

SMALL EATS

Pinzimonio ^{A, VG} Selection of raw vegetables with dips	8.00	Mazzancolle fritte e crema di carote ^{B, C, E} 18.00 Flash fried tiger prawns, tomato batter and carrots purée	
Zucchine Fritte ^{O, B, V} Deep fried courgettes	7.00	Culatello di Zibello e gnocco fritto ^{A, B, E, H, O} Flash fried bread and Culatello	16.00

STARTERS

Capesante all`aspretto di zafferano e pure di sedano rapa ^{A, G, H, P} 21.00 Scallops, saffron vinaigrette and celeriac pure		Insalata autunnale ^{P, VG} 16.00 Autumn salad	
Carpaccio di manzo, rucola e Parmigiano Reggiano ^{D, G, O} Beef carpaccio, rocket, Parmigiano Reggiano and homemade mayonnaise	20.00	Insalata di spinaci, ricotta salata, noci e melograno ^{G, L, V} 18.00 Baby spinach salad, salted ricotta cheese, walnut and pomegranate	

SOUP

Minestrone di verdure ^{A, V} 18.00 Seasonal vegetable soup		Zuppa di ceci e calamari ^H 20.00 Chickpea soup and seared squid	
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PASTA

Linguine all`astice ^{E, C, P, B} Linguine with lobster, garlic, sweet chili, tomato sauce	37.00	Tagliatelle al ragù di capretto e pecorino ^{B, D, G} Homemade pasta, kid goat ragù, chil	24.00
Malfatti di zucca e amaretto ^{B, D, G, V} 27.00 Home pasta parcel filled with pumpkin and amaretto		Risotto ai funghi selvatici ^{A, G, P, V} 30.00 Risotto wild mushrooms	

Pasta is served as a starter portion. For a main course, a supplement of €7.00 will apply.

SECONDI

Orata, scarola, bagnacauda e patate alla vaniglia ^{E, G, P, O} Pan fried sea bream, escarole and bagnacauda and potato ravioli	32.00	Costelette d`agnello, topinambur e zucchine marinate ^{D, G, A} Lamb rack, crushed Jerusalem artichokes, marinated courgettes	36.00
Coda di rospo, salsa di noci e capperi ^{E, G, L} Roast monkfish with walnuts and capers sauce and samphire	36.00	Guancia brasata, polenta, verdure all`agro e cioccolato ^{A, B, G, O, P} 38.00 Braised beef cheek, polenta and sour seasonal roots	
Astice autunnale ^{C, B, A,} 54.00 Fresh lobster, barley risotto and potato chips		Anatra in agrodolce, orzo e broccoli ^{E, G, O, P} 37.00 Glazed roast duck, broccoli and barley	

CONTORNI

Patate arrosto ^{VG} Roast potatoes	5.00	Rucola e pomodorini ^{VG} Rocket and cherry tomatoes	5.00
Fagiolini all`olio ^{VG} Green beans, olive oil	5.00	Broccoli, aglio e pepperoncino ^{VG} Broccoli, garlic, chilli	5.00

DOLCI

Tiramisù ^{B, D, G, P} "Pick me up"	11.00	Selezione di formaggi ^{B, D, G} Selection of cheeses	14.00
Cannoli della Locanda ^{B, D, G, N, P} Crispy homemade "Cannoli", ricotta mousse, pistachio ice cream	12.00	Selezione di gelati e sorbetti ^{G, D, L, V} Selection of ice cream and sorbets	9.00
Degustazione di cioccolato Valrhona ^{B, D, G, L} Valrhona chocolate variation	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