

# RISTORANTE LOCATELLI

## SMALL EATS

<b>Cannoli di verdure</b> <sup>A, B, G, D, V</sup> Crispy homemade "Cannoli", potato, vegetables and chili	16.00	<b>Culatello e gnocco fritto</b> <sup>B, D</sup> Flash fried bread and cured culatello di zibello	19.00
<b>Zucchine fritte</b> <sup>B, O, VG</sup> Deep-fried courgettes	9.00	<b>Polpo in fiamme</b> <sup>H, P</sup> Smoked flamed octopus and parsley sauce	20.00
<b>Crostino di lardo e tartufo nero</b> <sup>B, G</sup> Toasted bread with cured pork lard and black truffle	15.00	<b>Frisella, burrata affumicata, acciughe e pomodorini</b> <sup>B, G, E</sup> Home-made frisella bread, smoked burrata, anchovies and tomato	16.00

## ANTIPASTI

<b>Carpaccio di manzo, rucola e Parmigiano Reggiano</b> <sup>D, G, O</sup> Beef carpaccio, rocket and Parmigiano Reggiano	26.00	<b>Insalata di stagione</b> <sup>P, VG</sup> Seasonal salad	16.00
<b>Capesante all'aspetto di zafferano</b> <sup>A, C, P</sup> Pan-fried scallops, saffron vinaigrette	28.00	<b>Vitello tonnato</b> <sup>D, E, G, P</sup> Thin sliced slow-cooked veal, tuna and capers sauce	25.00

## ZUPPE

<b>Minestrone di verdure</b> <sup>A, VG</sup> Seasonal vegetables soup	18.00	<b>Zuppa di pesce</b> <sup>A, C, B, E, H, P</sup> Seafood soup	32.00
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## PASTE

<b>Paccheri ripieni di zucca, funghi e nocciole</b> <sup>B, L, VG</sup> Paccheri filled with pumpkin mushrooms and hazelnut	27.00	<b>Gnocchi al caprino e tartufo</b> <sup>A, B, D, G, V</sup> Homemade potato dumpling, goat cheese and winter truffle	28.00
<b>Linguine all' astice</b> <sup>A, B, G, P</sup> Linguine with lobster, tomato, garlic and sweet chili	48.00	<b>Pappardelle al ragù di lepre e cioccolato 70%</b> <sup>A, B, D, G, P</sup> Homemade ribbon pasta, hare ragù and dark chocolate 70%	28.00
<b>Ravioli al ragù genovese, pomodori ricotta e caffè</b> <sup>A, B, D, G, P</sup> Beef "Genovese style" ravioli, roasted cherry tomato, ricotta and caffè	30.00	<b>Risotto ai funghi selvatici</b> <sup>G, P, V</sup> Risotto wild mushrooms	32.00

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

## SECONDI

<b>Cernia, verza rossa e foglie invernali</b> <sup>A, E, P</sup> Grouper, red cabbage and winter leaves	39.00	<b>Coniglio arrosto, polenta e radicchio grigliato</b> <sup>A, D, G, P</sup> Roasted rabbit, polenta and grilled radicchio	38.00
<b>Merluzzo, lenticchie e pesto di prezzemolo</b> <sup>E, A</sup> Pan fried fillet of cod, lentils and parsley pesto	35.00	<b>Piccione, bieta e purea d'aglio nero</b> <sup>G, P</sup> Roast pigeon, swisschard and black garlic purée	39.00
<b>Orata, scarola, bagnacauda e patate alla vaniglia</b> <sup>E, G, P</sup> Pan fried sea bream, escarole, bagnacauda and potato ravioli	32.00	<b>Tagliata di manzo, melanzane e cipolla rossa</b> <sup>G, P</sup> Char grilled rib-eye steak, smoked aubergine and red onion	39.00
<b>Verdure invernali alla griglia</b> <sup>VG</sup> Grilled winter vegetable	26.00		

## CONTORNI

<b>Patate arrosto</b> <sup>VG</sup> Roast potatoes	5.00	<b>Rucola e pomodorini</b> <sup>P, VG</sup> Rocket and cherry tomatoes	5.00
<b>Broccoli</b> <sup>VG</sup> Broccoli chili and garlic	5.00	<b>Fagiolini</b> <sup>VG</sup> Green beans and olive oil	5.00

## DOLCI

<b>Tiramisù</b> <sup>B, D, G, P, V</sup> "Pick me up"	11.00	<b>Creoso cioccolato e mandorla, mela cotogna e yogurt</b> <sup>D, G, P, V</sup> Creamy almond white chocolate, quince in Recioto wine and yogurt ice cream	12.00
<b>Selezione di gelati</b> <sup>G, D, L, V</sup> e sorbetti <sup>VG</sup> Ice-cream and sorbet selection	3.00   per scoop	<b>Selezione di formaggi</b> <sup>G, K, L</sup> Selection of cheeses	19.00
<b>Cannoli della Locanda</b> <sup>B, D, G, L, P, V</sup> Crispy home made cannoli filled with sweet ricotta mousse, pistachio ice cream	14.00	<b>Torta al cioccolato e banana e salsa alle arachidi</b> <sup>B, L, VG</sup> Chocolate and banana cake, peanuts sauce	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