

La Locanda

di Vicolo IV

Menù 

Starters

EGGPLANT PARMIGIANA

aubergines, very fine tomato pulp, grated grana padano, mozzarella, EVO oil, salt

€ 8,00

PLATE OF CURED MEATS (FOR TWO PEOPLE)

selection of local cured meats and cheeses

€ 20,00

VEGETABLE CAPONATA

aubergines, carrots, celery, basil, capers, nutmeg, black pepper, vegetable broth, EVO oil, salt, onion, vinegar

€ 8,00

OCTOPUS SALAD

octopus, oranges, red onion, piccadilly tomato, EVO oil, balsamic vinegar, salt, tabasco, lemon, black olives*

€ 17,00

ORANGE AND ONION SALAD

oranges, red onion, piccadilly tomato, EVO oil, salt, oregano, black olives

€ 7,00

FRIED AND GOLDEN SARDINES

sardines, eggs, breadcrumbs, black pepper, vinegar, parsley, salt*

€ 14,00

MUSSEL SOUP

mussels, piccadilly tomato, tomato pulp, white wine, garlic oil, EVO oil, parsley

€ 12,00

TRIS FUME'

smoked salmon, smoked tuna, smoked swordfish, EVO oil, lemon, parsley

€ 16,00

First Courses

NORMA PASTA

spaghetti, tomato pulp, salt, aubergines, salted ricotta, EVO oil, black pepper

€ 14,00

CARBONARA

spaghetti, black pepper, egg, bacon, salt, EVO oil, parmesan cheese, pecorino romano cheese cream

€ 14,00

PASTA ALLA SIRACUSANA

spaghetti, anchovies, EVO oil, flavored breadcrumbs, salt, garlic, parsley

€ 15,00

SWORDFISH AND CHERRY GROUP RAVIOLI

grouper ravioli, tomato pulp, swordfish*, EVO oil, parsley, salt, curry, nutmeg, black pepper, red onion, white wine, fish broth*

€ 15,00

GROUPE RAVIOLI WITH OCTOPUS RAGU

grouper ravioli, tomato pulp, piccadilly tomato, octopus*, EVO oil, parsley, salt, curry, nutmeg, black pepper, red onion, white wine, fish broth*

€ 15,00

SPAGHETTI MUSSELS AND CLAMS

spaghetti, mussels, clams, piccadilly tomato, tomato pulp, white wine, garlic oil, EVO oil, parsley

€ 18,00

BURRATA RAVIOLI WITH SCAMPI, PRAWNS AND COURGETTES

Burrata ravioli, scampi, prawns, piccadilly tomato, tomato pulp, black pepper, garlic oil, courgettes, parsley, white wine*

€ 24,00

