

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
Zucchine fritte Deep-fried courgettes b, o, vg	9.00
Crostino di lardo e tartufo nero Toasted bread with cured pork lard and summer black truffle b, g	18.00

ANTIPASTI

Vitello tonnato Thin sliced slow-cooked veal, tuna and capers sauce d, e, g, p	25.00
Calamaro alla griglia Char-grilled squid with rocket and chilli a, b, h	24.00
Crudo di branzino, anguria, capperi e peperoncino Raw seabass, watermelon, capers, chilli and spicy tomato gel e, p	29.00

ZUPPE

Minestrone di verdure Seasonal vegetables soup a, vg	18.00
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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
Linguine lobster Linguine with lobster, tomato, garlic and sweet chilli e, c, b, a	48.00
Cappellacci scamorza e pomodori secchi Homemade pasta parcel filled with scamorza and sundried tomato b, d, g, v	26.00
Spaghetti chitarra, branzino e puttanesca Homemade spaghetti “chitarra” with seabass and “puttanesca” sauce b, d, e, v	28.00

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
Cernia, insalata di pomodoro e fragole, prosecco e balsamico Grouper, tomato and strawberry salad, balsamic vinegar aged 12y.o. e, p	39.00
Sogliola, macedonia di verdure e pesto di basilico Pan-fried dover sole, spring vegetables, basil pesto e, g, p, o	42.00
Zucchina ripiena di patate e peperoni, fiore fritto Courgette filled with potato and bell peppers, fried courgette flower o, vg, v	30.00

CONTORNI

Patate arrosto Roast potatoes vg	5.00
Spinacina cruda Baby spinach, olive oil and lemon vg, v	5.00

DOLCI

Tiramisù “Pick me up” b, d, g, p, v	11.00
Millefoglie Millefoglie, pastry cream, peach and red wine ice cream b, d, g, p, v	14.00
Cannoli della Locanda Crispy homemade “Cannoli”, ricotta mousse and pistachio ice cream b, d, g, l, p, v	14.00

Mazzancolle fritte e crema di carote Flash-fried tiger prawns, tomato batter and carrots purée b, c	18.00
Culatello e gnocco fritto Flash-fried bread and cured culatello di zibello b, d, g	19.00
Prosciutto e melone Ham and melon	16.00

Insalata di stagione Seasonal salad p, vg	16.00
Insalata di fagiolini, patate e tartufo nero Green bean salad, warm potatoes, rocket and summer black truffle p, vg	23.00
Carpaccio di manzo, rucola e Parmigiano Reggiano Beef carpaccio, rocket and Parmigiano Reggiano g, p	26.00

Zuppa fredda di pomodoro, granita di melone Chilled tomato soup, balsamic jelly, melon “granita” p, vg	20.00
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Gnocchi al caprino e tartufo nero Homemade potato dumpling, goat cheese and summer black truffle a, b, d, g, v	28.00
Tagliatelle al ragù di capretto e pecorino Homemade pasta, kid goat ragù, chilli and rosemary b, d, g, a	28.00
Risotto gambero rosso di Mazara del vallo e zucchine Risotto with red prawns and courgettes a, c, g, p	36.00
Busiate n duja, burrata e olive nere Homemade twisted pasta, spicy cured pork, burrata and black olives a, b, d, g, p	29.00

Costoletta di agnello e peperonata Char-grilled rack of lamb with stew peppers	38.00
Tagliata di manzo, melanzane, cipolla rossa Char-grilled rib-eye steak, smoked aubergine and red onion a, o, p, g	39.00
Polletto al mattone e veli di patata croccante Baby chicken and crispy potatoes b, k, o, p	34.00
Cotoletta alla Milanese, pomodorini e rucola Breaded veal loin “Milanese”, rocket and cherry tomatoes salad b, d, g, p	42.00

Rucola e pomodorini Rocket and cherry tomatoes p, vg	5.00
Fagiolini Green beans and olive oil vg	5.00

Torta Meringata al bergamotto Bergamot cream, meringue cake, lemon leaves ice cream d, g, v	12.00
Selezione di formaggi Selection of cheeses b, d, g, l, k, v	14.00
Torta al cioccolato vegana,more e gelato vegano Vegan chocolate cake, poached blackberry and coconut sorbet l, vg	14.00