

BAROLO

Modern Italian Cuisine in Pacifica

Antipasti

Prosciutto Wrapped Dates stuffed with goat cheese / frisee salad	7
Dungeness Crab Cake shaved fennel / arugula / red peppers roasted red pepper vinaigrette	9
Butter Lettuce Salad granny smith apple / gorgonzola dried cherries / walnut vinaigrette	7
Zucchini "chips" Grana Padano / Lemon caper aioli	6
San Danielle Prosciutto aged 13 months / fried olives & garlic	9
Vegetarian Minestrone ditilini / chick peas / vegetables Tuscan kale / pesto / Grana Padano	6
Fritto Misto Monterey calamari / local artichokes lemon / caper aioli	10
Snake River Beef Carpaccio truffle cream / Grana Padano / arugula	11
"Margherita" Pizza tomatoes / extra virgin olive oil mozzarella / garlic / fresh basil	10

"Fungho" Pizza mushrooms / San Danielle prosciutto fontina / arugula / truffle oil	13
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Paste

Lamb and Artichoke Pasta tomato braised lamb / thyme olives / feta	9/15
Herb Ricotta Gnocchi asparagus / oyster mushrooms cherry tomatoes / mushroom foam	9/15
Egg Fettucine veal pork and porcini bolognese rosemary / parmesan	8/14
Linguini and Clams Italian sausage / garlic / basil parsley / white wine	10/18
Capellini and Prawns garlic / pesto / cherry tomatoes bread crumbs / extra virgin olive oil	11/19
Penne Pasta Pomodoro spinach / marinara / cherry tomatoes chili flakes / garlic / fresh ricotta	8/14

Secondi

Cornish Game Hen Lemon and rosemary marinade polenta cake / tomato porcini sauce	17
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5 Hour Braised "Pot Roast" bacon / duck fat onions / Tuscan kale garlic mashed potatoes / red wine jus	18
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Loch Duart Salmon cannellini beans / broccoli rabe smoked bacon	21
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Flat Iron Steak truffle parmesan fries gorgonzola butter / arugula	19
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Sautéed Filet of Sole spring asparagus / mashed potatoes grapes / capers / lemon thyme sauce	20
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Contorni

Truffle Fries Grana Padano / truffle oil	5
Spring Asparagus lemon vinaigrette / Grana Padano	6
Sautéed Spinach garlic / lemon	6
Soft Herb Polenta fontina / truffle oil	6

Whenever possible Barolo uses local and organic ingredients guided by principles of sustainability

Chef/Owner: Jason Yeafoli - Sous Chef: Joel Perez

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Cocktail Di Specialità 10

Melagrana Cosmopolita

pama liquor / vodka / lime juice / cranberry / triple sec

Effen Drop

Effen black cherry vodka / chateau monet / sugar rim

Eclipse

whiskey / raspberry puree / lime juice / mint

Amore

brandy / amaretto / raspberry puree/ lemon juice
fernet branca / orange twist

Surfista

tequila / pineapple juice / lime juice / agave nectar

Pax Basilicus

rum / lime juice / agave nectar / basil

Birre

Peroni	5
Moretti	5
Moretti, La Rossa	5
Anchor Steam	5
Sierra Nevada	5
Pyramid Haywire Hefeweizen	5
Corona	4

Vino Dal Vetro

Chardonnay, California, NV	6
Prosecco, Brut, Zardetto, Treviso, NV	7
Pinot Gris, Urban Edge, San Francisco '08	8
Chenin Blanc, Husch Anderson Valley '09	7
Soave Classico, Pieropan '08	9
Chardonnay, Hess Su'Skol Vineyard Napa '07	11
Cabernet Sauvignon, California, NV	6
Barbera, Shooting Star, Lake County '07	8
Valpolicella, Masi, Veneto '08	9
Cabernet Sauvignon, Rock and Vine '07	9
Pinot Noir, Samantha Starr, Monterey, '06	10

Bianchi e Spumante Italiani

Prosecco, Brut, Zardetto, Treviso, NV	28
Prosecco, Fagher, Valdobbiadene, Le Colture DOC	40
Franciacorta Brut, Contadi Castaldi, Lombardia NV	59
Orvietto Classico Superiore, Salviano, Umbria '07	36
Soave Classico, Pieropan '08	36
Gavi Di Gavi, Villa Sparina '08	52
Lacryma Christi Del Vesuvio, Mastroberardino, 2007	47
Falanghina, Torre Gala, Campagna '07	33
Arneis, DOCG, Cascina Chicco, Anterisio, Piemonte '06	49
Moscato d'Asti Fontana Fredda '08 375ml, Piemonte '05	27

Rossi Italiani

Merlot, Danzante, Sicily '05	27
Valpolicella, Masi, Veneto '08	36
Pino Nero (Pinot Noir), Hofstatter, Alto Adige '07	67
Amarone della Valpolicella, T.S. Antonio '03 1/2 Veneto	49
Taurasi DOCG, Terre del Vulcano '01, Campania	85
Turlo, Salviano Super Umbrian '05	43
Rosso di Montalcino, Mastrojanni '07	61

Soffocone di Vincigliata ICT '06	85
Ebo, Petra, Super Tuscan '05	63
Barbaresco, Asij, Ceretto '06	85
Mompertone, Prunotto '06	62
Barolo, Tortoniano, Chiarlo, 375 ml '04	45
Barolo. Icardi, Parej '01	125
Barolo. Icardi, Parej '97	145
Barolo, Guiseppe Rinaldi, Le Brunate '03	159

Altri Bianchi

Vinho Verde, Broadbent, Portugal, NV	24
Pinot Gris, Urban Edge, San Francisco '08	29
Zolo Torrontes, Salta, Argentina '08	27
Chenin Blanc, Husch Anderson Valley '09	26
Chardonnay, Hess Su'Skol Vineyard Napa '07	44
Riesling, Trimbach, Alsace, France '07	48
Gruner Veltliner, Leth, Steingrund '07	38
Chardonnay Sanford, Santa Barbara '07	49
Sauvignon Blanc, Ata Rangi, New Zealand '08	37
Sauvignon Blanc, Groth '06	42
Sauvignon Blanc, Sancerre, Domaine la Pucelle '05	48

Altri Rossi

Barbera, Shooting Star, Lake County '07	30
Pinot Noir, Samantha Starr, Monterey, '06	40
Merlot, Twomey, Napa Valley '05	90
Syrah, Hogue Genesis, Washington Organic '06	48
Cabernet, Chateau Musar, Lebanon '07	48
Cabernet Sauvignon, Rock and Vine '07	36
Cabernet Sauvignon, Justin Pasa Robles '07	51
Cabernet Sauvignon, Vine Cliff, Napa '06	79
Cabernet Sauvignon, Stags Leap Artemis, Napa '06	92
Cabernet Sauvignon, Chimney Rock, Stags Leap '06	100
Cabernet Sauvignon, Caymus, Napa Valley '04	113

Corkage \$20 per 750ml / updated 3/06/2010

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Gratuity of 18% added to tables of 5 or more
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