

Barolo Italian Steakhouse  
3 Course Prix Fixe—\$35.00

Course 1—Choice of

**Pasta e Fagioli**

Hearty Tuscan pasta, pancetta and bean soup

**Mista**

Hand picked baby field greens in a cucumber ribbon with mini tomatoes, red onion and olive oil finished with aged balsamic

**Calamari**

Crispy fried calamari w/ hot Italian sausage, cherry peppers and parsley accompanied by fire roasted marinara and spicy Cajun remoulade

Course 2—Choice of

**Rib Eye**

Boneless Prime rib cut: 12 oz.

**Salmone**

Pan seared Atlantic salmon w/ black trumpet mushrooms, swiss chard and fingerling potatoes in a sweet vermouth sauce

**Fettucini Bolognese**

Ragù of beef, veal and pork with prosciutto and tomatoes

**Spaghetti alla Putanesca**

Traditional Sicilian sauce of diced tomatoes, olives, capers and olive oil

**Chicken Parmesan**

Our version of an old favorite served over hand-made linguini and our world renowned tomato sauce

Course 3—Choice of

**Pavlova**

Baked merangue filled with our own creamy lemon curd

**Crème Brûlée**

Traditional creamy custard finished with carmelized sugar

**Flourless Chocolate Cake**

With fresh whipped cream and rasberry coulis