



*la Locanda*  
RISTORANTE E HOTEL



ENGLISH MENU



# Tasting menu

## BUTTER

Bread, mountain butter, local wild garlic, lime and mullet roe

## RADICCHIO

Radicchio with balsamic vinegar, local Stravecchio cheese cream and coffee powder

## ROAST BEEF

Smoked venison roast beef with blackberry mustard and fermented carletti

## CARBONARA

Rummo rigatoni, local salami, egg yolk, Asiago Stravecchio cheese and wild pepper

## PLUMA

Grilled Iberian pork pluma, wrapped in cabbage and mandarin compote, smoked with its zest

## FOREST FLAVOURS

White chocolate mousse, stone pine and dark chocolate

The tasting menu is proposed for all and does not include variations to the dishes. The price is €60 per person, drinks are extra.

*Chef Giona Chinellato*

## Starters

### LOCANDA STARTER

Selection of local cheese and cold cuts served with fig mustard (for 2 people) **20€**

For 1 person **12€**

### ROAST BEEF

Smoked venison roast beef with blackberry mustard and fermented carletti **20€**

### RADICCHIO

Radicchio with balsamic vinegar, local Stravecchio cheese cream and coffee powder **14€**

## First course

### CARBONARA

Rummo rigatoni, local salami, egg yolk, Asiago Stravecchio cheese and wild pepper **14€**

Carbonara with black truffle **21€**

### BIGOLI

Fresh wholemeal bigoli with sausage and pumpkin ragout creamed with goat Gorgonzola **16€**

### LASAGNA

Lasagna with four different Asiago cheeses, toasted black pepper and Moretta di Gallio smoked cheese **14€**

### GNOCCHI

Fresh potato gnocchi with roe deer ragout and sage butter **15€**

### SOUP

Chestnut soup, goat Ricotta mousse and black truffle **19€**

## Second course

### COCOTTE

Marano corn polenta, Pennarone cheese, artisanal cotechino, crèn whipped with apples 17€

### SWEETBREAD

Garronese Veneta veal sweetbreads in butter with raspberry powder, pumpkin purée with rosemary and crunchy amaretto 26€

### PLUMA

Grilled Iberian pork pluma, wrapped in cabbage and mandarin compote, all smoked with its zest 24€

### AMBERJACK

Japanese Hamachi amberjack tartàre (100 g) in cold dashi broth with morels 29€

## Grilled meat

### TOMAHAWK

Venison tomahawk with vegetable carbon smoked with cloche (about 300 g) 11€ /hg

### PATANEGRA

Patanegra chop aged in blanche beer 18€

### ENTRECOTE STEAK

Ask the staff about the steaks available today. Price based on the type of meat and aging. \*\*€

## Side dish

Roasted mignon potatoes	5€
Marano corn polenta	4€
Grilled radicchio	8€
Fresh chard sautéed with anchovies, Taggiasca olives, garlic and fresh chilli pepper	7€

## Kids menu

<b>PASTA</b> Pasta with tomato or Bolognese sauce (half a portion)	6€
<b>WÜRSTEL</b> Würstel and baked potatoes	10€
<b>BURGER</b> Garronese Veneta burger (120 g) and baked potatoes	11€

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If the fresh product is not available it may be **frozen**. Please inform us of any **allergies or dietary restrictions** should you need any further information.

**SERVICE FEE: 3,00€**  
**SAN BENEDETTO WATER 65 cl: 2,50€**

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## Dessert

TIRAMISU	6€
LOCANDA STRUDEL	8€
CHEESE SELECTION	10€
FOREST FLAVOURS White chocolate mousse, stone pine and dark chocolate	11€

## Dessert wines

<b>Passito di Moscato Dulcis 2019</b> Cavazza	4,5€ glass	-
<b>Dindarello 2022</b> Maculan • 37,5 cl	6€ glass	15€ bottle
<b>Passito di Malvasia 2020</b> Villa Minelli • 50 cl	-	25€ bottle
<b>Recioto di Soave Bio Tre Colli 2019</b> Cornelia Tessari • 50 cl	-	33€ bottle

## Spirits

### FRATELLI BRUNELLO (Montegalda • VI)

Fresca aromatica	4€
Scura invecchiata 12 mesi	4,5€
Bianca secca Vicentina	4,5€
Bianca secca Carmenere	4,5€
Bianca aromatica monovitigno Moscato	4,5€
Scura riserva invecchiata 3 anni	5,5€
Bianca Fior d'Arancio	5,5€
Bianca Amarone Valpolicella	5,5€

### CAPOVILLA (Rosà • VI)

Fruit spirits	12€
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### 'S MANTOVANI (Rovigo)

Liquorice	4€
Grappa Miele di Tiglio	4,5€
Grappa Fior di Camomilla	4,5€
Doppio Spirito (75% grappa invecchiata, 25% rum Caribe)	7€

## Cognac

### FRANCOIS PEYROT (Cognac • France)

Pear cognac	7€
Coffee cognac	7€

## Rum

Kraken (Caraibi)	6€
Don Papa (Filippine)	8€
Zacapa 23 (Guatemala)	9€

## Whisky

Caol Ila 12 (Scozia)	8€
Lagavulin 8 (Scozia)	10€
Tenjaku (Giappone)	8€
Akashi (Giappone)	8€

## Liquors

Liquors	3,5€
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[www.lalocandasiago.com](http://www.lalocandasiago.com)

