

RISTORANTE LOCATELLI

SMALL EATS

Tartelletta di melanzane, cioccolato e peperoncino ^{B, D, G, V} Spicy aubergine tartelette and chocolate	12.00
Zucchine fritte ^{B, VG} Deep fried courgettes	9.00
Crostino di lardo, fave e pecorino ^{B, G} Toasted bread with cured pork lard, broad beans and pecorino cheese	18.00

Bresaola, Grana Padano e limone ^{B, G} Thinly slice cured beef, lemon and Grana Padano cheese	22.00
Polpo in fiamme ^{H, P} Smoked flamed octopus and parsley sauce	23.00
Frisella, burrata affumicata, acciughe e pomodorini ^{B, G, E} Home-made frisella bread, smoked burrata, anchovies and tomato	16.00

ANTIPASTI

Carpaccio di manzo, rucola e Parmigiano Reggiano ^{D, G, O} Beef carpaccio, rocket and Parmigiano Reggiano	28.00
Crudo di cernia, pastinaca, bottarga e limone bruciato ^{E, G} Grouper carpaccio, parsnip, bottarga and burnt lemon	32.00
Asparagi bianchi, rabarbaro all'agro, salsa di vitello e patate ^{D, G, P} White asparagus, marinated rhubarb, potatoes and veal sauce	22.00

Insalata di stagione ^{P, VG} Seasonal salad	16.00
Vitello tonnato ^{D, E, G, P} Thin sliced slow-cooked veal, tuna and capers sauce	25.00
Insalata di triglia, piselli, mirtilli ^{B, E} Red mullet salad, celery, pea sprout and cranberries	26.00

ZUPPE

Minestrone di verdure ^{A, VG} Seasonal vegetables soup	18.00
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Zuppa di seppie, piselli e menta ^{H, P} Green peas and cuttlefish soup	28.00
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PASTE

Busiate al pomodoro fresco, mandorle, olive e basilico ^{B, L, P, VG} Home-made busiate, tomato, toasted almonds, olives and basil	26.00
Linguine scampi ^{A, B, C, P} Linguine with langoustine tomato, garlic and sweet chili	45.00
Ravioli al ragù genovese, pomodori ricotta e caffè ^{A, B, D, G, P} Beef "Genovese ragù" ravioli, roasted cherry tomato, ricotta and caffè	32.00

Gnocchi al pesto di basilico ^{B, G, L} Home-made potato dumpling and basil pesto	28.00
Tagliatelle al ragù di capretto e pecorino ^{A, B, D, G, P} Home-made pasta, kid goat ragù and chili	32.00
Risotto gamberi e zucchine ^{A, C, G, P} Risotto prawns and courgettes	45.00

Pasta is served as a starter portion. For a main course, a supplement of €7 will apply

SECONDI

Cernia, balsamico, fragole e Champagne ^{A, E, P} Grouper, balsamic vinegar, strawberries and Champagne	45.00
Sogliola, macedonia di verdure e pesto di basilico ^{A, E} Pan fried dover sole, spring vegetable and basil pesto	42.00
Branzino alla griglia, asparagi patate e scalogno ^{D, E, G, P} Char-grilled seabass, asparagus, potato and shallot	40.00

Zucchina ripiena di patate e peperoni, fiore fritto ^{B, VG} Courgette filled with potato and bell peppers, fried courgette flower	36.00
Polletto ripieno di animelle di vitello, bieta e salsa di capperi ^{A, G, P} Chicken filled with sweetbreads, chili and garlic swisschard and caper sauce	40.00
Costoletta di agnello, salsa pecorino e uova, zucchine arrosto ^{D, G, P} Char grilled rack of lamb, pecorino sauce and roasted courgette	42.00
Filetto di manzo, funghi e patate ^{G, P} Pan fried fillet of beef, mushrooms and potato	54.00

CONTORNI

Patate arrosto ^{VG} Roast potatoes	6.00
Bieta all'agro ^{VG} Swisschard, chili and garlic	6.00

Rucola e pomodorini ^{P, VG} Rocket and cherry tomatoes	6.00
Fagiolini ^{VG} Green beans and olive oil	6.00

DOLCI

Tiramisù ^{B, D, G, P, V} "Pick me up"	14.00
Selezione di gelati ^{G, D, LV} e sorbetti ^{VG} Ice cream and sorbet selection	3.50 per scoop
Cannoli della Locanda ^{B, D, G, L, P, V} Crispy home-made cannoli filled with sweet ricotta mousse, pistachio ice cream	14.00

Creoso al cioccolato bianco, frutti rossi e peperoncino ^{D, G, P, V} Creamy white chocolate, red berries and chili	12.00
Selezione di formaggi italiani, marmellate e frutta ^{G, K, L} Selection of the finest italian cheese, jams and fruits	42.00
Torta al cioccolato e banana e salsa alle arachidi ^{B, L, VG} Chocolate and banana cake, peanuts sauce	14.00

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