

La Locanda

À la Carte

Each and every meal is freshly prepared and cooked to order, so settle back, relax and enjoy your evening with us. While we aim to serve you as promptly and quickly as possible, our forte is real food, not fast food!

Throughout Italy food is extremely important and each region produces its own, unique, cultural cuisine. The ingredients, preparation and style of each dish served at La Locanda has been passed down through generations, and we hope our commitment, devotion and passion for excellence is apparent throughout the flavours and tastes of each dish.

Our aim is to provide you with a truly Italian meal that gives you a flavour of the culture, heritage, tradition and hospitality of the place we are so proud to call our home. *Buon Appetito!*

Stuzzichini - The Stuzzichino is a small appetizer, ideal as an aperitif or snack.

Bruschetta al Pomodoro

£4.45

Traditional Tuscan dish - homemade Tuscan style bread, toasted and topped with fresh tomatoes, garlic, extra virgin olive oil and basil * V

Crostoni Piemontesi

£5.95

Traditional dish from Piedmont. Homemade crostini with salsa verde, butter and truffle oil.

Crostoni alla Romana

£5.95

Traditional dish from Rome. Homemade crostoni with anchovies, butter and mozzarella cheese

Mozzarella in Carrozza

£5.95

Traditional dish from Naples. Fried mozzarella sandwich in breadcrumbs (in carrozza - in a carriage) served with citrus marmalade * V

Le Olive

£6.95

Marinated Cerignola olives, fried and stuffed Ascolane olives, olive paste with cherry tomatoes and homemade bread.

Pane Carasau Condito

£4.45

Traditional Sardinian bread, thin and crispy, served slightly warm with extra virgin olive oil, sea-salt, fresh chopped rosemary and garlic * V

Pane della Casa

£3.95

Homemade Tuscan bread, homemade garlic and rosemary focaccia, Sardinian pane Carasau, homemade rustic bread sticks, extra virgin olive oil and aceto balsamico di Modena I.G.P. * V

Olive Marinate

£4.25

Marinated Cerignola olives from Puglia served with home made rustic bread sticks * V

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Antipasti

Caldi

Brodetto di Vongole e Pancetta **£9.95**

Clams, pancetta, saffron, bisque, white wine, Mediterranean red prawn and homemade toasted crostone

Fegatini di Pollo al Marsala **£7.95**

Johnson and Swarbrick, Goosnargh chicken livers in grapes, pine kernels and Marsala wine sauce

Gamberoni all'aglio **£8.95**

King prawns in garlic, basil, touch of chilli and butter sauce with homemade crostino

Guazzetto alla Livornese **£9.95**

Traditional Tuscan stew with clams, mussels, king prawns, calamari, peppers, a touch of garlic and chilli, served with toasted homemade Tuscan bread

Pappa al Pomodoro **£5.95**

Traditional Tuscan farmers dish: tomato, bread, Pecorino D.O.P. cheese, extra virgin olive oil, touch of garlic and chilli thick soup served with home made crostone * V

Pere al Gorgonzola **£7.95**

Slightly baked pears, wrapped in Bresaola I.G.P. (cured beef fillet) from Valtellina, served in a walnut and Gorgonzola D.O.P. cheese sauce - Our signature dish since 2003

Freddi

Carpaccio di Manzo **£10.95**

Gazegill Farm, organic 35 days aged Aberdeen Angus beef fillet, thinly sliced and with a lemon and extra-virgin olive oil dressing, rocket and Parmigiano Reggiano D.O.P. cheese shavings.

Gnocco fritto con Affettati **£8.95**

A traditional dish from Emilia Romagna. Homemade gnocco fritto (fried dough puffs), served with cured meats Mortadella I.G.P. and Prosciutto di Parma D.O.P.

Mozzarella di Bufala **£8.95**

Buffalo mozzarella D.O.P., baby beef tomatoes, extra virgin olive oil, basil * V

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Primi Piatti

Minestre

Cappelletti al Tartufo in Brodo di Pollo

£8.95

Clear chicken and chestnut soup with homemade cappelletti (small pasta parcels) filled with wild boar and truffles mortadella

Paste Fatte in Casa - Maurizio's fresh pastas, handmade daily

Gnocchetti Sardi e Salsiccia Piccante

£9.95/£12.95

Gnocchetti sardi (pasta with gnocchi shape) with spicy sausage from Calabria, mushrooms, peppers, tomato, chilli and onions

Ravioli al Salmone

£10.95/£14.95

Half-moon shaped ravioli, filled with Scottish salmon and served with a delicate, creamy saffron shrimp and poppy seed sauce - Our signature dish since 2011

Pappardelle al Ragù di Vitello

£9.95/£12.95

Pappardelle pasta with Gazegill Farm organic veal ragout

Ravioli di Granchio con Emulsione di Gamberi

£10.95/£15.95

Homemade crab filled ravioli, served with shrimps bisque, butter, cherry tomatoes, a touch of garlic and chilli

Tortelloni con Formaggio di Capra

£10.95/£14.95

Homemade busiate (swirl tagliatelle) with Johnson and Swarbrick Goosnargh chicken livers, butter and sage

Paste Secche e Riso - dried pasta and rice

Risotto Asparagi e Pecorino

£14.95

Risotto with asparagus and Pecorino D.O.P. cheese * V

Risotto Prosecco e Gamberoni Rossi

£15.95

Risotto with Porcini mushrooms * V

Risotto Salsiccia e Vino Rosso

£14.95

Risotto with Sangiovese red wine and Tuscan sausages

Spaghetti allo Scoglio

£10.95/£15.95

Artisan produced durum wheat spaghetti, from Maestri Pastai in Gragnano, with king prawns, clams, mussels, calamari, garlic and a touch of tomato. Final cooking in the oven, in a paper bag (al cartoccio) to retain all of the aromas and flavours in the dish - Our signature dish since 2005

Spaghetti all'Nduja

£9.95/£ 13.95

Risotto with Sangiovese red wine and Tuscan sausages

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Secondi Piatti

Di Pesce

Pesce del Giorno

al prezzo di mercato

Fish: a choice of different catches of the day, at market price - Please ask for details.

Di Carne

Agnello Arrosto con Peperanta

£19.95

Gazegill Farm organic roasted rack of lamb with warm garlic parsley potato salad and lamb juice

Cotoletta alla Milanese

£17.95

Traditional dish of Milan. Gazegill Farm organic veal chop in breadcrumbs, cooked in butter and served with hand-made chips

Pollo Mozzarella e Speck

£14.95

Johnson & Swarbrick, Goosnargh chicken breast filled with mozzarella cheese and basil, wrapped with Speck D.O.P. (smoked ham from the Dolomites), in a creamy white wine sauce, served with sautéed runner beans with garlic and chilli. Our signature dish since 2005

Stufato d'agnello con 'Nduja e Patate

£18.95

Slow-cooked, boneless wild rabbit (Ian Scott – West Marton), filled with Tuscan sausages and Prosciutto San Daniele D.O.P., served with rosemary roasted potatoes

Insalate

Pomodori in Insalata

£4.45

Tomatoes, basil and extra virgin olive oil * V

Insalata di Fagioli

£4.45

Butter beans, red onions, extra virgin olive oil * V

Insalata Calda di Patate

£4.45

Warm, crushed new potatoes, parsley, garlic and extra virgin olive oil * V

Insalata Mista

£3.95

Mix salad with honey and mustard dressing * V

Insalata di Rucola e Grana

£5.25

Rocket, Grana Padano D.O.P. cheese, homemade crostini salad accompanied with extra virgin olive oil * V

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Contorni

£2.95

Patate Saltate in Padella

New potatoes sautéed in the pan with extra virgin olive oil, rosemary and onions * V

Patate Fritte

Hand-cut, homemade chips * V

Verza Saltata in Padella

Green cabbage sautéed in a pan with extra virgin olive oil and garlic * V

Piselli Sfiziosi

Garden peas cooked with Guanciale (seasoned pig cheeks)

Fagiolini al Burro

Green beans cooked with butter * V

Fagiolini Piatti al Peperoncino

Mange tout sautéed with garlic and chilli * V

Broccolletti Fritti

Fried tender stem broccoli * V

Zucchine Fritte

Fried courgettes * V

PLEASE NOTE: We only select the best, freshest produce available and dishes are subject to change without notice.