



ENGLISH MENU



Tasting menu

WELCOME ENTRÉE

TOSELLA

Salad of raw Tosella cheese in saor with pine nut and raisin cream and bread crouton

VENISON TARTARE

Venison tartare with wild garlic mayonnaise and smoked black yolk

CARBONARA

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

QUAIL

Quail roll stuffed with porcini mushrooms, local sausage and truffle, served with wild garlic mashed potatoes

SBATTUTINO

Egg foam, lemon shortcrust pastry and Marsala sauce

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€

TOSELLA

Salad of raw Tosella cheese in saor with pine nut and raisin cream and bread crouton

14€

VENISON TARTARE

Venison tartare with wild garlic mayonnaise and smoked black yolk

18€

First course

CARBONARA

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

LASAGNA

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

GNOCCHI

Fresh potato gnocchi with alpine Gorgonzola, nettle powder, anchovies and toasted cashews 15€

TAGLIOLINI

Fresh egg tagliolini pasta with Patanegra ragout and morels, creamed with alpine butter 19€

SOUP

Dandelion and speck soup, slightly spicy 13€

Second course

TRIPE

Fresh mushroom tripe served with Storo polenta, au gratin with smoked Asiago cheese 21€

SHANK

Suckling pig shank cooked in honey beer with star anise and mustard seeds, served with polenta 21€

ROAST BEEF

English roast beef with bruscandoli in oil, local Stravecchio cheese and dressing 19€

TARTARE

Beef tartare with fermented cherry tomato mayonnaise, smoked burrata, caper powder and black olives 22€

Grilled meat

LOIN

Venison loin, 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. **€
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. **€

Ask the staff about the meats available today.

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

Side dish

ROASTED POTATOES	4€
STORO POLENTA	3€
BORETTANE ONIONS with Amatriciana sauce	4€
PAN-FRIED PEPPERS with olives and oregano	4€
MIXED SALAD with grated carrots and cherry tomatoes	6€

Kids menu

Ask the staff for the kids menu.

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

STRAWBERRY AND GRAPEFRUIT

white chocolate and Timur pepper mousse,
with strawberry and vanilla

11€

SBATTUTINO

egg foam, lemon shortcrust pastry and Marsala sauce

8€

FRUIT SALAD

raw and cooked fruit salad with lemon ice cream
and strawberry coulis

9€

CHEESE SELECTION

8,5€

Dessert wines

Dindarello

Maculan • 37,5 cl

6€ 18€
glass bottle

Passito di Malvasia Veneta

Villa Minelli • 50 cl

6€ 25€
glass 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€
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€
DoppioSpirito (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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la Locanda
RISTORANTE E HOTEL



www.lalocandasiago.com

