

# 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**

**£4.95**

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

### **Crocchette di Patate Filanti con Crema di Zucchine**

**£5.95**

Potato croquettes with mozzarella cheese and courgette vellutee \* V

### **Le Olive**

**£6.95**

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

### **Pane Carasau Condito**

**£4.95**

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**

**£4.45**

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

### **Olive Marinate**

**£4.45**

Marinated Cerignola olives from Puglia served with homemade, rustic breadsticks \* V

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## Antipasti

### Caldi

**Capesante con Vellutata di Zafferano e Porro** **£10.95**

Seared scallops with saffron vellutee and braised leeks

**Fegatini di Pollo al Marsala** **£7.95**

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

**Impepata di Cozze** **£7.95**

Mussels, white wine, garlic, black pepper, a touch of tomato, homemade crostone.

**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

**Provola Scottata con Verdure Grigliate** **£7.95**

Slightly grilled Provola cheese (semi-hard cows milk cheese) with grilled vegetables \* V

### 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.

**Carpaccio di Polipo** **£8.95**

Octopus carpaccio, extra virgin olive oil, baby-leaf salad, lemon juice

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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 truffle mortadella

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

#### **Gnocchetti Sardi e Salsiccia Piccante**

**£9.95/£13.95**

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

#### **Raviolo di Mare**

**£10.95/£15.95**

Ravioli filled with seasonal fish in a basil butter sauce

#### **Sacchetti di Mozzarella**

**£10.95/£14.95**

Prosciutto di Parma D.O.P. and buffalo mozzarella pasta parcel, warm tomato coulis, basil oil

#### **Tortelloni di Anatra con Fonduta**

**£11.95/£16.95**

Tortelloni filled with Goosnargh duck, Taleggio cheese fondue, crispy speck dust

#### **Tortelloni di Vitello ai Funghi Porcini**

**£10.95/£15.95**

Tortelloni filled with organic veal served with Porcini mushroom sauce

### **Paste Secche e Riso** - dried pasta and rice

#### **Risotto Pomodoro e Rosmarino**

**£14.95**

Risotto with tomato and fresh rosemary \* V

#### **Risotto ai Funghi Porcini**

**£15.95**

Risotto with Porcini mushrooms \* V

#### **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

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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

#### Stinco di Maiale al Forno

Minimum 2 people – price per person **£12.95**

21oz slow-cooked ham hock, served with its own juice, sage and brustengo (traditional from Lombardy, crushed potatoes with pancetta and green cabbages)

#### Cotoletta alla Milanese

**£17.95**

Traditional dish of Milan. Gazegill Farm organic veal chop in breadcrumbs, cooked in butter and served with mixed salad

#### Pollo Mozzarella e Speck

**£15.95**

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

**£19.95**

Organic lamb stew with spicy Calabrian 'Nduja sausages, pancetta, mash potato

## 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

### **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 select only the best, freshest produce available and dishes may change without notice.