

RISTORANTE LOCATELLI

SMALL EATS

Ostriche Gillardeau n2 ^H Fresh oysters served with shallot mignonette, lemon and chili paste (3pcs)	22.00	Frisella, burrata affumicata, pomodorini e basilico ^{B, G} Home-made frisella bread, smoked burrata and tomato	18.00
Crudo di tonno e tapioca croccante ^E Raw tuna marinated with lemon and extra virgin olive oil	26.00	Sardine in saor ^{B, D, E, P} Spicy sardines, sweet and sour onion on crispy brown bread	18.00
Gnocco fritto pomodoro e mozzarella ^{B, G, E} Spongy puff dough with mozzarella and tomato	25.00	Tartare di vitello e caviale ^{E, D, G, P} Veal tartare, yellow endive, yogurt and Osietra caviar	28.00

STARTERS

Vitello tonnato ^{D, E, G, P} Thin sliced slow-cooked veal, tuna and capers sauce	26.00	Rosso Bianco Verde ^{A, B, D, G, P, V} Grilled asparagus, poached quail eggs, rhubarb and parmigiano	24.00
Crudo di branzino piccante ^E Raw Seabass, grapefruit, scallion, jalapeno chili and parsley	28.00	Culatello di Zibello, pere e aceto balsamico ^P Thinly sliced culatello ham, pears and balsamic vinegar	28.00
Calamaro alla griglia ^{A, B, H, P} Char-grilled squid with rocket and chili	28.00	Stracciatella e caponata ^{G, L, A} Stracciatella cheese with sweet and sour grilled vegetables	26.00

SOUP

Zuppa fredda di verdure primaverili ^{A, G, p} Chilled spring soup, cucumber, ginger, tomato, yogurt ice-cream and fresh sweet chili	30.00	Zuppa di pesce ^{A, C, B, E, H, P} Seafood soup	36.00
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PASTA

Tagliolini gamberi e pistacchio ^{A, B, C, D, L, P} Home-made tagliolini, red prawns and pistachio	40.00	Gnocchi al pesto genovese ^{B, G, L} Homemade potato dumpling, basil pesto, pine nuts	30.00
Linguine all'astice ^{A, B, G, P} Linguine with lobster, tomato, garlic and sweet chilli	48.00	Tagliatelle al ragù di capretto ^{A, B, D, G, P} Home-made pasta, kid goat ragù and chili	36.00
Ravioli di ricotta e asparagi ^{B, D, G, P} Home-made pasta parcel, with ricotta and asparagus	38.00	Risotto ai ricci di mare, marsala e salicornia ^{A, H, E, G, P} Risotto with sea urchin and samphire	49.00

SECONDI

Branzino grigliato, asparagi, scalogno e patate ^{D, E, P} Char-grilled seabass, asparagus spears, potatoes and shallot	46.00	Costolette d'agnello ^{G, P} Roasted lamb chops, baby lettuce, broad beans and pecorino	42.00
Sogliola arrosto e macedonia di verdure primaverili ^{A, E, P} Roasted Dover sole, spring green vegetables and basil pesto	52.00	Tagliata di manzo con melanzane affumicate ^{A, G, P} Char-grilled rib eye steak (300g.) smoked aubergine, red onion	55.00
Cernia fragole e Champagne ^{A, E, G, P} Seared grouper fillet, strawberries, Champagne and balsamici	50.00	Nodino di vitello e misticanza amara ^{A, G, P} Veal T-bone steak (400g.), mix wild salad, ricotta dressing	46.00
		Terrina di quinoa e legumi, farro croccante e zafferano ^{B, V, G} Quinoa and legumes terrine, crispy spelt and saffron sauce	30.00

SIDE DISHES

Patate arrosto ^{VG} Roasted potatoes	8.00	Rucola e parmigiano ^{G, V} Rocket and parmesan	7.00
Insalata di stagione ^{P, VG} Seasonal salad	9.00	Zucchine fritte ^{B, VG} Deep fried courgettes	9.00

TO SHARE

Astice alla catalana ^{A, C, G, E, P} Fresh lobster with onion and tomato salad	160.00	Bistecca alla Fiorentina ^{B, G, P} 1.5 kg dry aged beef T-bone steak	270.00
Burrata 500 g. ^{G, P, V} (suggested for 2) Burrata cheese, cherry tomatoes and balsamic vinegar	60.00	Paccheri al tonno mandorle, olive e menta ^{A, B, E, G, L, P} (suggested for 2)	80.00
		Tubular shape pasta with tuna, almonds and taggiasche olives	

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