

RISTORANTELOCATELLI

RAW BITES

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

STARTERS

Pumpkin and taleggio ^{B, G, L, V} Delica pumpkin, roasted, marinated and baked in different textures, taleggio cheese and pumpkin seeds	26.00	Octopus and flames ^{E, P} flambéed octopus, potatoes, lemon emulsion, aromatic herbs.	27.00
Bresaola and caprino ^{G, L, P} Thinly sliced cured beef bresaola, goat cheese dressing, walnuts and pickled beetroot	27.00	Artichoke salad ^{G, P, V} Marinated and raw artichokes salad, parmigiano reggiano, rocket and shallot dressing	28.00
Burrata 500g (suggested for 2) ^{G, P, V} Burrata cheese, cherry tomatoes and red wine dressing	60.00	Raw seasonal salad ^{P, VG} Mixed seasonal raw vegetables	19.00

PRIMI

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

WHITE TRUFFLE SEASON

ANTIPASTI

Scallops, baby leeks and cauliflower ^{H, G, P} Pan-seared scallops served with baby leeks and roasted cauliflower	45.00	Potato and egg yolk raviolo ^{C, D, G, V} Homemade raviolo, filled with egg yolk and potato purée	45.00
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PRIMI

Tagliolini ^{B, D, G, P, V} Homemade tagliolini, beurre blanc and Parmigiano Reggiano	70.00	Risotto al parmigiano ^{A, G, P} Risotto “Carnaroli”, butter and Parmigiano Reggiano (24 months)	76.00
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SECONDI

Poached lobster and cod ^{A, C, E, G, P} Poached cod and lobster with celeriac purée and butter sauce	140.00	Veal loin “tagliata” ^{G, P} Seared loin of veal, with Jerusalem artichokes and potatoes	98.00
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MAIN COURSE

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

SIDE DISHES

Crispy courgette ^{B, VG}	12.00	Roasted potatoes ^V	12.00
Tomato and onion salad ^{P, VG}	12.00	Rocket and Parmigiano Reggiano ^{G, VG}	12.00

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