

# RISTORANTE LOCATELLI

## SMALL EATS

<b>Polenta croccante e gorgozola</b> <sup>G, V</sup> Crispy chips of polenta with gorgonzola	16.00	<b>Sardine in saor e maionese piccante</b> <sup>B, D, E, L, P</sup> Spicy sardines, sweet and sour onion on crispy brown bread	18.00
<b>Lollipop di zucca grigliata, balsamico e funghi</b> <sup>G, P, V</sup> Grilled pumpkin lollipop, balsamic vinegar and mushrooms	18.00	<b>Culatello di Zibello e gnocco fritto</b> <sup>B, D, G</sup> Flash fried bread and "Culatello from Zibello" cured ham	24.00

## ANTIPASTI

<b>Carpaccio di manzo</b> <sup>G</sup> Beef carpaccio, rocket and Parmigiano Reggiano	29.00	<b>Insalata di stagione</b> <sup>P, VG</sup> Seasonal salad	18.00
<b>Insalata di funghi selvatici, rucola, sedano e parmigiano reggiano</b> <sup>G, P</sup> Wild mushrooms salad, rocket, celery and parmigiano reggiano	26.00	<b>Vitello tonnato</b> <sup>D, E, G, P</sup> Thin sliced slow-cooked veal, tuna and capers sauce	26.00
<b>Crudo di branzino piccante, crema di cannellini, pompelmo, cipollotto e prezzemolo</b> <sup>E, D, G</sup> Raw seabass, cannellini beans pure, grapefruit, scallion, chili and parsley	28.00	<b>Polpo marinato arrosto e pastinaca croccante</b> <sup>G, H, P</sup> Roasted, marinated octopus and crispy parsnip	28.00

## SOUP

<b>Minestrone di verdure</b> <sup>A, VG</sup> Seasonal vegetable soup	22.00	<b>Zuppa di pesce</b> <sup>A, C, B, E, H, P</sup> Seafood soup	32.00
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## PASTA

<b>Pappardelle al ragu di lepore e cioccolato</b> <sup>A, B, D, G, P</sup> Home-made ribbon shaped pasta, hare ragù and dark chocolate	32.00	<b>Gnocchi ai carciofi, pecorino e guanciale</b> <sup>B, G, P</sup> Home-made potato dumpling with artichoke pecorino cheese and guanciale	35.00
<b>Linguine all'astice</b> <sup>A, B, C, P</sup> Linguine with lobster, tomato, garlic and sweet chili	48.00	<b>Tagliatelle al ragù di capretto e pecorino</b> <sup>A, B, D, G, P</sup> Home-made pasta, kid goat ragù and chili	32.00
<b>Ravioli di anatra confit, zucca, arancia e ricotta salata</b> <sup>B, D, G, P</sup> Home-made ravioli, confit duck, pumpkin, orange and salted ricotta	38.00	<b>Risotto ai funghi selvatici</b> <sup>A, G, P</sup> Risotto with wild mushrooms	36.00

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

## SECONDI

<b>Merluzzo, finocchi, ravanelli e cetrioli con salsa di prezzemolo</b> <sup>E, G, P</sup> Slow cooked cod, radish, fennel and parsley sauce	32.00	<b>Cotoletta alla Milanese, insalata di rucola e pomodorini</b> <sup>B, D, G, P</sup> Veal cutlet "Milanese", rocket and cherry tomato salad	45.00
<b>Branzino in crosta di erbe, scarola e balsamico</b> <sup>B, D, E, L, P</sup> Seabass in herb crust, escarole and balsamic vinegar	46.00	<b>Piccione arrosto, spinaci e purea di aglio nero</b> <sup>G, P</sup> Roasted pigeon, spinach and black garlic puree	43.00
<b>Cernia, sedano rapa, broccolini e aspreto di succa d'uva</b> <sup>E, G, P</sup> Pan fried grouper, celeriac foam and sweet and sour grape juice	36.00	<b>Filetto di manzo, boulanger di patate e funghi selvatici</b> <sup>G, P</sup> Beef fillet, potato boulanger and wild mushrooms	48.00
		<b>Cavolfiore arrosto, basilico e nocciole</b> <sup>L, P, VG</sup> Roasted cauliflower, basil and hazelnut	26.00

## CONTORNI

<b>Patate arrosto</b> <sup>VG</sup> Roast potatoes	6.00	<b>Zucchine fritte</b> <sup>B, VG</sup> Deep fried courgettes	9.00
<b>Broccoli</b> <sup>VG</sup> Broccoli, chili and garlic	8.00	<b>Rucola e parmigiano</b> <sup>G, V</sup> Rocket and parmesan	6.00

## DOLCI

<b>Torta di carote, crema al limone e camomilla</b> <sup>B, D, G, V</sup> Carrot cake, lemon cream and camomile	14.00	<b>Cannoli della Locanda</b> <sup>B, D, G, L, P, V</sup> Crispy homemade "Cannoli", ricotta mousse pistaccio ice-cream	14.00
<b>Crostata whisky e caramello, pere e cioccolato caramellato</b> <sup>B, D, G, V</sup> Caramel whisky tart, pear, caramelised chocolate	12.00	<b>Selezione di formaggi italiani e marmellate e frutta</b> <sup>G, K, L</sup> Selection of the finest italian cheese, jams and fruits	42.00
<b>Pane e cioccolato, mela cotogna</b> <sup>B, D, G, L, V</sup> Chocolate and bread, quince jam	12.00	<b>Selezione di gelati</b> <sup>G, D, L, V</sup> e sorbetti <sup>VG</sup> Ice cream selection	3.50   per scoop

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