

# RISTORANTE LOCATELLI

## RAW

|                                                                                                     |              |
|-----------------------------------------------------------------------------------------------------|--------------|
| <b>Ostriche Gillardeau n2</b> <sup>H</sup>                                                          | <b>22.00</b> |
| Fresh oysters served with red onion mignonette, lemon and chili paste (3pcs)                        |              |
| <b>Crudo di tonno, e tapioca croccante</b> <sup>B, E</sup>                                          | <b>26.00</b> |
| Raw tuna marinated with lemon and extra virgin olive oil, crispy tapioca on the side                |              |
| <b>Tartare di filetto di manzo, pane carasau, burrata e caviale osietra</b> <sup>E, D, G, B P</sup> | <b>32.00</b> |
| Beef fillet USDA tartare, pane carasau, burrata and Osietra caviar                                  |              |
| <b>Crudo di branzino piccante</b> <sup>E</sup>                                                      | <b>28.00</b> |
| Raw seabass, grapefruit, scallion, jalapeno chili and parsley                                       |              |
| <b>Carpaccio di manzo</b> <sup>G</sup>                                                              | <b>28.00</b> |
| Beef carpaccio, rocket and Parmigiano Reggiano                                                      |              |

## SEA

### SMALL BITES

|                                                                       |              |
|-----------------------------------------------------------------------|--------------|
| <b>Sardine in saor</b> <sup>B, D, E, P</sup>                          | <b>18.00</b> |
| Spicy sardines, sweet and sour onion on crispy brown bread            |              |
| <b>Gamberi in pastella, con purea piccante di carote</b> <sup>C</sup> | <b>28.00</b> |
| Crispy fried prawns, spicy carrot pure                                |              |

### MAIN COURSES

|                                                                                                                     |              |
|---------------------------------------------------------------------------------------------------------------------|--------------|
| <b>Filetto di branzino, broccolini all’aglio e peperoncino, salsa al sesamo</b> <sup>E, L, P</sup>                  | <b>48.00</b> |
| Seabass fillet, tender stem broccoli garlic and chili, sesame dressing                                              |              |
| <b>Bistecca di tonno, salsa verde allo zenzero e agrumi, insalata di finocchietto</b> <sup>A, E, P</sup>            | <b>48.00</b> |
| Tuna steak, ginger, parsley and citrus sauce, baby fennel salad                                                     |              |
| <b>Polpo alla griglia, insalata di ceci, peperoni, olive, pomodori secchi e primo sale</b> <sup>A, H, E, G, P</sup> | <b>45.00</b> |
| Grilled octopus, chickpeas bell pepper, olives, sundried tomato, and fresh cheese                                   |              |

## OVEN

### PINSA ROMANA

|                                                          |              |
|----------------------------------------------------------|--------------|
| <b>Margherita</b> <sup>B, G, V</sup>                     | <b>26.00</b> |
| Tomato and mozzarella                                    |              |
| <b>Ricotta e tartufo</b> <sup>B, G, V</sup>              | <b>30.00</b> |
| Truffle and ricotta                                      |              |
| <b>Parma</b> <sup>B, G, P</sup>                          | <b>28.00</b> |
| Tomato sauce, mozzarella parma ham rocket and parmigiano |              |

### BAKED CLASSICS

|                                                                     |              |
|---------------------------------------------------------------------|--------------|
| <b>Lasagna al forno</b> <sup>A, B, D, G, P</sup>                    | <b>32.00</b> |
| Traditional Italian baked “lasagna”                                 |              |
| <b>Parmigiana di melanzane</b> <sup>G, V</sup>                      | <b>28.00</b> |
| Layered aubergine with tomato sauce, basil, parmigiano e mozzarella |              |

## GARDEN

|                                                                           |              |
|---------------------------------------------------------------------------|--------------|
| <b>Insalata di fagiolini, patate e tartufo nero</b> <sup>P, VG</sup>      | <b>27.00</b> |
| Green bean salad, warm potatoes, rocket and summer truffle                |              |
| <b>Burrata 500 g. (suggested for 2)</b> <sup>G, P, V</sup>                | <b>60.00</b> |
| Burrata cheese, cherry tomatoes and balsamic vinegar                      |              |
| <b>Variazione di pomodori locali e chimichurry al cocco</b> <sup>VG</sup> | <b>22.00</b> |
| Variation of local hairloom tomatoes and coconut chimichurry              |              |
| <b>Patate arrosto</b> <sup>VG</sup>                                       | <b>8.00</b>  |
| Roast potatoes                                                            |              |
| <b>Insalata di stagione</b> <sup>P, VG</sup>                              | <b>9.00</b>  |
| Seasonal salad                                                            |              |
| <b>Insalata di pomodori e cipolla rossa</b> <sup>P, VG</sup>              | <b>9.00</b>  |
| Tomato basil and red onion salad                                          |              |
| <b>Zucchine fritte</b> <sup>B, VG</sup>                                   | <b>9.00</b>  |
| Deep fried courgettes                                                     |              |

## LAND

### SMALL BITES

|                                                     |              |
|-----------------------------------------------------|--------------|
| <b>Vitello tonnato</b> <sup>D, E, G, P</sup>        | <b>26.00</b> |
| Thin sliced slow-cooked veal, tuna and capers sauce |              |
| <b>Prosciutto e melone</b>                          | <b>28.00</b> |
| Ham and melon                                       |              |

### MAIN COURSES

|                                                                                                                           |              |
|---------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>Filetto d’agnello in crosta di cereali, funghi, piselli e menta</b> <sup>G, P</sup>                                    | <b>48.00</b> |
| Roasted lamb fillet, mushrooms, peas and mint                                                                             |              |
| <b>Tagliata di manzo, pesto di rucola, melanzane affumicate, pomodorini arrosto e cipolla marinata</b> <sup>A, G, P</sup> | <b>55.00</b> |
| Char-grilled rib eye steak (300g.), rocket pesto, smoked aubergine, roasted cherry tomato and red onion                   |              |
| <b>Polletto al mattone e patate al tartufo</b> <sup>A, G, P</sup>                                                         | <b>36.00</b> |
| Roasted baby chicken and truffle potatoes                                                                                 |              |

## PASTA

|                                                                                     |              |
|-------------------------------------------------------------------------------------|--------------|
| <b>Ravioli di melanzane noci e basilico</b> <sup>B, D, G, P</sup>                   | <b>32.00</b> |
| Home-made pasta parcel, with aubergine walnuts and basil                            |              |
| <b>Tagliolini al tartufo estivo</b> <sup>B, D, G, P</sup>                           | <b>38.00</b> |
| Home-made tagliolini with summer truffle                                            |              |
| <b>Pappardelle al ragù bolognese</b> <sup>A, B, D, G, P</sup>                       | <b>36.00</b> |
| Home-made ribbon-shape with Bolognese sauce                                         |              |
| <b>Linguine all’astice</b> <sup>A, B, G, P</sup>                                    | <b>48.00</b> |
| Linguine with lobster, tomato, garlic and sweet chili                               |              |
| <b>Maltagliati ai gamberi, zafferano e bottarga</b> <sup>A, C, B, E, P</sup>        | <b>38.00</b> |
| Home-made veils of pasta with prawns saffron and bottarga                           |              |
| <b>Risotto cacio e pepe, polpo alla luciana e mandorle</b> <sup>A, H, E, G, P</sup> | <b>39.00</b> |
| Cacio e pepe risotto, Luciana-style octopus and almond milk                         |              |

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