



INTRODUCTION

Welcome to Barolo, a very special restaurant, one with a menu rarely found outside Turin, the capital of Piedmont in Northern Italy. It was here that Victor Emmanuel II of Savoy was born, the nineteenth century prince who became unified Italy's first king.

Barolo's menu reflects the good fortune of Piedmont which remained largely free from the conflicts that disrupted much of Italy. One happy result of this was that much time and money went into cultivating the pleasures of the region's table.

Barolo presents a unique menu of traditional Piedmontese food: a mix of the lavish, sophisticated cuisine developed by the aristocratic families of the region, tempered with the robust, hearty food of the country people of this mountainous area. This also includes a little of neighbouring France's influence. While this may seem a heady mix, Piedmontese food is elegantly simple but never plain, it is both rich and subtle.

The region's legendary products are showcasing at Barolo. Wild porcini mushrooms, specialities such as handmade pasta filled with long-cooked beef in red wine, risotto, Fontina and Gorgonzola cheeses, hazelnuts and chocolate are just a few of those offered on the menu.

Truffles are beloved by the Piedmontese, many dishes at 'Barolo' are labelled "truffle friendly", and when you give the word, this delectable fungus can be added to your menu choice.

Each dish is sized so you can easily complete the delicious journey that is a typical Piedmontese meal. Start with antipasti, followed by a primi piatti (entrée), then a secondi (main course) with a contorni (side dish), some formaggi (cheese) and finally dolci (dessert). Each course brings its own delights and each meal enjoyed this way gives diners a delicious and satisfying experience of Piedmontese cuisine. This is the way it should be.

Barolo is a rare experience which will transport you to Piedmont's grand salons while providing an entrée to one of the world's great cuisines.

Buon appetito!



ANTIPASTI

\$21.00

Throughout this menu you will see dishes that are truffle friendly. The flavour of these traditional Piedmontese dishes can be further enhanced with shaved truffles which are served on the dish of your choice and charged at today's market price.

Lumache al Barolo e rognone alla mostarda

Snails poached in Barolo, veal kidney in mustard sauce with potato risotto and olive oil powder

Tiramisu di funghi porcini

Tiramisu of porcini mushroom, marinated figs and quail breast

Insalata di pomodori Heirloom e balsamico

Heirloom tomato salad with yellow capsicum puree and balsamic sorbet

Salsicce Biroldo con capesante e burro al limone

Biroldo sausages and crushed peas, seared Atlantic sea scallops and lemon beurre blanc

Insalatina primavera con fontina, grissini all'aglio e popcorn

Salad of spring greens and vegetables with fontina, garlic grissini and lardo popcorn

Zuppetta di cipolle e maggiorana con crostini al gorgonzola

Onion soup with marjoram and Gavi wine, gorgonzola croutons

Coniglio su insalata di lenticchie, tartina di cipolle rosse e vinagrette di portobello

Rabbit loin on lentil salad, red onion tart, portobello mushroom vinaigrette

Aspic di anguilla con salsa verde e sorbetto al pomodoro

Eel in aspic with salsa verde and tomato sorbet

Please note a surcharge of 2% applies when paying by credit card.

BAROLO AT THE LANGHAM, AUCKLAND 83 SYMONDS STREET, AUCKLAND 1140, NEW ZEALAND
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PRIMI PIATTI

\$24.00

All pasta and fillings are freshly made and crafted by our Chefs.

Tagliolini al ragôut d'Anatra

Tagliolini tossed in a duck and red wine ragout (truffle friendly)

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Risotto agli asparagi con lamelle di tartufo

Asparagus risotto dressed with truffle shavings

Gnocchi al limone, gamberi e pesto di pomodori

Light citrus gnocchi, prawns and tomato pesto

Ravioli di formaggio di capra e pesto di rucola con salsa di barbabietole

Fresh goats cheese and rocket pesto ravioli with a light beetroot sauce

Agnolotti del plin al sugo di arrosto

"Pinched" agnolotti pasta stuffed with marinated beef and beef jus

Ostriche, spaghetti e prosecco

Oysters, spaghetti and prosecco

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SECONDI

Filetto di Cernia e verdure con vinaigrette di tartufo

Butter poached Hapuka, tomato tartar, green beans, saffron shallots, potato fondant and warm truffle vinaigrette **\$37.50**

Gran misto dell' oceano

Selection of New Zealand seafood (for two people) including prawns, mussels, clams, market fish with seasonal vegetable and risotto **\$72.00**

Crepinette e strudel di agnello con verdure

Crepinette of lamb, lamb strudel, roasted garlic puree, zucchini, baby carrot and barrel aged balsamic flavoured jus **\$41.50**

Stinco di cervo con rape e salsa alla lavanda

Slow cooked venison shank, baby turnips, glazed cherry risotto, Valrhona gastrique and lavender jus **\$39.50**

Filetto di manzo, gratin di patate al gorgonzola e compote di peperoni

Beef tenderloin, gorgonzola potato gratin, eggplant puree, red capsicum compote and jus **\$38.50**

Petto di pollo ripieno di manzo al Barolo con involtini di prosciutto e fegatini

Chicken breast stuffed with Barolo braised beef, chicken liver wrapped with prosciutto, braised witloof, broad bean ragout and a red wine-black olive jus **\$37.50**

Confit di pancetta in crosta di nocciole

Confit of pork belly with a hazelnut crust, caper berries, golden raisin puree, potato spirals, rocket salad **\$36.50**

Terrina di polenta con verdure arrosto e fondue di tartufo

Polenta stack with roast vegetables and truffle fondue **\$25.50**

CONTORNI

\$9.50

Purea di patate al tartufo

Truffled potato mash

Insalatina mista, noci, formaggio Montanaro e aceto balsamico

Mesculin salad with walnuts and montanaro aged goat cheese with a drizzle of balsamic

Nido di coste al gorgonzola

Creamy silverbeet with gorgonzola

Fagiolini al vino bianco

Green beans slowly braised in white wine and garlic



DOLCI

\$17.50

Semifreddo al limoncello e fizz di frutti di bosco

Limoncello semifreddo, Manuka honey sabayon and berry fizz

Tortino alle nocciole

Hazelnut cake, rhubarb, strawberry compote and vanilla mascarpone

Pannacotta aromatizzata

Dessert wine pannacotta, grape salad, grappa air, tuile

Tiramisu, ciliegie Piemontesi e biscotti

Tiramisu, Piedmont cherries and biscotti

FORMAGGI

\$32.50

A degustation of 6 Piedmontese cheeses
with mustard fruit and crackers

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