

La Locanda

À la Carte

Each and every meal is freshly prepared and cooked to order, so settle back, relax and enjoy your evening with us. While we aim to serve you as promptly and quickly as possible, our forte is real food, not fast food!

Throughout Italy food is extremely important and each region produces its own, unique, cultural cuisine. The ingredients, preparation and style of each dish served at La Locanda has been passed down through generations, and we hope our commitment, devotion and passion for excellence is apparent throughout the flavours and tastes of each dish.

Our aim is to provide you with a truly Italian meal that gives you a flavour of the culture, heritage, tradition and hospitality of the place we are so proud to call our home. *Buon Appetito!*

Stuzzichini - The Stuzzichino is a small appetizer, ideal as an aperitif or snack.

Bruschetta al Pomodoro

£4.95

Traditional Tuscan dish - homemade Tuscan style bread, toasted and topped with fresh tomatoes, garlic, extra virgin olive oil and basil * V

Crostone con Funghi e Fontina

£5.95

Homemade slightly toasted Tuscan bread, sautéed mushrooms, Fontina D.O.P. cheese * V

Le Olive

£6.95

Marinated Cerignola olives, fried and stuffed Ascolane olives, olive paste with cherry tomatoes and homemade Tuscan bread

Pane Carasau Condito

£4.95

Traditional Sardinian bread, thin and crispy, served slightly warm with extra virgin olive oil, sea-salt, fresh chopped rosemary and garlic * V

Pane della Casa

£3.95

Homemade Tuscan bread, homemade garlic and rosemary focaccia, Sardinian pane Carasau, homemade rustic breadsticks, extra virgin olive oil and aceto balsamico di Modena I.G.P. * V

La Locanda

Antipasti

Caldi

Fegatini di Pollo al Marsala **£7.95**

Chicken livers in grapes, pine kernels and Marsala wine sauce

Gamberoni all'aglio **£8.95**

King prawns in garlic, basil, touch of chilli and butter sauce with homemade crostino

Guazzetto alla Livornese **£9.95**

Traditional Tuscan stew with clams, mussels, king prawns, calamari, peppers, a touch of garlic and chilli, served with toasted homemade Tuscan bread

Impepata di Cozze **£7.95**

Mussels, white wine, garlic, black pepper, a touch of tomato, homemade crostone.

Pappa al Pomodoro **£5.95**

Traditional Tuscan farmers dish: tomato, bread, Pecorino D.O.P. cheese, extra virgin olive oil, touch of garlic and chilli thick soup served with home made crostone * V

Pere al Gorgonzola **£7.95**

Slightly baked pears, wrapped in Bresaola I.G.P. (cured beef fillet) from Valtellina, served in a walnut and Gorgonzola D.O.P. cheese sauce - Our signature dish since 2003

Freddi

Carpaccio di Manzo **£10.95**

35 days aged Aberdeen Angus beef fillet, thinly sliced and served with a lemon and extra-virgin olive oil dressing, rocket and Parmigiano Reggiano D.O.P. cheese shavings.

Ricotta all'olio con Insalatina **£7.95**

Ricotta cheese whipped with extra virgin olive oil, served with herbs, green apple, pistachios and baby leaves * V

Primi Piatti

Minestre

Cappelletti al Tartufo in Brodo di Pollo **£8.95**

Clear chicken and chestnut soup with homemade cappelletti (small pasta parcels) filled with wild boar and truffle mortadella

La Locanda

Paste Fatte in Casa - Fresh pasta, handmade daily

Gnocchetti Sardi e Salsiccia Piccante

£9.95/£13.95

Gnocchetti sardi (pasta with gnocchi shape) with spicy sausage from Calabria, mushrooms, peppers, tomato, chilli and onions

Ravioli al Salmone

£10.95/£14.95

Half-moon shaped ravioli, filled with Scottish salmon and served with a delicate, creamy saffron shrimp and poppy seed sauce - Our signature dish since 2011

Raviolo di Mare

£10.95/£15.95

Ravioli filled with seasonal fish, cherry tomatoes, basil, shallots, extra-virgin olive oil

Cappellacci d'agnello con Pecorino, Pomodorini e Timo

£10.95/£15.95

Cappellacci filled with lamb, Pecorino D.O.P. cheese fondue, confit baby plum tomato, thyme

Ravioli di Cervo con Funghi Porcini

£11.95/£16.95

Ravioli filled with Scottish wild venison, red wine, Porcini mushrooms

Tortelloni di Vitello con Piselli e Speck

£10.95/£15.95

Tortelloni filled with veal, peas, Speck D.O.P. smoked ham, touch of cream

Paste Secche e Riso - dried pasta and rice

Risotto alle Erbette e Limone

£14.95

Risotto with fresh herbs and lemon zest * V

Risotto Asparagi e Caprino

£15.95

Risotto with asparagus and goats cheese *V

Spaghetti allo Scoglio

£11.95/£16.95

Artisan produced durum wheat spaghetti, from Maestri Pastai in Gragnano, with king prawns, clams, mussels, calamari, garlic and a touch of tomato. Final cooking in the oven, in a paper bag (al cartoccio) to retain all of the aromas and flavours in the dish

Secondi Piatti

Di Pesce

Pesce del Giorno

al prezzo di mercato

Fish: a choice of different catches of the day at market price - Please ask for details.

La Locanda

Di Carne

Coniglio Ripieno con Patate al Timo **£19.95**

21oz slow-cooked ham hock, served with its own juice, sage and brustengo (traditional from Lombardy, crushed potatoes with pancetta and green cabbages)

Costolette d'Agnello Arrosto con Patate **£19.95**

Roasted lamb chops, rosemary, red wine sauce, sautéed potatoes with crispy pancetta

Pollo Mozzarella e Speck **£16.95**

Chicken breast filled with mozzarella cheese and basil, wrapped with Speck D.O.P. (smoked ham from the Dolomites), in a creamy white wine sauce, served with sautéed runner beans with garlic and chilli.

Insalate

Pomodori in Insalata **£4.45**

Tomatoes, basil and extra virgin olive oil * V

Insalata di Fagioli **£4.45**

Butter beans, red onions, extra virgin olive oil * V

Insalata Calda di Patate **£4.45**

Warm, crushed new potatoes, parsley, garlic and extra virgin olive oil * V

Insalata Mista **£3.95**

Mix salad with honey and mustard dressing * V

Insalata di Rucola e Grana **£5.25**

Rocket, Grana Padano D.O.P. cheese, homemade crostini salad accompanied with extra virgin olive oil * V

Contorni

£2.95

Patate Saltate in Padella

New potatoes sautéed in the pan with extra virgin olive oil, rosemary and onions * V

Verza Saltata in Padella

Green cabbage sautéed in a pan with extra virgin olive oil and garlic * V

Piselli Sfiziosi

Garden peas cooked with Guanciale (seasoned pig cheeks)

Fagiolini al Burro

Green beans cooked with butter * V

Fagiolini Piatti al Peperoncino

Mange tout sautéed with garlic and chilli * V

Broccoletti Saltati con Aglio e Peperoncino

Sautéed stem broccoli with garlic and chilli *V

PLEASE NOTE: We select only the best, freshest produce available and dishes may change without notice.