

RISTORANTE LOCATELLI

SMALL EATS

Sfoglie croccanti di riso e pomodorini ^{B, VG} Ricechips and cherry tomatoes	12.00	Frisella, burrata affumicata, acciughe e pomodorini ^{B, E, G} Home-made frisella bread, smoked burrata, anchovies and tomato	18.00
Zucchine fritte ^{B, VG} Deep fried courgettes	9.00	Prosciutto e melone Ham and melon	18.00
Crostino di lardo e tartufo estivo ^{B, G} Toasted bread with cured pork lard and summer truffle	18.00	Mazzancolle fritte, carote e limone ^{B, C, G} Flash fried tiger prawns, carrots and lemon	19.00

ANTIPASTI

Carpaccio di manzo, rucola e Parmigiano Reggiano ^G Beef carpaccio, rocket and Parmigiano Reggiano	28.00	Insalata di stagione ^{P, VG} Seasonal salad	16.00
Crudo di branzino piccante, pompelmo, cipollotto e prezzemolo ^E Raw seabass, grapefruit, scallion, chili and parsley	28.00	Vitello tonnato ^{D, E, G, P} Thin sliced slow-cooked veal, tuna and capers sauce	25.00
Insalata di fagiolini, patate e tartufo nero ^{P, VG} Green bean salad, warm potatoes, rocket and summer truffle	25.00	Calamaro alla griglia ^{A, B, H} Char-grilled squid with rocket and chili	26.00

ZUPPE

Minestrone di verdure ^{A, VG} Seasonal vegetables soup	18.00	Zuppa di fregola sarda e frutti di mare ^{A, B, C, E, H, P} Sardinian “fregola” soup with seafood	36.00
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PASTE

Tagliolini integrali al crudo ^{B, L, P, V} Home-made whole meal tagliolini with seared summer vegetables	32.00	Gnocchi, guanciale croccante, ricotta e tartufo estivo ^{B, G, P} Home-made potato dumpling, ricotta, “guanciale” and summer truffle	34.00
Linguine scampi ^{A, B, C, P} Linguine with langoustine, tomato, garlic and sweet chili	45.00	Tagliatelle al ragù di capretto e pecorino ^{A, B, D, G, P} Home-made pasta, kid goat ragù and chili	32.00
Cappellacci di ricotta melanzane e noci ^{A, B, D, G, L, P, V} Home-made pasta parcels with ricotta, aubergine and walnut	32.00	Risotto al prosecco e capesante ^{A, E, G, H, P} Risotto with scallops and prosecco	45.00

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

SECONDI

Rombo arrosto, cicoria, patate e tartufo estivo ^{A, E, P} Roasted turbot, chicory, potato and summer truffle	46.00	Tagliata di manzo, melanzane, cipolla rossa ^{A, O, P, G} Char-grilled rib-eye steak, smoked aubergine and red onion	48.00
Dentice arrosto e insalata di panzanella ^{A, B, E, P} Seared fillet of red snapper and “panzanella” salad	45.00	Faraona arrosto, peperoni, basilico e olive nere ^{A, B, G, P} Roasted guineafowl, grilled bell peppers, basil and black olives	40.00
Orata alla griglia, insalata piccante di carote mandorle e menta ^{E, L, P} Char-grilled seabream, spicy carrot salad with almonds and mint	40.00	Costoletta di agnello, salsa pecorino e uova, zucchine grigliate ^{D, G, P} Char-grilled rack of lamb, pecorino sauce and grilled courgette	42.00
Melanzana arrosto ^{B, VG} Roasted aubergine	36.00		

CONTORNI

Patate arrosto ^{VG} Roast potatoes	6.00	Rucola e pomodorini ^{P, VG} Rocket and cherry tomatoes	6.00
Peperoni alla griglia ^{VG} Grilled bell pepper	8.00	Fagiolini ^{VG} Green beans and olive oil	6.00

DOLCI

Tiramisù ^{B, D, G, P, V} “Pick me up”	14.00	Cremoso al cioccolato bianco, frutti rossi e peperoncino ^{D, G, V, L} Creamy white chocolate, red berries and chili	12.00
Selezione di gelati ^{G,D,L,V} e sorbetti ^{VG} Ice cream and sorbet selection	3.50 per scoop	Selezione di formaggi italiani, marmellate e frutta ^{G, K, L} Selection of the finest italian cheese, jams and fruits	42.00
Melone, sambuco e gelato allo yogurt ^{G, V} Melon and elderflower with yogurt ice cream	14.00	Crostata vaniglia e albicocca, gelato al rosmarino e albicocca ^{B, D, G, L, V} Apricot and vanilla cold flan, rosemary and apricot ice cream	16.00

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