

RISTORANTE LOCATELLI

STUZZICHINI SMALL EATS

Tartare di manzo, tartufo, indivia, yogurt e mostarda dolce ^{D, G, K, P}	24.00
Beef tartare, truffle, yellow endive, yogurt and sweet mustard dressing	
Melanzane e cioccolato ^{B, D, G, V}	22.00
Toasted soft bread, basil, aubergine, hazelnut and dark chocolate	
Tartelletta di gambero rosso, caviale osietra e fragole ^{B, C, P}	26.00
Raw red prawns, Osietra caviar and strawberry tartlette	
Cannolo con tartare di tonno piccante e burrata affumicata ^{B, E, D, G}	26.00
Raw tuna cannoli, spicy mayo and smoked burrata	

PRIMI PASTA

Ravioli di coda alla "vaccinara" ^{A, B, D, G, P}	32.00
Home-made pasta parcel filled with traditional, braised ox tail	
Risotto agli asparagi, gorgonzola e lamponi disidratati ^{A, G, P, V}	34.00
Canaroli rice, Gorgonzola cheese, asparagus and raspberry powder	
Conchigliette ai gamberi, mandorle e pesto trapanese ^{A, B, C, D, E, L, P}	35.00
Home-made sea shell shaped pasta, prawns, almonds, garlic, basil and tomato pesto	
Linguine all'astice ^{A, B, C, P}	48.00
Linguine with lobster, tomatoes, garlic and sweet chili	
Tagliolini alla Nerano, burro acido, caviale osietra e zucchine ^{B, C, D, E, P}	36.00
Home-made tagliolini, beurre blanc, Osietra caviar and courgette	
Pappardelle ai funghi e tartufo estivo ^{A, B, D, G, V}	36.00
Home-made ribbon shaped pasta, mushrooms and summer truffle	

VERDURE DELL'ORTO FROM THE GARDEN

Insalata di asparagi, rabarbaro e uovo a 62°C ^{D, G, P, V}	26.00
White and green asparagus, marinated rhubarb and slow cooked egg	
Burrata 500 gr. (suggested for 2) ^{G, P, V}	60.00
Burrata cheese, cherry tomatoes and balsamic vinegar	
Variazione di pomodori locali e chimichurri al cocco ^V	22.00
Variation of local heirloom tomatoes and coconut chimichurri	
Insalata amara ^{L, V}	24.00
Romaine lettuce, radicchio, yellow endive, courgette and pinenuts dressing	

FORMAGGI CHEESE

80 gr. Gorgonzola ^G	18.00
80 gr. Taleggio ^G	18.00
80 gr. Parmigiano Reggiano 24 month ^G	18.00
80 gr. Formaggio Caprino ^G	16.00

ANTIPASTI STARTERS

Caesar Quaglia ^{B, D, G, E, K, P}	27.00
Seared quail, gem lettuce, crispy Guanciale, toasted croutons and caesar dressing	
Insalata di fagiolini, patate e tartufo nero ^{P, VG}	27.00
Green bean salad, warm potatoes, rocket and summer truffle	
Carpaccio di manzo ^{D, G}	28.00
Beef fillet carpaccio, rocket, lemon and Parmigiano 24 month	
Polpo in fiamme ^{H, E, P}	27.00
Flambèed octopus, tomato water veil and summer tomato and olive salad	

SECONDI MAIN COURSES

MARE SEA	
Branzino scottato, asparagi, patate e uovo mimosa ^{E, D, G, P}	42.00
Seared Seabass fillet, asparagus, potatoes and egg "Mimosa"	
Orata arrosto, indivia, patate alla vaniglia e bagna cauda ^{E, G, P}	38.00
Roasted Seabream, sautéed endive, vanilla potatoes and "Bagna Cauda" sauce	
Filetto di sogliola, macedonia di verdure, salsa al basilico ^E	46.00
Pan-fried Dover Sole, spring vegetables and basil sauce	
TERRA LAND	
Petto d'anatra glassato, salsa agro dolce e millefoglie di carote ^{A, B, E, G, P}	46.00
Glazed duck breast, sweet and sour sauce, carrot mille-feuille, and mascarpone cream	
Tagliata di manzo (300g) ^{A, G, P}	55.00
Char-grilled ribeye steak, smoked Italian aubergine, roasted tomatoes and marinated onions	
Filetto d'agnello, piselli, menta e funghi cardoncelli, salsa al timo ^{A, B, G, P}	48.00
Lamb fillet, "Cardoncelli" mushrooms, peas and lamb sauce	

PINSA ROMANA ROMAN FLAT BREAD

Pomodoro e mozzarella ^{B, G, V}	26.00
Tomatoes and mozzarella	
Patate e tartufo ^{B, G, V}	36.00
Truffle and ricotta	
Parma ^{B, G}	34.00
Parma ham, rucola and Parmigiano	
Caprino ^{B, G, V}	32.00
Goat cheese, roasted garlic, sundried tomatoes basil and pine kernels	

CONTORNI SIDE DISHES

Zucchine fritte ^{B, VG}	12.00
Fried courgettes	
Insalata di stagione ^{P, VG}	12.00
Seasonal salad	
Patate arrosto ^{VG}	12.00
Roasted potatoes	
Rucola e Parmigiano ^{G, P, VG}	12.00
Rocket and Parmesan	

* All our fish and seafood is sustainably certified and sourced. *For further vegan or vegetarian choices please ask your server

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