

Ristorante BAROLO

TRADITIONAL ITALIAN RESTAURANT

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 Carozza 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 10inch

Extra toppings from £1.20 each

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

(gluten free pizza base available on request)

Pollo - Chicken

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

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

Riso - Rice

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

Pesce - Fish

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

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

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

Vitello - Veal

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

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

Insalata - Salad

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

Side Orders

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

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

Bottle

£21.00

Chardonnay

Glass 175ml £6.00 Large 250ml £8.00

£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

£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

£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

£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

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

£27.50

Gavi Di Gavi

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

£39.00

Chablis FAMOUS FRENCH WINE. 12.5% VOL

£39.00

red wines

Valpolicella

Glass 175ml £6.00 Large 250ml £8.00

£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

£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

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

£23.00

Chianti

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

£25.00

Barbera D'asti

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

£27.50

Sangiovese

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

£28.00

Primitivo

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

£30.00

Negroamaro Salento

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

£30.00

Rioja Reserva

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

£33.00

Barolo D.O.C.G. Piemonte

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

£42.00

Amarone Classico

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

£53.00

Brunello Di Montalcino

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

£65.00

rose wines

Rose D'anjou French Rose. 10.5% vol Glass 175ml £5.00 Large 250ml £7.00 Spritzer soda/lemonade £6.00

£17.80

Mateus Rose Portuguese Rose. 11% vol

£17.80

Claretto Rosato

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

£17.80

sparkling wine & champagne

Asti Spumanti D.O.C.

Noted for its seductive Moscato aroma, refreshing sweetness and moderate alcohol. 7.5% vol

Prosecco

Pale brilliant straw yellow-fine bouquet yet intense, dry fruity, lively backbone, full of character. 11% vol

Prosecco 200ml

House Champagne 12% vol

Moet Et Chandon 12% vol

Bollinger 12% vol

Laurent Perrier Rose 12% vol

Bottle

£25.00

£25.00

£9.50

£40.00

£50.00

£89.00

£99.50

Drinks List

vermouth

Campari 25% vol £3.30

Martini 15% vol £3.30

Others £3.30

spirits

Gin 37.5% vol £3.30

Whisky 40% vol £3.30

Others £3.30

Vodka 37.5% vol £3.30

Rum 40% vol £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

Elderflower Sparkling £2.70

J2O £2.70

Mineral Water 500ml £3.00

draught beer

Draught Beer $\frac{1}{2}$ pint £2.30 *pint* £4.20

Guinness £5.00

Allergen information:

G - Gluten containing cereals

C - Crustaceans

Mo - Molluscs

F - Fish

P - Peanuts

L - Lupin

T - Tree nuts (such as WALNUT, HAZELNUT, ALMOND)

So - Soya

E - Eggs

M - Milk

C - Celery

Mu - Mustard

Ss - Sesame

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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