



la Locanda
RISTORANTE E HOTEL



ENGLISH MENU



Tasting menu

WELCOME ENTRÉE

TOSELLA

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

TARTARE

Local Limousine tartare, fermented cherry tomatoes, wild garlic and caper powder, served on its bone

CARBONARA

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

CHEEK

English Wagyu beef cheek with morels on parsnip puree

PREDESSERT

CHAMOMILE TIRAMISU

With organic Rigoni Mielbio honey and pollen

The tasting menu is proposed for all and does not include variations to the dishes. The price is €65 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) 25€

For 1 person 13€

SELVAGGINA

Tasting of artisanal game cold cuts accompanied by whipped butter with porcini mushroom powder 13€

ALPEGGIO

Tasting of mountain cheeses accompanied by Mielbio Rigoni honey 18€

TARTARE

Local Limousine tartare, fermented cherry tomatoes, wild garlic and caper powder, served on its bone 19€

TOSELLA

Pennar Tosella cheese salad with lemon scent, on chickpea hummus with dried tomatoes, Cantabrico anchovies and croutons 14€

First course

GNOCCHI

Fresh potato gnocchi au gratin with smoked Asiago cheese, toasted pepper and Asiago Stravecchio 15€

BIGOLI

Fresh bigoli with ragù of the day *€

CARBONARA

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

RICE

Carnaroli rice with dandelion, Patanegra lard, fermented lemon and bottarga 21€
(minimum two people - the price is per portion)

GAZPACHO

Gazpacho of cherry tomatoes, pepper and red onion, with frozen cucumber juice 14€

Second course

ROAST BEEF

English roast beef with bruscandoli and dressing 21€

FONDUE

Asiago fondue with porcini mushrooms and truffle, served with croutons 24€

PORK

Iberian pork stew with grapes and Lambrusco, accompanied by Storo polenta 19€

CHEEK

English Wagyu beef cheek with morels on parsnip puree 25€

Grilled meat

LOIN

Venison loin, aged in red wine, smoked in a cloche with vegetable charcoal (about 300 g) 36€

PATANEGRA

Patanegra chop aged in blanche beer 21€

RIBS

Slow-cooked English Wagyu ribs with raspberry sour beer 32€

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	4€
WILD MUGNOLI (a type of broccoli)	7€
STEWED PEPPERS with olives and oregano	5€
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€
CHAMOMILE TIRAMISU with organic Rigoni Mielbio honey and pollen	8€
CHOCOLATE MOUSSE with fruit and caramel	10€
CHEESE SELECTION	8€

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€
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€
Duroni 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€

POLI (Schiavon, VI)

Grappa Sassicaia	12€
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Cognac

Cognac alle pere 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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Gin

Gin Mare Tonic	10€
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www.lalocandasiago.com

