

# RISTORANTE LOCATELLI

## SMALL EATS

<b>Polenta croccante e gorgozola</b> <sup>G, V</sup> Crispy chips of polenta with gorgonzola dip	16.00	<b>Crocante di coniglio su cuore di lattuga</b> <sup>B, D, E, P</sup> Gem lettuce rabbit roll	18.00
<b>Crostino di lardo e tartufo nero</b> <sup>B, G</sup> Toasted bread with cured lard and black truffle	24.00	<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>Bruschetta al pomodoro, ricotta e basilico</b> <sup>B, G, V</sup> Toasted bread with tomato, basil and ricotta cheese	16.00	<b>Arancini e panelle</b> <sup>A, B, G</sup> Rice croquette and chickpea fritters	15.00

## STARTERS

<b>Carpaccio di manzo, rucola e Parmigiano Reggiano</b> <sup>D, G</sup> Beef carpaccio, rocket and Parmigiano Reggiano	29.00	<b>Insalata di stagione</b> <sup>P, VG</sup> Seasonal salad	18.00
<b>Capesante all'aspetto di zafferano</b> <sup>A, C, G, P</sup> Pan-fried scallops, saffron vinaigrette	28.00	<b>Vitello tonnato</b> <sup>D, E, G, P</sup> Thin sliced slow-cooked veal, tuna and capers sauce	26.00

## SOUP

<b>Minestrone di verdure</b> <sup>A, VG</sup> Seasonal vegetables soup	18.00	<b>Zuppa di pesce</b> <sup>A, C, B, E, H, P</sup> Seafood soup	36.00
---	-------	---	-------

## PASTA

<b>Spaghetti, funghi e tartufo nero pregiato</b> <sup>B, D, G, V</sup> Home-made spaghetti, mushrooms and black truffle	39.00	<b>Gnocchi al caprino e tartufo nero</b> <sup>A, B, G, V</sup> Homemade potato dumpling, goat cheese and truffle	39.00
<b>Linguine all'astice</b> <sup>A, B, G, P</sup> Linguine with lobster, tomato, garlic and sweet chilli	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 carciofi, patate e pecorino</b> <sup>B, D, G, P, V</sup> Home-made pasta parcel with artichokes, potatoes and pecorino	34.00	<b>Risotto alle rape rosse, gorgonzola e acetosella</b> <sup>A, G, P, V</sup> Risotto with beetroot, gorgonzola sauce and red vein sorrel	38.00

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

## SECONDI

<b>Branzino in crosta di erbe, indivia e balsamico</b> <sup>B, D, E, L, P</sup> Seabass in herb crust, endive and balsamic vinegar	46.00	<b>Coniglio alle erbe, ceci olive e carciofi</b> <sup>A, E, G, P</sup> Roasted rabbit, chickpeas, olives and artichokes	36.00
<b>Cernia, sedano rapa, broccolini e aspetto di succo d'uva</b> <sup>E, G, P</sup> Pan fried grouper, celeriac foam and sweet and sour grape juice	36.00	<b>Faraona, tartufo nero, carote e crostino di fegatini</b> <sup>B, G, P</sup> Roasted Guinea fowl, truffle, caramelized carrots and liver crostini	45.00
<b>Orata, cicoria, bagna cauda e patate alla vaniglia</b> <sup>D, E, G, P</sup> Pan fried sea bream, chicory, bagna cauda and potato ravioli	32.00	<b>Guancia brasata, polenta, verdure all'agro</b> <sup>B, G, P</sup> Braised beef cheek, polenta, sweet and sour winter roots vegetable	40.00
		<b>Lingotto di legumi, farro croccante e salsa allo zafferano</b> <sup>B, P, VG</sup> Pulse medallion, crispy spelt and saffron sauce	30.00

## CONTORNI

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

## DOLCI

<b>Tiramisù</b> <sup>B, D, G, P, V</sup> "Pick me up"	11.00	<b>Bûnet alle nocciole e gelato all'amarena</b> <sup>D, G, V</sup> Bûnet, hazelnut and morello cherry ice-cream	12.00
<b>Ciambella alle mele e vin brulé</b> <sup>B, D, G, P</sup> Donut apple and mulled wine	12.00	<b>Bomba al limoncello, anice e sorbetto alla mandorla</b> <sup>B, L, VG</sup> Warm brioche with limoncello and aniseed	14.00
<b>Selezione di gelati e sorbetti</b> Ice-cream and sorbet selection		<b>Selezione di formaggi</b> <sup>B, G, K, D, V</sup> Selection of cheese	42.00

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