



*la Locanda*  
RISTORANTE E HOTEL



ENGLISH MENU



# Tasting menu

## WELCOME ENTRÉE

### TOSELLA

Pennar Tosella cheese salad with lemon scent, on chickpea hummus and dried tomatoes, anchovies and wholemeal croutons

### TARTARE

Smoked venison tartare, anchovy sauce, mugo mayonnaise and crunchy pine sponge

### CARBONARA

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

### DUCK

Grilled duck breast with honey, carrot and ginger sauce, morels and dehydrated black cabbage

### STRAWBERRY AND GRAPEFRUIT

White chocolate and Timur pepper mousse, with strawberry and vanilla

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€**

## TARTARE

Smoked venison tartare, anchovy sauce, mugo mayonnaise and crunchy pine sponge **18€**

## TOSELLA

Pennar Tosella cheese salad with lemon scent, on chickpea hummus and dried tomatoes, anchovies and wholemeal croutons **13€**

# First course

## CARBONARA

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

Carbonara with black truffle **21€**

## BIGOLI

Special Venetian bigoli, Cantabrian anchovies, butter and juniper powder **15€**

## LASAGNA

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

## GNOCCHI

Fresh potato gnocchi with Patanegra ragout and tomatoes **15€**

## SOUP

Nettle soup with speck and sweet potatoes **13€**

## Second course

### DUCK

Grilled duck breast with honey, carrot and ginger sauce, morels and dehydrated black cabbage **24€**

### SWEETBREAD

Garronese Veneta veal sweetbreads fried in butter clarified with lemon and liquorice powder, foam of parsnip with wild garlic **26€**

### ROAST BEEF

Roast beef, wild rocket, Stravecchio cheese flakes, porcini, mustard and honey dressing **18€**

### RIBS

Iberian pork ribs with homemade barbecue and fermented plum sauce, served with baked onion, tarallo and bay leaves **21€**

## 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€
Baked onion	4€
Grilled courgettes with lemon oil, mint, chilli pepper and garlic	6€
Mixed salad	4€

## Kids menu

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

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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

<b>TIRAMISU</b> with wild liquorice and local herbs from our Plateau	6€
<b>RICOTTA, PEAR AND CHOCOLATE</b>	8€
<b>CHEESE SELECTION</b>	8,5€
<b>STRAWBERRY AND GRAPEFRUIT</b> white chocolate and Timur pepper mousse, with strawberry and vanilla	11€

## Dessert wines

<b>Dindarello</b> Maculan • 37,5 cl	6€ glass	18€ bottle
<b>Passito di Malvasia</b> Villa Minelli • 50 cl	6€ glass	25€ bottle
<b>Recioto di Soave Bio Tre Colli</b> Cornelia Tessari • 50 cl	-	35€ bottle
<b>Recioto della Valpolicella L'Eremita</b> Ca' Rugate • 50 cl	-	38€ 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€
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## 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)

