

RISTORANTE LOCATELLI

MADE IN ITALY

BENVENUTO

Cannolo con tartare di tonno piccante ^{B, VG}

Raw tuna cannoli spicy mayo and smoked burrata

Carpaccio di manzo ^{D, G}

Beef carpaccio, rocket and Parmigiano Reggiano

Melanzane e cioccolato ^{B, D, G, V}

Toasted soft bread, basil, aubergine,
hazelnut and dark chocolate

ANTIPASTO

Polpo in fiamme ^{H, E, P}

Flambè octopus, tomato water veil
on summer tomato and olives

PASTA

Pappardelle ai funghi e tartufo estivo ^{A, B, D, C, E, P}

Home-made ribbon shaped pasta, mushrooms
and summer truffle

SECONDI

Branzino scottato, asparagi, patate e uovo mimosa ^{B, E, G, P}

Seared seabass fillet, asparagus, potatoes
and egg "mimosa"

Filetto d'agnello, piselli, menta e funghi cardoncelli, salsa al timo ^{A, B, G, P}

Lamb fillet, "cardoncelli" mushrooms, peas, mint
and thyme infused lamb sauce

DOLCI

Millefoglie ^{B, D, G, P, V}

Mille-feuille with vanilla cream sauce
and hazelnut ice-cream

€120 Per Person

MINIMUM 2 GUESTS

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