

BAROLO

Modern Italian Cuisine in Pacifica

*As you enter the restaurant you see a warm framed fireplace and large community table.
The restaurant has rich bamboo floors, butcher block tables and a private wine room.*

Starters

Summer Antipasto

San Danielle Prosciutto / local stone fruit / Grana parmesan / toasted walnuts 9

Kobe Beef Carpaccio

horseradish cream / Grana parmesan / capers / radish 11

Fritto Misto

Monterey calamari / rock shrimp / blue lake beans / lemon caper aioli 10

Selection of Heirloom Tomatoes

olives / burrata cheese / basil oil / aged balsamic / sea salt 11

Warm Marinated Olives

fennel seed / orange / rosemary / extra virgin olive oil 4

Soup/Salads

Market Greens

roasted red peppers / ricotta salata / pine nuts / balsamic vinaigrette 7

Vegetarian Minestrone Soup

ditilini / chick peas / vegetables / Grana parmesan / pesto 6

Baby Spinach

pancetta / caramelized onions / goat cheese / walnut vinaigrette 7

Pasta/Gnocchi

Smoked Salmon Ravioli

lemon butter / capers / tomato / dill 16

Herb Ricotta Gnocchi

Brentwood corn / peas / truffle oil 15

Fresh Linguini and Clams

pancetta / chili flakes / Italian parsley / marinara 18

Veal & Rabbit Ravioli

king trumpet mushrooms / herbs 17

Fresh Pappardelle

bolognese / fennel seed / tomato / cream / gorgonzola 15

Entrees

Line Caught Local Halibut

Brentwood corn / blue lake beans / toy box tomatoes / lobster jus 21

Slow Roasted Wild Boar

rigatoni / marsala wine / foie gras / sweet breads 19

Italian Pot Roast

horseradish mashed potatoes / cipolline / organic carrots / red wine jus 17

Whole Roasted Trout

stuffed with rock shrimp and spinach / lemon / Italian olives 18

Garlic Studded Lobster Tail

summer squash / lobster fries / lemon / drawn butter 29

Dessert

Vanilla Bean Panna Cotta ~ strawberries / 10 year Balsamic 7

Warm Chocolate Cake ~ whipped crème fraiche / port wine cherry sauce 7

Afogato ~ Tahitian vanilla gelato / chocolate sauce 7