

RISTORANTE LOCATELLI

FOUR HANDS DINNER 2025

A SYMPHONY OF SENSES

Fradis Minoris & Ristorante Locatelli

BENVENUTO

Salume di mare e carasau ^{B, E} FRADIS MINORIS

Sea cured fish and carasau bread

Melanzana e cioccolato ^{G, V} LOCATELLI

Aubergine and chocolate

ANTIPASTI

**Orata, casu axedu, more di gelso
e alghe** ^{E, G} FRADIS MINORIS

Seabream, sardinian ricotta, mulberry and seaweed

**Battuta di manzo foglie di vite,
riso e erbe mediterranee** ^{D, G} LOCATELLI

Beef tartare, vine leaves, puffed rice
and mediterranean herbes

PRIMI

**Malloreddus con garum
e bottarga** ^{A, B, E, G, P} FRADIS MINORIS & LOCATELLI

Tiny ridged shell pasta served with fermented fish sauce
and cured grey mullet roe

SECONDI

**Polpo fritto, ceci, peperoni,
finocchio marino** ^{B, H, E} FRADIS MINORIS

Fried octopus, chickpeas and sea fennel

**Filetto d'agnello in crosta di cereali, piselli, menta
e spugnole** ^{A, B, G, P} LOCATELLI

Lamb fillet in cereal crust, crushed peas
and morelles mushrooms

DOLCI

PRE-DESSERT

Fragole, sambuco e panna ^{D, G, P} LOCATELLI

Strawberries, elderflower and cream

€120 Per Person
MINIMUM 2 GUESTS



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