

## MADE IN SICILY

\*RECIPES AND STORIES\*

### SMALL EATS

#### **Zucchine fritte** <sup>B, VG</sup>

Deep fried courgettes

#### **Calamaro alla griglia** <sup>A, B, H</sup>

Char grilled squid with rocket and chili

#### **Sardine in saor e maionese piccante** <sup>B, D, E, L, P</sup>

Spicy sardines, sweet and sour onion  
on crispy brown bread

### STARTER

#### **Stracciatella e caponata** <sup>G, L, A</sup>

Stracciatella cheese with sweet and sour grilled vegetables

### SOUP

#### **Zuppa fredda di pomodoro, granita di melone** <sup>B, G, H, P</sup>

Chilled tomato soup, balsamic jelly, melon "granita"

### PASTA

#### **Ravioli di melanzane ricotta e noci** <sup>B, D, G, L, V</sup>

Home -made Italian aubergine ravioli, walnut, basil  
and tomato reduction

### MAIN

#### **Sogliola, macedonia di verdure e pesto di basilico** <sup>E, G, P</sup>

Pan fried dover sole, seasonal vegetables, basil pesto

#### **Filetto d'agnello glassato, lattughino grigliato barbabietole e tartufo estivo** <sup>A, G, P</sup>

Glazed lamb fillet, gem lettuce,  
beetroots and summer truffle

### DESSERT

#### **Cannoli della Locanda** <sup>B, D, G, P</sup>

Crispy homemade "Cannoli ", ricotta mousse

#### **Biancomangiare alle mandorle e ciliege, gelato all'amaretto** <sup>B, D, L, G, P</sup>

Almond and cherry pannacotta with amaretto ice-cream

€120 Per Person

MINIMUM 2 GUESTS



Luca Locatelli