

LOCANDA OTTOEMEZZO

Since 2002

*“Authentic Italian family cooking style
Using only fresh seasonal ingredients”*

STARTER

Evening Soup with bread croutons and fresh black truffles shavings £10

Fresh burrata with cherry tomatoes £11

Fresh burrata with Parma Ham £12

Fresh hand picked crab, avocado, rocket salad and chilly gazpacho £17

Beef Carpaccio,
with rucola, citrus dressing, parmesan cheese shavings and fresh black truffles £17

PASTA

Homemade black of ink squid chitarra egg pasta
with prawns, scallops, cherry tomatoes and rocket salad £19

Spaghetti Vongole and Bottarga (*grey mullet roe*) £21

Paccheri pasta with beef ragout £18

Spaghetti with Lobster £24

Risotto with porcini mushrooms served in a parmesan cheese rind £23

MAIN COURSE FROM THE GRILL

*“Daily shopping from Local Fish and Meat Markets
Selected and prepared with care and attention”*

Sea bass with Champagne and chives sauce £27

Scottish Beef Fillet with lemon and parsley £28

SPECIALS OF THE EVENING

STARTER

Rucola salad, Parmesan cheese shavings, duck egg
roasted porcini mushrooms, toasted sourdough
and fresh black truffles shavings finished with lemon olive oil £17

Beef tartare, chicory, quail egg, and horseradish £17

MAIN COURSE

Grilled octopus, grilled spicy sausage and baby new potatoes £27

Veal Milanese style
with truffles potatoes and market vegetables of the day £28

DESSERT

Signature Locanda Tiramisu £7.5

Dark Chocolate Nemesis
70% Valrhona chocolate, served with vanilla ice cream s £7.5

Affogato di gelato alla vaniglia £8.5

Gelati and Sorbetto (2 scoops) £6

Sgroppino al Limone
(lemon Sorbet, Vodka, Prosecco) £11

Food allergies and intolerances
Please speak to our staff about the ingredients in our meal

A 12.5% discretionary service charge will be added to your final bill