

RISTORANTE LOCATELLI

STUZZICHINI SMALL EATS

Polenta croccante e crema di Gorgonzola ^{G, P, V} Crunchy polenta chips and Gorgonzola sauce	22.00
Pan-brioche, Zucca e Funghi ^{B, D, G, V} Toasted brioche, pumpkin purée and mixed wild mushrooms	24.00
Tartelletta di gambero rosso, caviale Osietra e fragole ^{B, C, D, P} Raw red prawns, Osietra caviar and strawberry tartelette	26.00
Cannolo con tartare di tonno piccante e burrata affumicata ^{B, E, D, G} Raw tuna cannoli, spicy mayo and smoked burrata	26.00

PRIMI PASTA

Ravioli di coda alla “vaccinara” ^{A, B, D, G, P} Home-made pasta parcel filled with traditional, braised ox tail	32.00
Risotto barbabietole, nocciole e taleggio ^{A, G, L, P, V} Carnaroli rice, Taleggio cheese, beetroots and hazelnut	34.00
Calamarate al ragu di branzino e salsa alla puttanesca ^{A, B, E, P} Calamarata pasta, seabass ragu, olives, capers, tomatoes and basil	35.00
Linguine all’astice ^{A, B, C, P} Linguine with lobster, tomatoes, garlic and sweet chili	52.00
Tagliolini al crudo di tonno, peperoncino, bottarga e salicornia ^{A, B, E, D, G, P} Home-made tagliolini, beurre blanc, Osietra caviar and courgette	36.00
Tagliatelle ai funghi ^{A, B, D, G, V} Home-made tagliatelle and mixed wild mushrooms	36.00

VERDURE DELL’ORTO FROM THE GARDEN

Zucchine fritte ^{D, G, P, V} Fried courgette	18.00
Pomodorini e cipolla rossa ^{P, VG} Cherry tomatoes and red onions	18.00
Patate arrosto ^V Roasted potatoes	18.00
Rucola e parmigiano ^{P, VG} Rocket and Parmesan	16.00

DOLCI DESSERT

Tiramisù ^{B, D, G, P, L, V} “Pick me up”	18.00
Cioccolato e mandarino, gelato al caramello ^{B, D, G, P, V} Chocolate cream and banana compote with caramel ice cream	18.00
Delizia al limone ^{D, G, P, V} Lemon delight	18.00

ANTIPASTI STARTERS

Vitello tonnato ^{D, G} Thinly sliced roasted veal loin, capers and fresh tuna sauce	27.00
Insalata di spinacina, ricotta salata, melograno e noci ^{G, L, V} Baby spinach salad, pomegranate, salted ricotta and walnuts	27.00
Carpaccio di manzo ^{D, G} Beef fillet carpaccio, rocket, lemon and Parmigiano 24 months	28.00
Capesante all’aspetto di zafferano ^{A, G, H, E, P} Pan-fried scallops, saffron vinaigrette and crispy celery	29.00

SECONDI MAIN COURSES

MARE SEA Branzino scottato, porri e patate ^{E, G, P} Seared seabass fillet, leek and potatoes	52.00
Cernia arrosto, lievemente affumicata, broccoli e melograno ^{E, P} Roasted grouper, gently smoked pomegranate and broccoli	48.00
Filetto di Dentice, in guazzetto, carciofi e olive ^{A, E, P} Red snapper fillet, Mediterranean fish sauce, artichokes and Taggiasche olives	48.00
TERRA LAND Anatra confit, pure di sedano rapa, pere caramellate e pinoli ^{G, L, P} Duck confit, celeriac pure, caramelized pears and pine nuts	48.00
Filetto di manzo, tortino di patate e funghi cardoncelli ^{A, G, P} Pan-seared beef fillet, potato boulangère and Cardoncelli mushrooms	59.00
Guancia di Manzo brasata, polenta e carote croccanti ^{A, G, P} Braised Beef cheek, polenta and crispy carrots	52.00

PINSA ROMANA ROMAN FLAT BREAD

Pomodoro e mozzarella ^{B, G, V} Tomatoes and mozzarella	26.00
Burrata basilico e pomodorini ^{B, G, V} Burrata cheese, cherry tomatoes and basil	36.00
Quattro formaggi ^{B, G, V} Mozzarella, Gorgonzola, Taleggio and goat cheese	34.00
Caprino ^{B, G, V} Goat cheese, roasted garlic, sundried tomatoes basil and pine kernels	32.00

* 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