



la Locanda
RISTORANTE E HOTEL



ENGLISH MENU



Tasting menu

WELCOME ENTRÉE

CODFISH

Whipped codfish with croutons and Piquillo pepper cream

CARPACCIO

Smoked local Limousine carpaccio, Stravecchio cheese mayonnaise, coffee, radicchio and balsamic vinegar

CARBONARA

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

PLUMA

Grilled Iberian pork pluma, wrapped in cabbage and mandarin compote, all smoked with its zest, served with pumpkin, fermented mandarin and chestnuts salad

DOUBLE CHOCOLATE MOUSSE

With mango and passion fruit cream

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 and homemade poplar mushrooms in oil (for 2 people) **22€**

For 1 person **12€**

CODFISH

Whipped codfish with croutons and Piquillo pepper cream **15€**

CARPACCIO

Smoked local Limousine carpaccio, Stravecchio cheese mayonnaise, coffee, radicchio and balsamic vinegar **16€**

First course

CARBONARA

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

Carbonara with black truffle 21€

LASAGNA

Lasagna with Taleggio DOP, porcini mushroom cream and oven-roasted ham (without tomato) 15€

GNOCCHI

Fresh potato gnocchi with hare ragout 15€

RICE

Azienda Motta Carnaroli rice with smoked Asiago, brown Steccherino powder, lamb's lettuce, fermented blackberries and dried raspberries 17€
(minimum two people - the price is per portion)

SOUP

Chestnut soup with truffle, local sausage and goat cheese foam 16€

Second course

PLUMA

Grilled Iberian pork pluma, wrapped in cabbage and mandarin compote, all smoked with its zest, served with pumpkin, fermented mandarin and chestnuts salad **24€**

MIXED BOILED MEAT

Mixed boiled meat (artisanal cotechino, tongue, calf's head, pork chuck) with smoked potato foam, green sauce and horseradish whipped with apples **21€**

FONDUE

Pennarone cheese fondue, spicy sausage and morels **19€**

TARTARE

Beef tartare and fermented Cardoncelli mushrooms with Rotzo saffron served on its bone **24€**

Grilled meat

TOMAHAWK

Venison tomahawk, aged in red wine, smoked in a cloche with vegetable charcoal (about 300 g)

33€

PATANEGRA

Patanegra chop aged in blanche beer

18€

ENTRECOTE STEAK

We passionately search for and carefully choose the best meats from Italy and abroad, to offer you an original and high-quality selection.

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What are we looking for? High standards of taste, origin and breeding method.

SLICED STEAK

Every week we choose and age the best meats to offer you different and special sliced steaks.

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Ask the staff about the meats available today.

** Price based on the type of meat, aging and weight.

Side dish

ROASTED MIGNON POTATOES	5€
GRILLED POLENTA	4€
STEWED BEANS	5€
GRILLED RADICCHIO	7€

Kids menu

PASTA Pasta with tomato or Bolognese sauce	7€
BURGER Local Limousine burger (120 g) and baked potatoes	12€
WÜRSTEL Pork würostel and baked potatoes	10€

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€

HALF A PORTION: 30% reduction on the dish price.

SAN BENEDETTO WATER 65 cl: 2,50€

Dessert

FOREST FLAVOURS white chocolate mousse, stone pine and dark chocolate	11€
PEAR IN MULLED WINE with homemade yogurt and vanilla ice cream	9€
DOUBLE CHOCOLATE MOUSSE with mango and passion fruit cream	9€
CHEESE SELECTION	8,5€

Dessert wines

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

Spirits

FRATELLI BRUNELLO

(Montegalda, VI)

Fresca aromatica	4,5€
Scura invecchiata 12 mesi	5€
Bianca secca Vicentina	5€
Bianca secca Carmenere	5€
Scura riserva invecchiata 3 anni	6€
Bianca Fior d'Arancio	6€
Bianca Amarone Valpolicella	6€

CAPOVILLA (Rosà, VI)

Val Venosta apricots	12€
Black and marasca cherries	12€
Williams pears	12€
Tobacco	13€

'S MANTOVANI (Rovigo)

Liquorice	4,5€
Linden honey	5€
Chamomile	5€
Salted caramel	6€
Cocoa and hazelnut	6€
Doppio Spirito (75% grappa invecchiata, 25% rum Caribe)	7€

Cognac

Pear cognac Francois Peyrot	7€
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Bas Armagnac

Hors d'Age 12 Ans Château de Lacquy	12€
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Rum

Don Papa (Filippine)	8€
Zacapa 23 (Guatemala)	9€

Whisky

Caol Ila 12 (Scozia)	9€
Lagavulin 8 (Scozia)	10€
Tenjaku (Giappone)	8€

Liquors

Liquors	4€
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www.lalocandasiago.com

