

A still life photograph featuring a dark wine bottle and a wine glass on a rustic wooden surface. A bunch of red grapes is partially visible behind the glass. The background is a warm, textured brown. The text 'Ristorante BAROLO' is overlaid on the top half, with 'BAROLO' in large, stylized letters. Below it, 'TRADITIONAL ITALIAN RESTAURANT' is written in a smaller, white, serif font.

Ristorante
BAROLO
TRADITIONAL ITALIAN RESTAURANT

MENU



starters

- Pane All'aglio** **G M** £3.70 *with cheese* £4.70
Garlic bread
- Bruschetta** **G M** £5.00
Garlic bread topped with freshly chopped tomato & onion
- Marinated Mixed Olives** **C** £4.50
Mixed olives marinated in garlic, chilli, lemon juice, extra virgin olive oil and parsley
- Soup Of The Day** **G So E M C Mu** £5.00
- Pate Maison** **G T So E M C Mu** £6.00
A slice of pate served with toast
- Funghi All'aglio** **G M** £6.80
Mushrooms in garlic & white wine
- Funghi Provencale** **G M C** £6.80
Mushrooms sauteed in garlic, tomato, fresh chilli and white wine
- Funghi Trifolati** **G E** £6.80
Breaded mushrooms served with a garlic mayonnaise dip
- Bianchetti Fritti** **G Mo** £6.80
Whitebait
- Insalata Caprese** **M** £7.00
Sliced tomatoes and baby mozzarella topped with onions
- Mozzarella In Carrozza** **G M C** £7.00
Deep fried mozzarella sandwich tossed in tomato sauce

- Cocktail Di Gamberetti** C E M £7.00
Prawn cocktail
- Avocado E Gamberetti** C E M £8.00
Avocado and prawns
- Calamari Fritti** G Mo £8.00
Deep fried squid served with a garlic mayonnaise dip
- Melanzane Parmiggiana** M C £8.00
Aubergines topped with tomato sauce & grated cheese baked in the oven
- Carciofi Al Forno** M C £8.00
Tender, baby artichokes baked in the oven, topped with tomato and cheese
- Bocconcino Tricolore** M £8.00
A colour combination of tomato, avocado and mozzarella slices
- Avocado E Salmone** F £8.00
Avocado & smoked salmon
- Tiger Prawns Provencale** C £8.00
Tiger prawns cooked in tomato, garlic, fresh chilli & white wine
- Insalata Di Mare** C Mo £8.00
Seafood salad
- Gamberoni All'aglio** C M £8.50
King prawns in garlic butter and white wine
- Antipasto Di Carne** C £9.00
A combination of bresaola, salami, mortadella & Parma ham, garnished with pickles and olives
- Cozze Napoletane** E Mo C £10.50
Fresh mussels in tomato, white wine & garlic
- Cozze Dolcelatte** Mo M £11.50
Fresh mussels in white wine, cream & dolcelatte cheese





pasta

gluten free pasta available on request

- Spaghetti Aglio, Olio E Peperoncino** **G** £9.50
Olive oil, fresh chilli, garlic and chopped parsley
- Spaghetti Bolognese** **G M C** £10.00
Spaghetti pasta with a very rich meaty sauce made with beef and Napolitana sauce
- Spaghetti Carbonara** **G M** £9.50
Spaghetti pasta with chopped bacon in a white wine and creamy sauce
- Linguine Pesto** **G P T M** £9.50
Traditional home made pesto sauce and cream
- Lasagne Al Forno** **G M C** £10.00
Layers of pasta with a rich bolognese sauce, Béchamel, topped with mozzarella
- Penne Arrabbiata** **G M C** £10.00
Garlic, tomato and fresh chilli
- Penne Barolo** **G M C** £10.50
Ham, tomato, cream & topped with cheese
- Spaghetti Vongole** **G Mo M** £11.50
Fresh shell clams cooked with cherry tomatoes, garlic & fresh basil
- Linguine Piccanti** **G M C** £10.50
Mushrooms, hot sausage, fresh chilli, garlic, tomato & cream
- Tagliatelle Alfredo** **G M** £10.50
Bacon, mushrooms & cream
- Tagliatelle Salmone** **G F M C** £11.50
Smoked salmon, a touch of tomato & cream
- Penne Puttanesca** **G M C** £10.00
Tomato sauce, capers, olives & anchovies
- Penne Vegetariana** **G M C** £10.00
Fresh vegetables in tomato sauce, garlic & herbs
- Penne Con Pollo** **G M C** £11.50
Chicken, bacon, tomato & cream
- Tortellini Campagnola** **G M C** £11.50
Meat tortellini cooked in tomato, cream, bacon, onion, mushrooms & white wine sauce
- Tagliatelle Verdi** **G M** £11.50
Broccoli and fresh asparagus in a creamy dolcelatte sauce
- Linguine Mare** **G C Mo M C** £14.00
Seafood, tiger prawns & tomato sauce
- Penne Sugo Di Carne** **G M C** £15.00
Penne cooked with strips of beef, mushrooms onions, olive oil, tomato and garlic

pizza 10 inch

(gluten free pizza base available on request)

Extra toppings from £1.20 each

- | | |
|--|--------|
| Pizza Margherita G M C | £8.50 |
| <i>Tomato, mozzarella & oregano</i> | |
| Pizza Torino G M C | £9.50 |
| <i>Tomato, mozzarella, ham, mushrooms & oregano</i> | |
| Pizza Tropicale G M C | £9.50 |
| <i>Tomato, mozzarella, ham, pineapple & oregano</i> | |
| Pizza Piccante G M C | £9.50 |
| <i>Tomato, mozzarella, hot sausage, fresh chilli & oregano</i> | |
| Pizza Siciliana G M C | £9.50 |
| <i>Tomato, mozzarella, capers, olives, anchovies & oregano</i> | |
| Pizza Quattro Formaggi G M C | £10.00 |
| <i>Tomato, mozzarella, dolcelatte, cheddar, brie & oregano</i> | |
| Pizza Vegetariana G M C | £9.50 |
| <i>Tomato, mozzarella, onion, peppers, mushrooms, olives & oregano</i> | |
| Pizza Quattro Stagioni G M C | £10.50 |
| <i>Tomato, mozzarella, olives, mushrooms, Parma ham, artichokes & oregano</i> | |
| Pizza Sebastiano G M C | £10.00 |
| <i>Tomato, mozzarella, salami, pepperoni, onions & oregano</i> | |
| Pizza Inglese G M C E | £9.50 |
| <i>Tomato, mozzarella, bacon, egg & oregano</i> | |
| Pizza Calzone G M C | £9.50 |
| <i>Folded pizza, tomato, mozzarella, ham, capers, onions & oregano</i> | |
| Pizza Marinara G M C Mo C | £10.50 |
| <i>Tomato, mozzarella, tuna, prawns, anchovies & oregano</i> | |
| Pizza Romana G M C | £10.50 |
| <i>Tomato, mozzarella, chicken, sweetcorn & oregano</i> | |
| Pizza Messicana G M C | £10.50 |
| <i>Tomato, mozzarella, spicy beef, jalapenos, onions & oregano</i> | |
| Pizza Stefano G M C | £12.00 |
| <i>Tomato, mozzarella, slices of fresh tomatoes, oregano, Parma ham topped with rocket salad and shaves of parmesan cheese</i> | |
| Pizza Barolo G M C E | £12.00 |
| <i>Tomato, mozzarella, ham, mushrooms, pepperoni, olives, egg & oregano</i> | |





pollo - chicken

all the following dishes are served
with vegetables and potatoes or salad
*220-226gr. approximate uncooked weight

- Grilled Chicken*** £15.50
Breast of chicken
- Pollo Dolcelatte*** **E M** £15.50
Breast of chicken cooked in white wine, dolcelatte & cream
- Pollo Fondue*** **E M C** £15.50
Breast of chicken cooked in tomato, cream, onion, mushroom and peppers topped with cheese
- Pollo Diavola*** **C** £15.50
Breast of chicken cooked in white wine, tomato, onion & fresh chilli
- Pollo Valdaosta*** **M C** £15.50
Breast of chicken cooked in white wine, tomato, topped with Parma ham & cheese
- Pollo Mafioso*** **M C** £15.50
Breast of chicken cooked with aubergines in a tomato, mushroom & garlic sauce
- Pollo Aglio*** **G So E M Mu** £15.50
Breast of chicken topped with Parma ham in a garlic sauce
- Pollo Sambuca*** **M** £15.50
Breast of chicken cooked in a mushroom, cream sauce flavoured with sambuca
- Pollo Principessa*** **M** £15.50
Breast of chicken topped with fresh asparagus in white wine & cream sauce



riso - rice

- Riso Vegetariana** **M C** £10.00
Rice cooked in fresh vegetables, tomato sauce & garlic
- Riso Angelo** **M** £12.50
Rice cooked with hot sausage, chopped peppers, onions, mushrooms, cream, turmeric & paprika
- Riso Con Pollo** **P M E C T** £14.00
Rice cooked with chicken, red onion, peppers, garlic, tomato & topped with homemade pesto
- Riso Ai Frutti Di Mare** **C Mo M C** £14.00
Rice cooked with seafood & tiger prawns in tomato sauce & garlic

pesce - fish

all the following dishes are served with vegetables and potatoes or salad

- Sogliola "Selina"** **G C M F** £17.50
Fillets of lemon sole cooked in mushrooms, prawns, white wine and garlic butter
- Salmone Delizioso** **F M** £17.50
Fillet of salmon gently fried in a creamy sherry & ginger sauce
- Branzino** **C M F** £19.00
Fillet of seabass cooked with tiger prawns, cherry tomatoes, garlic, fresh basil, lemon & white wine
- Gamberoni Provencale** **C M C** £20.50
King prawns cooked in garlic, tomato, fresh chilli & white wine
- Gamberoni Ananas** **C M** £20.50
King prawns sautéed with pineapple in a creamy sauce flavoured with malibu
- Meta-meta** **Mo C M C** £26.00
A mixture of king prawns, mussels & squid sautéed in garlic, fresh chilli & wine, tomato sauce. Served with rice if desired

carne - meat

all the following dishes are served with
vegetables and potatoes or salad
*220-226gr. approximate uncooked weight.
All our meats are 28 days mature

- Grilled Sirloin*** £19.50
Grilled sirloin steak, served with salad garnish and mushroom
- Sirloin In Garlic*** **G So E M Mu T** £21.50
Sirloin cooked in a creamy garlic sauce
- Filetto Griglia*** £23.00
Grilled fillet steak, served with salad garnish and mushroom
- Beef Paesana** **G So E M C Mu** £25.00
Cubes of fillet cooked in tomato, onion, mushrooms, fresh chilli and garlic. Served with rice if desired
- Beef Stroganoff** **G So E M C Mu** £25.00
Strips of fillet cooked with onions, mushrooms, paprika, demi glace & cream. Served with rice
- Filetto Nizzarda*** **G C So E M C Mu** £25.00
Strips of fillet cooked in sherry, prawns, chopped onion, peppers, demi glace, sage & cream, flavoured with garlic
- Steak Diana*** **G So E M C Mu** £25.00
Flattened fillet cooked in brandy, red wine, mushrooms, onion, cream & french mustard
- Filetto Pepe*** **G So E M C Mu** £25.00
Fillet steak in pepper sauce
- Filetto Buongustaio*** **G So E M C Mu** £25.00
Fillet steak topped with bacon, sautéed with mushrooms, wine, paprika demi glace & cream sauce
- Filetto Barolo*** **M C** £25.00
Fillet cooked with peppers, mushrooms, onion, garlic, fresh chilli and red wine, tomato & cream sauce
- Filetto Funghi*** **G So E M C Mu** £25.00
Fillet cooked in a mushroom, pâté, demi glace & cream sauce and toast





vitello - veal

all the following dishes are served with vegetables and potatoes or salad

Vitello Crema M	£18.00
<i>Veal cooked in white wine, cream & mushroom</i>	
Saltimbocca Romana M	£18.00
<i>Veal medallions topped with Parma ham and mozzarella cheese, cooked in white wine sauce, butter & sage</i>	
Vitello Marsala M	£18.00
<i>Veal cooked in marsala wine & cream</i>	
Vitello Pizzaiola M C	£18.00
<i>Veal cooked in tomato, capers, olives, garlic & sage</i>	
Vitello Milanese G E	£18.00
<i>Breaded escalope of veal gently fried and served with salad garnish</i>	

insalata - salad

Tomato & Onion Salad	£3.50
Mixed Salad	£4.00
Prawn Salad C E	£18.00
Chicken Salad	£15.50
Seafood Salad C Mo	£18.00
Special Salad C M E	£18.00
<i>Ham, prawns, tuna, avocado, cold meats, bocconcino & mixed pickles on a bed of salad</i>	

side orders

Bread G	£1.90
French Fries	£3.80
Rice	£3.50
Vegetables & Potatoes	£5.00
Mushrooms	£5.00
Sauces G So E M C Mu	£3.00
<i>Choices of: pepper sauce, garlic sauce or mushroom sauce</i>	

wine list

house wine

RED OR WHITE

Glass 175ml £4.50 Large 250ml £6.00 Bottle 750ml £16.00 Spritzer soda/lemonade £5.50

white wines

Frascati Superiore

Clear and brilliant yellow with soft green shades. Bouquet: Delicate fragrance of exotic fruits and citrus. Taste: Dry and soft, with exotic fruit and a touch of ripe pear and almonds on the finish. 13% in volume

Chardonnay Glass 175ml £6.00 Large 250ml £8.00 Bottle £23.00

Pale straw-yellow with greenish reflections. Intense yet refined, with hints of pineapple. Attractively fresh and elegant; enchantingly harmonious. 12.5% vol

Orvieto Amabile Glass 175ml £6.00 Large 250ml £8.00 Bottle £23.00

Meadow flowers, green apples and pears. Rich body with hint of sweetness and long citrus finish. 12% in volume

Sauvignon Friuli Glass 175ml £6.00 Large 250ml £8.00 Bottle £23.00

Pale straw-yellow with greenish hints. Fresh and intense, with suggestions of green peppers, elderflowers and sage. Fresh, attractively fruity and persistent. 12% volume

Pinot Grigio Glass 175ml £6.00 Large 250ml £8.00 Bottle £23.00

Bright pale straw-yellow. Fresh and youthful, with hints of acacia flowers and subtle spicy tones. Appealingly full-flavoured; very well-balanced and persistent. 12.5% vol

Insolia Bottle £27.50

Nutty and round, with plump tropical fruit on the nose and palate. Apple, melon, and spice flavours work well together, while the almond - packed finish is on the mark. 13% vol

Gavi Di Gavi Bottle £39.00

Straw yellow colour with greenish highlights. Fresh, persistent aroma with hints of floral and fresh fruit. Pleasantly dry, crisp and harmonious. 12.5% in volume

Chablis FAMOUS FRENCH WINE. 12.5% VOL Bottle £39.00

rose wines

Rose D'anjou French Rose. 10.5% vol Glass 175ml £5.00 Large 250ml £7.00 Bottle £17.80

Spritzer soda/lemonade £6.00

Mateus Rose PORTUGUESE ROSE. 11% VOL Bottle £17.80

Claretto Rosato Bottle £17.80

Lovely blush, light rosé colour. Deep, fruity and characteristic. Harmonious, persistent and typical of the variety. It is a fresh, clean and crisp wine with a touch of spice. 11.5% by volume

red wines

Valpolicella Glass 175ml £6.00 Large 250ml £8.00 Bottle £23.00

Bright, attractive and warm ruby-red colour. Ample and remarkably complex, with vinous tones and well defined scents of bitter almonds against a tenous background of wild berries. Dry on the palate, with delicate veining, a fine and harmonious balance, great strength and sturdy body. 12.5% by volume

Merlot Glass 175ml £6.00 Large 250ml £8.00 Bottle £23.00

A bright and vivid ruby-red. Vinous, with fruity scents of strawberries and ripe currants. Attractively soft, rounded, full and persistent. 13% vol

Pinot Nero Bottle £23.00

Harmonious and complex 100% Pinot Nero, ruby red with bright purple tones. On the nose it is pleasantly vinous, delicate and fresh with fragrance of roses. On the palate it is broad, soft and rich, with almond taste notes. 11.5% vol

Chianti Bottle £25.00

Velvety, round, full bodied and balanced with hints of wood, berries, ripe cherries and violets with a hint of coffee. The palate is warm and savoury with well integrated tannins. 13% in volume

Barbera D'asti	£27.50
<i>Ruby-red with pale purplish highlights. Full and intense, with scents of cherries and emerging spicy hints. Fresh and fruity, full-flavoured and appealing, with a persistent finish. 13.5% vol</i>	
Sangiovese	£28.00
<i>Intense ruby red, with violet shadings. Intense and full, the flavor offers pleasant scents of violets, cherries and wild berries. With a good structure but pleasantly fresh and with a soft and persistent finish. 13% in volume</i>	
Primitivo	£30.00
<i>Dark and profound ruby red. This wine offers the nose full and intense aromas with hints of plums, jams of red fruits and sweet accents of spices. A wine of a good body, it has a mouth-filling flavour that is warm and soft and expresses a highly mature fruitiness, supported by a pleasant complex of sweet tannins. 14.5% by volume</i>	
Negroamaro Salento	£30.00
<i>Dark ruby red. Full and intense with notes of cherries, ripe red fruit, jam and a light spicy sweetness with scents of coffee and cacao. Round, balanced and extremely pleasant with a light almondy note in the finish. 13.5% in volume</i>	
Rioja Reserva	£33.00
<i>Cherry colour with a ruby rim. Clean and very bright. Pretty, fine and elegant tears on the glass. A powerful, wide and structured red wine with fine tannins and a good acidity. Long and persistent finish. A classic wine, enjoyable and easy to drink. 14% vol</i>	
Barolo D.O.C.G. Piemonte	£42.00
<i>Barolo is a delicious red wine from the Piemonte region of Northern Italy. It is made strictly from Nebbiolo grapes. Aromatic with rich tannins and characteristics of old oak, these wines are considered by most to be some of Italy's finest. 13.5 by volume</i>	
Amarone Classico	£53.00
<i>Garnet-red with brilliant ruby reflections. Broad and nuanced, with scents of wild berries. Majestic and velvety, with richly fruity dried grape tones. 14.5% vol</i>	
Brunello Di Montalcino	£65.00
<i>A dark-berried vine, is the most widely planted grape variety in Italy. Virtually synonymous with the red wines of Tuscany, and all the romanticism that goes with the territory, Sangiovese is the core constituent in some of the great names in Italian wine. 13.5% by volume</i>	

sparkling wine & champagne

Asti Spumanti D.O.C.		Bottle	
<i>Noted for its seductive Moscato aroma, refreshing sweetness and moderate alcohol. 7.5% vol</i>			£25.00
Prosecco	Glass 100ml	£5.00	£25.00
<i>Pale brilliant straw yellow-fine bouquet yet intense, dry fruity, lively backbone, full of character. 11% vol</i>			
Prosecco 200ml			£9.50
House Champagne	12% vol		£40.00
Moet Et Chandon	12% vol		£50.00
Bollinger	12% vol		£89.00
Laurent Perrier Rose	12% vol		£99.50

Drinks List

vermouth

Campari	25% vol	£3.30	Others	£3.30
Martini	15% vol	£3.30		

spirits

Gin	37.5% vol	£3.30	Vodka	37.5% vol	£3.30
Whisky	40% vol	£3.30	Rum	40% vol	£3.30
Others		£3.30	Mixers		£1.00



brandies

Remy Martin V.S.O.P 40% vol £3.90
Vecchia Romagna 38% vol £3.60

Courvoisier 40% vol £3.60
Remy Martin Coeur de Cognac £4.50

liqueurs

Sambuca 40% vol £3.60
Amaretto 28% vol £3.60
Drambuie 40% vol £3.60
Gran Marnier 40% vol £3.60

Strega 40% vol £3.60
Tia Maria 20% vol £3.60
Cointreau 40% vol £3.60
Others £3.60

bottled beers

Peroni alc 5.1% £4.00
Corona alc 4.5% £4.00
Budweiser alc 4.8% £4.00
Becks alcohol free £3.70
Guinness Dublin Porter 500ml £5.00
Strongbow alc 5% £4.00
Magners alc 4.5% £4.00

soft drinks

Squash £1.00 pint
Soda Water £1.50 £3.00
Fruit Juices £2.20 £4.00
Soft Drinks £2.20 £4.00
Appletizer £2.70
J2O £2.70
Mineral Water 500ml £3.00

draught beer

Draught Beer ½ pint £2.30 pint £4.20
Guinness £5.00

Allergen information:

- | | |
|---|-----------------------------|
| G - Gluten containing cereals | So - Soya |
| C - Crustaceans | E - Eggs |
| Mo - Molluscs | M - Milk |
| F - Fish | C - Celery |
| P - Peanuts | Mu - Mustard |
| L - Lupin | Se - Sesame |
| T - Tree nuts (such as WALNUT, HAZELNUT, ALMOND) | Sd - Sulphur Dioxide |

A deposit of £5 per person is required on parties of 8 or more.

There is a 10% service charge payable on parties of 8 or more.

Please Note: We do not accept Cheques

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