

RISTORANTE LOCATELLI

SMALL EATS

Sfoglie di riso croccante, tartare di pomodoro e salsa di ceci Crispy homemade rice chips, tomato tartare and chickpeas purée VG	16.00	Mazzancolle fritte e crema di carote Flash-fried tiger prawns, tomato batter and carrots purée B, C	18.00
Zucchine fritte Deep-fried courgettes B, O, VG	9.00	Culatello e gnocco fritto Flash-fried bread and cured culatello di zibello B, D, G	19.00
Crostino di lardo e tartufo nero Toasted bread with cured pork lard and summer black truffle B, G	18.00	Prosciutto e melone Ham and melon	16.00

ANTIPASTI

Vitello tonnato Thin sliced slow-cooked veal, tuna and capers sauce D, E, G, P	25.00	Insalata di stagione Seasonal salad P, VG	16.00
Calamaro alla griglia Char-grilled squid with rocket and chilli A, B, H	22.00	Insalata di fagiolini, patate e tartufo nero Green bean salad, warm potatoes, rocket and summer black truffle P, VG	23.00
Crudo di branzino, anguria, capperi e peperoncino Raw seabass, watermelon, capers, chilli and spicy tomato gel E, P	29.00	Carpaccio di manzo, rucola e Parmigiano Reggiano Beef carpaccio, rocket and Parmigiano Reggiano G, P	26.00

ZUPPE

Minestrone di verdure Seasonal vegetables soup A, VG	18.00	Zuppa fredda di pomodoro, granita di melone Chilled tomato soup, balsamic jelly, melon "granita" P, VG	20.00
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PASTE

Paccheri al pesto di pistacchi, scalogno caramellato e pomodoro Paccheri, pistachio pesto, caramelized shallot, tomato and basil B, L, VG	27.00	Gnocchi al caprino e tartufo nero Homemade potato dumpling, goat cheese and summer black truffle A, B, D, G, V	28.00
Linguine lobster Linguine with lobster, tomato, garlic and sweet chilli E, C, B, A	48.00	Tagliatelle al ragù di capretto e pecorino Homemade pasta, kid goat ragù, chilli and rosemary B, D, G, A	28.00
Cappellacci scamorza e pomodori secchi Homemade pasta parcel filled with scamorza and sundried tomato B, D, G, V	26.00	Risotto gambero rosso di Mazara del vallo e zucchine Risotto with red prawns and courgettes A, C, G, P	36.00
Spaghetti chitarra, branzino e puttanesca Homemade spaghetti "chitarra" with seabass and "puttanesca" sauce B, D, E, V	28.00	Busiate n duja, burrata e olive nere Homemade twisted pasta, spicy cured pork, burrata and black olives A, B, D, G, P	29.00

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

SECONDI

Bistecca di tonno alla griglia rucola e pomodorini Grilled bluefin tuna steak, cherry tomatoes and rocket E, P	40.00	Costoletta di agnello e peperonata Char-grilled rack of lamb with stew peppers	38.00
Cernia, insalata di pomodoro e fragole, prosecco e balsamico Grouper, tomato and strawberry salad, balsamic vinegar aged 12y.o. E, P	39.00	Tagliata di manzo, melanzane, cipolla rossa Char-grilled rib-eye steak, smoked aubergine and red onion A, O, P, G	39.00
Sogliola, macedonia di verdure e pesto di basilico Pan-fried dover sole, spring vegetables, basil pesto E, G, P, O	42.00	Polletto al mattone e veli di patata croccante Baby chicken and crispy potatoes B, K, O, P	34.00
Zucchina ripiena di patate e peperoni, fiore fritto Courgette filled with potato and bell peppers, fried courgette flower O, VG, V	30.00	Cotoletta alla Milanese, pomodorini e rucola Breaded veal loin "Milanese", rocket and cherry tomatoes salad B, D, G, P	42.00

CONTORNI

Patate arrosto Roast potatoes VG	5.00	Rucola e pomodorini Rocket and cherry tomatoes P, VG	5.00
Spinacina cruda Baby spinach, olive oil and lemon VG, V	5.00	Fagiolini Green beans and olive oil VG	5.00

DOLCI

Tiramisù "Pick me up" B, D, G, P, V	11.00	Torta Meringata al bergamotto Bergamot cream, meringue cake, lemon leaves ice cream D, G, V	12.00
Millefoglie Millefoglie, pastry cream, peach and red wine ice cream B, D, G, P, V	14.00	Selezione di formaggi Selection of cheeses B, D, G, L, K, V	14.00
Cannoli della Locanda Crispy homemade "Cannoli", ricotta mousse and pistachio ice cream B, D, G, L, P, V	14.00	Torta al cioccolato vegana, more e gelato vegano Vegan chocolate cake, poached blackberry and coconut sorbet L, VG	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