



LA LOCANDA

HOTEL RISTORANTE



Starter

Pumpkin flan on parmesan cream with tarallo crumble	€ 9
Valigeezzo raw ham with mozzarella di bufala	€ 10
Mixed meat cutting board	€ 12
Salmon trout in carpion	€ 8
Baby octopus with tomato, olives, anchovies and capers	€ 11



First dishes



Potatoes and buckwheat gnocchi with bitto cheese fondue and walnuts	€ 10
Pappardelle with wild boar ragu'	€ 12
Ravioloni homemade stuffed with castelmagno and potatoes with porcini	€ 13
Risotto with persico fish (min 2 people)	€ 14

Second courses



Sliced argentine angus with salt flakes and baked potatoes	€ 18
Pork fillet with porcini mushrooms and polenta croutons	€ 18
Braised beef cheek with potatoes and leeks	€ 18
Persico fish fillets, butter and sage with sauteed vegetable	€ 18



Dessert

Homemade desserts	€ 4/6
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