

RISTORANTE LOCATELLI

SMALL EATS

Zucchine fritte ^{B, VG} Deep fried courgettes	9.00	Sardine in saor e maionese piccante ^{B, D, E, L, P} Spicy sardines, sweet and sour onion on crispy brown bread	18.00
Crostino al tartufo estivo, lardo e zucchine ^{B, G} Toasted bread with lardo, courgette and summer truffle	24.00	Prosciutto e melone Ham and melon	22.00

STARTERS

Carpaccio di manzo ^G Beef carpaccio, rocket and Parmigiano Reggiano	29.00	Insalata di stagione ^{P, VG} Seasonal salad	18.00
Insalata di fagiolini, patate e tartufo nero ^{P, VG} Green bean salad, warm potatoes, rocket and summer truffle	25.00	Stracciatella e caponata ^{G, L, A} Stracciatella cheese with sweet and sour grilled vegetables	26.00
Crudo di branzino piccante, aceto di pesche, porro e prezzemolo ^{E, P} Raw seabass, peach vinegar, leeks, chili and parsley	28.00	Calamaro alla griglia ^{A, B, H} Char-grilled squid with rocket and chili	28.00

SOUP

Minestrone di verdure ^{A, VG} Seasonal vegetable soup	22.00	Zuppa fredda di pomodoro, granita di melone ^{B, G, H, P} Chilled tomato soup, balsamic jelly, melon "granita"	22.00
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PASTA

Spaghetti al ragù di branzino, bottarga e limone ^{B, E, G, P} Spaghetti with seabass ragù, bottarga and lemon	32.00	Gnocchi al caprino e tartufo estivo ^{B, G, L, V} Home-made potato dumpling with goat cheese and summer truffle	35.00
Linguine all'astice ^{A, B, C, P} Linguine with lobster, tomato, garlic and sweet chili	48.00	Tagliatelle al ragù di capretto e pecorino ^{A, B, D, G, P} Home-made pasta, kid goat ragù and chili	32.00
Ravioli di melanzane ricotta e noci ^{B, D, G, L, V} Home-made Italian aubergine ravioli, walnut, basil and tomato reduction	38.00	Risotto alle mazzancolle, burrata, agrodolce di peperoni e capperi ^{A, C, G, P} Risotto with prawns, burrata, sweet and sour pepper, capers	36.00

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

SECONDI

Sogliola, macedonia di verdure e pesto di basilico ^{E, G, P} Pan-fried dover sole, seasonal vegetables, basil pesto	43.00	Tagliata di manzo, melanzane, cipolla rossa ^{A, G, O, P} Char-grilled rib-eye steak, smoked aubergine and red onion	42.00
Branzino in crosta di erbe, scarola e balsamico ^{B, D, E, L, P} Seabass in herb crust, escarole and balsamic vinegar	46.00	Galletto grigliato, insalata di cetrioli, olive, yogurt e cuore di bue ^{B, D, G, O} Char-grilled rooster, cucumber, olives, yogurt and beef-tomato salad	38.00
Rombo arrosto, patate, bieta e tartufo estivo ^{E, G, P} Roasted turbot with potato swisschard and summer truffle	48.00	Filetto d'agnello glassato, lattughino grigliato barbabietole e tartufo estivo ^{A, G, P} Glazed lamb fillet, gem lettuce, beetroots and summer truffle	48.00
Zucchine ripiene di farro ^{B, L, P, VG} Courgette filled with spelt and basil	26.00		

CONTORNI

Patate arrosto ^{VG} Roast potatoes	6.00	Pomodorini ^{P, VG} Cherry tomatoes	8.00
Fagiolini ^{VG} Green beans	8.00	Rucola e parmigiano ^{G, V} Rocket and parmesan	6.00

DOLCI

Sbrisolona, pesche e yogurt mousse ^{B, D, G, P, V} Peach, polenta crumble and yogurt mousse	14.00	Cannoli della Locanda ^{B, D, G, P, V} Crispy homemade "Cannoli", ricotta mousse pistaccio ice-cream	14.00
Pannacotta di mandorle e ciliege, gelato all'amaretto ^{B, D, L, G, P} Almond and cherry pannacotta with amaretto ice-cream	12.00	Selezione di formaggi italiani e marmellate e frutta ^{G, K, L} Selection of the finest italian cheese, jams and fruits	42.00
Cocco, cioccolato e menta ^{D, VG} Coconut, chocolate and mint	12.00	Selezione di gelati e sorbetti Ice-cream selection	

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