

**PER COMINCIARE** (SOMETHING TO START WITH)...

**IL NOSTRO CESTINO DI PANE**

65:-

*A BASKET OF HOMEMADE ITALIAN BREAD, GRISSINI, OLIVE TAPED,  
WHIPPED GARLIC BUTTER AND ARTICHOKE PÂTÉ.*

**I NOSTRI ANTIPASTI**



**TAGLIERE DI DELICATEZZE "LA LOCANDIERA"**

MIN. 2 PERS.

135:- PP

*THE HOUSE'S SELECTED COLD CUTS DELICACIES WITH A COMPOSITION  
OF MARINATED OLIVES, SERVED WITH OUR BASKET OF BREAD.*



**PROSCIUTTO DI SAURIS I.G.P. CON MELONE CANTALUPO**

109:-

*AIR-DRIED, SMOKED HAM FROM THE MOUNTAIN VILLAGE OF SAURIS IN  
NORTHEASTERN ITALY SERVED WITH CANTALUPE MELON.*



**MOZZARELLA DI BUFALA D.O.P CON GIARDINO DI POMODORI**

89:-

*BUFFALO MOZZARELLA FROM CAMPANIA SERVED WITH BASIL EMULSION AND  
COMPOSITION OF FRESH AND SUNDRIED TOMATOES.*



**COZZE ALLA TARANTINA IN CROSTA DI PANE**

95:-

*SAUTÉ OF FRESH MUSSELS WITH WHITE WINE AND GARLIC IN TOMATO SAUCE.  
BAKE IN THE OVEN WITH A CRUST OF BREAD OF THE HOUSE.*



**BRUSCHETTA ALL' AGLIO CON GAMBERETTI, RICOTTA E ZUCCHINE**

105:-

*GRILLED HOMEMADE GARLIC BREAD WITH HAND PEELED SHRIMPS,  
GRILLED ZUCCHINI AND RICOTTA CHEESE.*



## I NOSTRI PRIMI PIATTI



### RISOTTO CON TRILOGIA DI FUNGHI

145:-

*RISOTTO OF CARNAROLI RICE WITH FIRST CLASS BOLETE MUSHROOMS SAUTEED KANTARELLER, CHAMPINION AND PORTABELLO MUSHROOMS*



### LASAGNA AL FORNO

155:-

*OVEN-BAKED LASAGNA WITH BOLOGNESE SAUCE, ITALIAN HAM AND BECHAMEL SAUCE, GRATINATED WITH PARMIGIANO REGGIANO.*



### MELANZANE ALLA PARMIGIANA

135:-

*VEGETARIAN GRATINATED EGGPLANT WITH TOMATO SAUCE, MOZZARELLA FIOR DI LATTE AND PARMIGIANO REGGIANO.*



### FETTUCCHINE CON FILETTINI DI VITELLO E SALSIA TARTUFATA

165:-

*FETTUCCHINE WITH STRIPED VEAL, FIRST CLASS BOLETE MUSHROOM, CREAMY TRUFFLE SAUCE AND SLICED BRESAOLA.*



### LINGUINE DI GRAGNANO ALLO SCOGLIO

169:-

*LINGUINE PASTA ("SMALL TONGUES") FROM GRAGNANO WITH PRAWNS, SQUID, BLUE MUSSELS AND VONGOLE MUSSELS IN TOMATO SAUCE.*



### PACCHERI DI GRAGNANO ALL'ASTICE IN SALSIA DI POMODORINI

195:-

*LARGE PIPES OF PASTA FROM GRAGNANO IN CAMPANIA WITH COGNAC FLAMBÉED HALF LOBSTER IN CREAMY CHERRY TOMATO SAUCE.*



## I NOSTRI SECONDI

**GALLETTO ALLA DIAVOLA CON SALSA TARTARA** 195:-  
*GRILLED COCKEREL, MARINATED WITH MUSTARD, CHILI AND TARRAGON,  
SERVED WITH ROASTED POTATOES AND TARTAR SAUCE.*

**ZIGOINER LARDELLATO ALLA GRIGLIA** 229:-  
*SLICED VEAL TENDERLOIN AND SMOKED BACON ON SKEWERS, SERVED ON  
WOODEN BOAT WITH TRUFFLE MAJONNAISE AND ROASTED POTATOES.*

**FILETTO DI MANZO IN SFOGLIA CON FUNGHI E RIDUZIONE AL VINO** 265:-  
*PUFF PASTRY BAKED FILLET OF BEEF TOWNEDOS WITH PÂTÉ OF PORCINI SERVED  
WITH RED WINE REDUCTION, SAUTEED MUSHROOMS AND ROASTED POTATOES.*

**SALMERINO AL BURRO E SALVIA CON RISOTTO ALLA PARMIGIANA** 249:-  
*CRISPY BUTTERED ARTIC CHAR, FLAVORED WITH SAGE, SERVED WITH  
PARMESAN RISOTTO.*

**FRITTURA DI GAMBERI, CALAMARI E PATATE DOLCI** 229:-  
*FRIED PRAWNS AND SQUID WITH SWEET POTATOES, SERVED WITH  
GREEN SALAD AND GARLIC MAYONNAISE.*

## I NOSTRI CONTORNI (EXTRA SIDE ORDERS)

**-GRILLED VEGETABLES** 49:-  
**-FRENCH FRIES** 30:-  
**-SIDE SALLAD** 30:-