

RISTORANTE **LOCATELLI**

SMALL EATS

Cannoli di verdure ^{A, G, D, V}	16.00
Crispy homemade "Cannoli", potato, vegetables and chilli	
Zucchine Fritte ^{O, B, VG}	9.00
Deep fried courgettes	
Crostino di lardo e tartufo nero ^B	15.00
Toasted bread with cured pork lard and black truffle	
Polpo in fiamme ^{H, P}	23.00
Smoked flamed octopus and parsley sauce	
Culatello di Zibello e gnocco fritto ^{A, B, E, H, O}	18.00
Flash fried bread and Culatello	
Prosciutto e melone	16.00
Ham and melon	

STARTERS

Carpaccio di manzo, rucola e Parmigiano Reggiano ^{D, G, O}	28.00
Beef carpaccio, rocket, Parmigiano Reggiano and mayonnaise	
Calamaro alla griglia ^{A, B, H}	25.00
Char grilled squid with rocket and chilli	
Vitello tonnato ^{D, E, G, P}	25.00
Thinly sliced slow cooked veal, tuna and capers sauce	
Insalata estiva ^{P, VG}	18.00
Summer salad	
Insalata di fagiolini, patate e tartufo nero ^{P, VG}	23.00
Green bean salad, warm potatoes, rocket and summer black truffle	
Crudo di tonno, anguria, capperi e peperoncino ^{E, P}	29.00
Raw tuna, watermelon, capers, chilli and tomato foam	

SOUP

Minestrone di verdure ^{A, VG}	18.00
Seasonal vegetables soup	
Zuppa fredda di pomodoro, granita di melone ^{P, V}	20.00
Chilled tomato soup, balsamic jelly, melon "granita"	

PASTA

Spaghetti alla chitarra con polpo ^{B, H, P} Homemade spaghetti "chitarra" with octopus and tomato sauce	26.00
Linguine all'astice ^{E, C, P, B} Linguine with lobster, garlic, sweet chilli, tomato sauce	42.00
Ravioli al ragu genovese ricotta e pomodorini arrosto ^{B, D, G, P} Home-made pasta parcel filled with Genovese ragu, roast cherry tomato	27.00
Strozzapreti olive taggiasche , rucola, pomodorino e pane al maccheroncino ^{A, B, P, VG} Home-made "Strungledpriest" pasta black olives, rocket, cherry tomato and aromatized bread.	24.00
Gnocchi, caprino e tartufo nero ^{A, B, D, G, V} Homemade potato dumpling, goat cheese and black truffle	27.00
Tagliatelle al ragù di capretto e pecorino ^{B, D} Homemade pasta, kid goat ragù, chili	28.00
Risotto quaglia e Grana Padano ^{A, G} Risotto, quail, Grana Padano and sage	30.00

Pasta is served as a starter portion.

For a main course, a supplement of €7.00 will apply

SECONDI

San Pietro patate e asparagi ^{D, E, G, P} Fillet of John Dory asparagus and potato	38.00
Tonno alla griglia rucola e pomodorini ^{E, P} Grilled tuna, cherry tomato and rocket	40.00
Orata, scarola, bagnacauda e patate alla vaniglia ^{E, G, P, O} Pan fried sea bream, escarole, bagnacauda and potato ravioli	35.00
Melanzana brasata , ceci, pinoli, basilico e cipolla in agrodolce ^{VG, P, M, O} Braised aubergine, chickpeas, pinekernel, basil and sweet and sour onion	30.00
Costoletta di maiale, mandorle, fichi e marsala ^{A, L, P} Pork loin, almonds, marsala, figs and potato chrused	40.00
Spalla di agnello alla griglia, pure di piselli e tartufo nero ^{A, G, P} Grilled slow cooked lamb shoulder, pea pure and black truffle	37.00
Tagliata di manzo, melanzane, cipolla rossa ^{A, O, P, G} Char grilled rib-eye steak, smoked aubergine and red onion	42.00

CONTORNI

Patate arrosto ^{VG} Roast potatoes	5.00
Fagiolini all' olio ^{VG} Green beans, olive oil	5.00
Rucola e pomodorini ^{VG} Rocket and cherry tomatoes	5.00
Spinaci al burro ^{G,V} Sautéed spinach with butter	5.00

DOLCI

Tiramisù ^{B, D, G, P, L} "Pick me up"	11.00
Babbà al rum zacapa xo, crema diplomatica e frutti di bosco ^{B, D, G, P} Zacapa XO Rhum diplomatic cream and mix berries	16.00
Crostata di pesche, sorbetto al Ca' Del Bosco ^{B, L, G, D} Peach tart, white chocolate, Ca' Del Bosco sorbet	14.00
Selezione di formaggi ^{L, K, G} Selection of cheeses	14.00
Selezione di gelati e sorbetti ^{G, D, L} Selection of ice cream and sorbets	9.00
Crema al miele, honeycomb, Meringa e gelato al latte ^{L, G, D} Honey custard, milk merengue, honeycomb and milk ice cream	14.00

All prices are in euro (€) and include all taxes.

SENSITIVITY GUIDE If you suffer from any food sensitivities select your diet from the AMARA's Sensitivity Guide, a simple approach to eating right and maintaining a balanced diet. Look for dishes marked with the guide symbols and please let your server know which meals you would enjoy so we can prepare them for you

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