

# RISTORANTE LOCATELLI

**Additional Fine black truffle** **30.00**

## RAW BITES

<b>Venison tartare</b> <sup>D, G, L, P</sup> Venison tartare, parmesan dressing, pine nuts, sangiovese reduction, yellow endive salad	<b>28.00</b>	<b>Beef Carpaccio</b> <sup>D, G</sup> Beef fillet, rocket, lemon, extra virgin olive oil, mayonnaise and parmigiano reggiano (24 months)	<b>28.00</b>
<b>Seabass Tartare</b> <sup>B, E</sup> Seabass tartare, coconut milk dressing, sun-dried tomatoes, taggiasca olives and basil	<b>28.00</b>	<b>Raw Tuna</b> <sup>A, E, G, P</sup> Raw tuna with veal sauce, salicornia and tapioca chips "Vitello tonnato" the other way around	<b>26.00</b>

## STARTERS

<b>Pumpkin and taleggio</b> <sup>B, G, L, V</sup> Delica pumpkin, roasted, marinated and baked in different textures, taleggio cheese and pumpkin seeds	<b>26.00</b>	<b>Octopus and flames</b> <sup>E, P</sup> flambéed octopus, potatoes, lemon emulsion, aromatic herbs.	<b>27.00</b>
<b>Bresaola and caprino</b> <sup>G, L, P</sup> Thinly sliced cured beef bresaola, goat cheese dressing, walnuts and pickled beetroot	<b>27.00</b>	<b>Artichoke salad</b> <sup>G, P, V</sup> Marinated and raw artichokes salad, parmigiano reggiano, rocket and shallot dressing	<b>28.00</b>
<b>Burrata 125g</b> <sup>G, P, V</sup> Burrata cheese cherry tomato, red wine dressing and basil	<b>25.00</b>	<b>Raw seasonal salad</b> <sup>P, VG</sup> Mixed seasonal raw vegetables	<b>19.00</b>

## PRIMI

<b>Lobster linguine</b> <sup>A, B, C, P</sup> Linguine, lobster, tomato, garlic and sweet chilli	<b>48.00</b>	<b>Tagliatelle with kid goat ragu</b> <sup>A, B, D, G, P</sup> Homemade tagliatelle, kid goat ragu, pecorino and chilli	<b>36.00</b>
<b>Maltagliati prawns, saffron and bottarga</b> <sup>A, B, D, C, E, P</sup> Homemade veils of pasta with prawns, saffron and bottarga	<b>38.00</b>	<b>Wild mushroom risotto</b> <sup>G, P</sup> Carnaroli rice, selection of fresh, mixed wild mushrooms	<b>39.00</b>
<b>Smoked tuna carbonara</b> <sup>B, D, E, P</sup> Tubular dry pasta from gragnano served with pecorino, egg yolk and black pepper sauce, smoked tuna loin	<b>32.00</b>	<b>Ravioli genovese</b> <sup>B, D, G, P</sup> Homemade pasta parcel, filled with beef, red onion and red wine ragu, served with ricotta, roasted tomato, coffe powder and baby basil	<b>34.00</b>

## MAIN COURSE

<b>Seabass in tomato crust</b> <sup>B, E, G, P</sup> Seared seabass fillet, tomato crust, artichokes and vermentino sauce	<b>46.00</b>	<b>Duck confit</b> <sup>G, L, P</sup> Duck leg confit, caramelised pear, pecorino sauce and pine nuts	<b>38.00</b>
<b>Monkfish with capers &amp; walnuts</b> <sup>E, G, P</sup> Seared monkfish tail with rocket salad, samphire walnut and caper sauce	<b>48.00</b>	<b>Ribeye "tagliata" (300g)</b> <sup>A, G, P</sup> Ribeye steak, mushrooms, rocket and Parmigiano Reggiano	<b>55.00</b>
<b>Cod fillet, lentils &amp; kale</b> <sup>A, E, G, P</sup> Pan-seared fillet of cod served with a selection of local lentils and crispy kale	<b>39.00</b>	<b>Lamb shank</b> <sup>A, G, P</sup> Braised lamb shank in balsamic vinegar potato purée and grilled radicchio	<b>43.00</b>

## SIDE DISHES

<b>Crispy courgette</b> <sup>B, VG</sup>	<b>12.00</b>	<b>Roasted potatoes</b> <sup>V</sup>	<b>12.00</b>
<b>Tomato and onion salad</b> <sup>P, VG</sup>	<b>12.00</b>	<b>Rocket and Parmigiano Reggiano</b> <sup>G, VG</sup>	<b>12.00</b>

## DESSERT

<b>Chocolate Mousse</b> <sup>B, G, V</sup> 70% chocolate mousse, peanutbutter shortbread, salted caramel and popcorn ice cream.	<b>16.00</b>	<b>Gelati</b> <sup>D, G, L, V</sup> : Selection of ice cream: Milk / Pistachio / Chocolate / Vanilla / Hazelnut	<b>4.50</b>
<b>Tiramisù</b> <sup>B, D, G, P, V</sup> Savoardi bisquits, mascarpone, espresso coffee.	<b>14.00</b>	<b>Sorbetti</b> <sup>V</sup> : Selection of sorbet: Coconut / Strawberry / Kiwi&Mango / Lemon	<b>4.50</b>
<b>Millefoglie</b> <sup>B, D, G, P, V</sup> Mille-feuille with vanilla cream, mandarin sauce and hazelnut ice cream.	<b>16.00</b>	<b>Formaggi</b> Cheese selection	<b>26.00</b>

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

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