



Barolo Cucina D'Autore is inspired by one of Italy's most celebrated wines and the land that shaped it. Barolo, often called "the King of Wines", guides our philosophy and passion for timeless tradition.

Our kitchen embraces the flavors of Italy's Piedmont region, where seasonal ingredients and classic flavors are prepared with love, patience and intention.



Though rooted in Piedmontese tradition, our menu also features carefully selected dishes from other regions of Italy, honoring the country's extraordinary culinary heritage.

Guided by a passion and love for fine wine, each plate is designed to pair effortlessly with our wine selections, creating a dining experience that feels elegant, genuine, and welcoming.

Benvenuti a tavola, dove vi accogliamo come in famiglia. Godetevi questa esperienza con noi.





APPETIZERS

Vitello Tonnato Thinly sliced sous-vide tenderloin topped with a creamy tuna sauce and caperberries. 20

Bagna Cauda Traditional Italian hot dip from Piedmont, made from garlic, anchovies, and olive oil. Served with raw seasonal vegetables and toasted bread. 18

Carpaccio alla Piemontese Thinly sliced raw beef topped with toasted hazelnuts, sweet pepper drops, truffle oil, arugula salad and shaved parmesan cheese. 24

Add black truffle (4g) + \$10

Carpaccio di Tonno Tuna loin dressed with extra virgin olive oil and lemon zest, finished with diced peach, black olives and capers. 26

Asparagi alla Milanese con Tartufo Nero Grilled asparagus topped with two fried eggs, finished with aged Parmigiano Reggiano and freshly shaved black truffle. 19

Portobello Ripieno   Portobello mushrooms stuffed with mixed herbs, roasted walnuts, artichokes, and sun-dried tomatoes, finished with a balsamic reduction. 19

Polpette di Agnello House-made lamb meatballs, seasoned with herbs and spices, served with mint and garlic aioli. 20

Prosciutto e Melone con Burrata Prosciutto di Parma served with melon and creamy burrata cheese, finished with extra virgin olive oil and balsamic glaze. 22

Corkage Fee Policy: \$40 per 750 ml bottle. Larger formats subject to additional charges. No openings on labels we carry on our wine list.

20% gratuity included for parties of 6 or more. Limit 4 credit cards per check, please.

We kindly note that a 3% processing fee applies to credit card payments. Thank you for your understanding.

*Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.



S O U P S

Zuppa di Lenticchie 🍷 Hearty lentil soup simmered in a flavorful broth. 12

Zuppa del Giorno 12

S A L A D S

Insalata di Rucola 🍷 Arugula, grape tomatoes, red onions, leccino olives, castelmagno cheese, toasted hazelnuts and dry apricots in a red wine vinegar reduction. 18

Insalata di Barbabietola 🍷 Creamy burrata cheese, roasted beets with a kale and pistacchio pesto. 18

Caesar Salad 🍷 Romaine lettuce, crostini, shaved parmesan cheese and classic caesar dressing. 16

Caprese Salad 🍷 Vine-Ripened tomatoes, creamy burrata cheese, basil and extra virgin olive oil. 17

ADD CHICKEN +10, SHRIMPS +16 OR SALMON +14

S I D E S

Parmesan Truffle Fries 12

Potato of the day 10

Sautéed Spinach 10

Sautéed Broccoli 10





ENTRÉES

All protein entrées are accompanied by the chef's daily selection of seasonal vegetables and potato

Agnolotti Burro e Salvia Traditional Piedmontese pasta filled with braised osso buco tossed in a brown butter and crispy sage sauce. Served with the bone marrow. 34

Pappardelle al Ragù Pappardelle pasta tossed in a slow-braised short rib ragù, simmered with tomatoes, herbs, and red wine. 30

Osso Buco Alla Milanese Tender veal osso buco, slow-braised in Roero Arneis white wine, served over creamy saffron risotto and finished with gremolata. 56

Vitello al Barolo Tender veal scaloppine sautéed in Barolo wine and fresh mushrooms. 33

Vitello Saltimbocca alla Romana Tender veal scaloppine topped with prosciutto and mozzarella, finished with a white wine and demi-glace sauce and crispy sage. 35

Maiale alla Torinese 12 oz bone grilled pork chop finished with a rich, creamy mushroom sauce, caramelized onions, sun-ripened tomatoes, and tender spinach. 42

Tagliolini al Tartufo Nero  Tagliolini pasta in a black truffle butter and parmesan cheese. 30

Gnocchi al Pesto  Soft potato pasta finished in a creamy pistachio pesto sauce with sun-dried tomatoes and stracciatella cheese. 30

Ravioli ai Funghi  Mushroom ravioli in a creamy mushroom sauce finished with truffle oil. 30

Pollo alla Milanese Crispy breaded chicken with a lemony arugula tomato salad and shaved Parmigiano Reggiano. 32

Salmon In Crosta di Pistacchio Pistachio crusted salmon in a creamy dill sauce. 36

Merluzzo E Gamberi al Limone Francese-style cod and shrimp in a bright lemon butter sauce. 38