RISTORANTE LOCATELLI

STUZZICHINI SMALL EATS

Pan-brioche, zucca e funghi B, D, G, V — **24.00**
Toasted soft bread, pumpkin pure, mixed wild mushrooms

Cannolo con tartare di tonno piccante e burrata affumicata B, E, D, G — **26.00**
Raw tuna cannoli, spicy mayo and smoked burrata

PRIMI PASTA

Strozzapreti alla gricia A, B, P — **35.00**
Fresh short pastra, guanciale, pecorino and black pepper

Linguine all'astice A, B, C, P — **52.00**
Linguine with lobster, tomatoes, garlic and sweet chili

Tagliatelle ai funghi A, B, D, G, V — **36.00**
Home-made tagliatelle and mixed wild mushrooms

CONTORNI SIDES

Zucchine fritte D, G, P, V — **18.00**
Fried courgette

Pomodorini e cipolla rossa P, VG — **18.00**
Cherry tomatoes and red onions

Patate arrosto V — **18.00**
Roasted potatoes

Rucola e parmigiano P, VG — **16.00**
Rocket and parmesan

ANTIPASTI STARTERS

Vitello tonnato D, G — **27.00**
Thinly sliced roasted veal loin, capers and fresh tuna sauce

Insalata di spinacina, ricotta salata, melograno e noci G, L, V — **27.00**
Baby spinach salad, pomegranate, salted ricotta and walnuts

Capesante all'aspretto di zafferano A, G, H, E, P — **29.00**
Pan-fried scallops, saffron vinaigrette and crispy celery

SECONDI MAIN COURSES

MARE SEA

Branzino scottato, porri e patate E, G, P — **52.00**
Seared seabass fillet, leek and potatoes

Cernia arrosto, lievemente affumicata, broccoli e melograno E, P — **48.00**
Roasted grouper, gently smoked pomegranate and broccoli

TERRA LAND

Anatra confit, pure di sedano rapa, pere caramellate e pinoli G, L, P — **48.00**
Duck confit, celeriac pure, caramelized pears and pine nuts

Filetto di manzo, tortino di patate e funghi cardoncelli A, G, P — **59.00**
Pan-seared beef fillet, potato boulangère and cardoncelli mushrooms

PINSA ROMANA ROMAN FLAT BREAD

Pomodoro e mozzarella B, G, V — **26.00**
Tomatoes and mozzarella

Burrata basilico e pomodorini B, G, V — **36.00**
Burrata cheese, cherry tomatoes and basil

Quattro formaggi B, G, V — **34.00**
Mozzarella, gorgonzola, taleggio and goat cheese

Caprino B, G, V — **32.00**
Goat cheese, roasted garlic, sundried tomatoes basil and pine kernels

DOLCI DESSERT

Tiramisù B, D, G, P, L, V — **18.00**
"Pick me up"

Cioccolato e mandarino, gelato al caramello B, D, G, P ,V — **18.00**
Chocolate cream and banana compote, caramel ice cream

Delizia al limone D, G, P, V — **18.00**
Lemon cream, yuzu and strawberry sorbet

Monte bianco di castagne B, D, G, P, L, V — **18.00**
Mont Blanc with chestnut

Selezione di formaggi italiani e marmellate e frutta G, K, L — **42.00**
(SUITABLE FOR TWO)
Selection of the finest Italian cheese, jams and fruits

Gelati e Sorbetti — **18.00**
Chocolate cream and banana compote, caramel ice cream

** All our fish and seafood is sustainably certified and sourced. *For further vegan or vegetarian choices please ask your server*

All prices are in euros (€), including all taxes.

A Celery, B Cereals containing gluten, C Crustaceans, D Eggs, E Fish, F Lupin, G Milk (including lactose), H Molluscs, K Mustard, L Nuts, M Peanuts, N Sesame seeds, O Soya, P Sulphur dioxide/sulphites, V Vegetarian, VG Vegan