

RISTORANTELOCATELLI

RAW BITES

Venison tartare ^{D, G, L, P} Venison tartare, parmesan dressing, pine nut, s.Giovese reduction, yellow endive salad	28.00	Beef Carpaccio ^{D, G} Beef fillet, rocket, lemon, extra virgin olive oil, majo and parmigiano reggiano 24 months	28.00
Seabass Tartare ^{B, E} Seabass tartare, coconut milk dressing, sundried tomatoes, taggiasche olives and basil	28.00	Raw Tuna ^{A, E, G, P} Raw tuna and veal sauce, salicornia and tapioca chips “Vitello tonnato” the other way around	26.00

STARTERS

Pumpkin and taleggio ^{B, G, L, V} Delica pumpkin, roasted, marinated and baked in different textures, taleggio cheese and pumpkin seeds	26.00	Octopus and flames ^{E, P} Flambe octopus, potatos, lemon emulsion, aromatic herbs.	27.00
Bresaola and caprino ^{G, L, P} Thinly sliced cured beef bresaola, goat cheese dressing, walnut and pickled beetroot	27.00	Artichoke salad ^{G, P, V} Artichokes salad, parmigiano, rocket and shallot dressing	28.00

PRIMI

Lobster linguine ^{A, B, C, P} Linguine lobster, tomato, garlic and sweet chili	48.00	Tagliatelle with kid goat ragu ^{A, B, D, G, P} Home-made tagliatelle, kidgoat ragu pecorino and chili	36.00
Malatagliati prawns, saffron and bottarga ^{A, B, D, C, E, P} Home-made veils of pasta with prawns, saffron and bottarga	38.00	Ravioli genovese ^{B, D, G, P} Home-made pasta parcel, filled with beef, red onion and red wine ragu, served with ricotta, roasted tomato coffe powder and baby basil	34.00
Smoked tuna carbonara ^{B, D, E, P} Tubular dry pasta from grangano served with pecorino, yolk and black pepper sauce, smoked tuna loin	32.00	Wild mushroom risotto ^{G, P} Carnaroli rice, selection of fresh mixed wild mushrooms	39.00

MAIN COURSE

Seabass in tomato crust ^{B, E, G, P} Seared seabass fillet, tomato crust, artichokes and vermentino sauce	46.00	Duck confit ^{G, L, P} Duck leg confit, caramelised pear, pecorino sauce and pine nuts	38.00
Monkfish with capers & walnuts ^{E, G, P} Seared monkfish tail with rocket salad, samphire walnut and caper sauce	48.00	Ribeye “tagliata” (300g) ^{A, G, P} Ribeye steak, mushrooms, rocket and parmigiano	55.00
Cod fillet, lentils & kale ^{A, E, G, P} Pan-seared fillet of cod served with selection of local lentils and crispy kale	39.00	Lamb shank ^{A, G, P} Braised lamb shank in balsamic vinegar potato pure a nd grilled radicchio	43.00

SIDE DISHES

Crispy courgette ^{B, VG}	12.00	Roasted potatoes ^V	12.00
Tomato and onion salad ^{P, VG}	12.00	Rocket and parmesan ^{G, VG}	12.00

WHITE TRUFFLE SEASON

ANTIPASTI

Scallops, baby leeks and cauliflower ^{H, G, P}	45.00	Potato and egg yolk raviolo ^{C, D, G, V} Home-made raviolo, filled with egg yolk and potatoes puree’	45.00
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PRIMI

Tagliolini ^{B, D, G, P, V}	70.00	Risotto al parmigiano ^{A, G, P} Risotto “carnaroli”, butter and parmesan 24 month	76.00
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SECONDI

Poach lobster and cod ^{A, C, E, G, P} Poached cod and lobster with celeriac pure and butter sauce	140.00	Veal loin “tagliata” ^{G, P} Seared loin of veal, with Jerusalem artichokes and potatoes	98.00
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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