

Tapas

Locanda's style octopus, baby mozzarella, cucumber and ponzu sauce 4-6-7	€ 10,00
Mixed fried fish with veggies 1-4-14	€ 10,00
Sashimi - fish, Ligurian sauce 4-8	€ 10,00
Parmigiana style red mullets 1-4-7	€ 12,00
Beef tartare, brioche bread, salted anchovies and mustard 1-4-10	€ 10,00
"The Cube" - suckling pig, onion jam and black garlic 14	€ 10,00
"Iberian pluma" whole grain tacos with tomato cassè and green sauce	€ 10,00
Culatello Salumificio San Ambrogio, Parma	€ 15,00
La Locanda cold cuts selection	€ 10,00

Pasta

Spaghetti with sea urchin, black garlic and fresh chili 1-4-12-14	€ 22,00
Trofie with pesto, green beans and potatoes 1-7-8	€ 18,00
Dry aged meat ravioli with brown stock, burrata mousse and parmesan cracker 1-3-7-9	€ 20,00

From the Josper - Grill

Fiorentina Dry Aged up to 30 days <small>7-9-12</small>	€ 5.50/hg
Fiorentina Dry Aged 30-50 days	€ 7.00/hg
Rib-eye steak Dry Aged up to 30 days <small>7-9-12</small>	€ 4.50/hg
Rib-eye steak Dry Aged 30-50 days	€ 6.50/hg
Cuberoll <small>7-9-12</small>	€ 25,00
Pluma Iberica <small>9-12</small>	€ 22,00
Shellfish of the day from the fish market <small>2</small>	€ 13/hg
Turbot <small>4-7-12</small>	€ 24

Our main courses are all served with seasonal vegetables and sauces

Desserts

Almonds semifreddo, dark chocolate coated <small>1-3-5-7-8-12</small>	€ 8
Tiramisu with coco and passion fruit <small>1-3-7-8</small>	€ 8
Val d'Aveto cheese-tasting <small>7</small>	€ 10

Allergens:

1 – Gluten

2 – Crustaceans

3 – Eggs

4 – Fish

5 – Peanuts

6 – Soy

7 – Milk and derivatives

8 – Shell fruit

9 – Celery

10 – Mustard

11 – Sesame

12 – Sulphurous anhydride and sulphites

13 – Lupins

14 – Shellfish