and merlot wine slow braised for hours in Roma tomato sauce, served on a bed of house made fettuccine. \$15.95

Fettuccine with Shrimp and Scallops

House made fettuccine tossed with jumbo shrimp and Bay scallops in Brandy/Roasted garlic cream sauce.

\$17.95

Ziti Alla Campagnola

Ziti pasta tossed with sweet Italian sausage, mushrooms and sweet peas, in tomato/cream sauce. \$15.95

Spinach and Ricotta Manicotti

Spinach and ricotta filled manicotti pasta baked to perfection, served with Al Fredo and Roma tomato sauces. \$15.95

Cavatelli with Chicken and Asparagus Meatballs

House made ricotta cavatelli pasta served with chicken and asparagus meatballs in tomato/cream sauce with basil and Asiago cheese. \$15.95

Lobster Ravioli

Lobster filled ravioli tossed with Fra Diavolo sauce (Roma tomatoes, garlic, chilies peppers and Pinot Grigio wine). \$18.95

Entrees

Chicken Involtini

Chicken breast rolled with prosciutto, spinach and Fontina cheese, roasted with marsala wine and Demi/Glaze.

\$15.95

Chicken Piccata

Chicken Breast sautéed with lemon, capers, garlic and white wine, served on a bed of rigatoni pasta. \$15.95

Veal parmigian (Also available Chicken Parmiggiana)

Veal scaloppini pounded and breaded, baked in Roma tomato sauce, topped with fresh mozzarella, served on a bed of spaghetti. \$15.95

New York Strip

Aged 12oz Angus strip steak seared to perfection, served with mushrooms and red bell peppers braised in Chianti/Demi Glaze. \$22.95

Salmon with Horseradish/parmiggiano Crust

North Atlantic salmon pan roasted with horseradish/parmiggiano crust, served on a bed of fire roasted spinach. \$17.95

Florida Red Snapper

Florida red snapper blacken to perfection, served on a bed of fire roasted spinach. \$19.95