


# DINNER
# SIGNATURE DISHES

**LOCANDA OTTOEMEZZO**
Since 2002
*Authentic rustic family cooking*

## STARTER

Soup of the Day

Fresh burrata
with Romanesco sauce, roasted vine tomatoes, and fresh basil pesto

Roast artichokes,
with puree of Jerusalem artichokes, crispy parmesan and fresh Autumn truffle

Seabream carpaccio, with citrus dressing, tobiko,
datterino tomatoes and rucola

* Signature Beef Carpaccio,
with parmesan cheese flakes, rucola salad and shaved fresh black truffle

## PASTA

Homemade Ravioli egg pasta of the day

Artisanal Paccheri with homemade beef ragout

Fresh orecchiette pasta with spicy veal sausage, fresh chilli, tenderstem broccoli and fresh grated pecorino cheese

* Signature Risotto of the day served in a parmesan cheese rind

Homemade egg taglioni pasta with lobster and clams, lobster stock, cherry tomatoes, chilli and rucola

Homemade black of ink pasta, with fresh hand picked Devon crab,
datterino tomatoes, lemon, chilli and rocket

## MAIN COURSE

Chargrilled cornfed Baby chicken,
with French fries and rucola tomato salad

Chargrilled fillet of wild sea bass, with squid ink
braised sweetheart cabbage and baby spinach

Venetian style fish stew (clams, mussels, prawns, monkfish and seabass)
datterino tomatoes, fennel, chilli and grillled focaccia

3 days braised veal ossobuco
with saffron risotto
or
Market vegetables of the day

*Signature Chargrilled Denver steak (*olives fed English Wagyu*)
Served with market vegetable of the day

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

***A 14% discretional service charge will be added to your final bill***

# WHITE TRUFFLE SEASON

Homemade egg tagliolini pasta
with 5 grams
of freshly shaved white truffle
£55.00

Risotto
with 5 grams
of freshly shaved white truffle
£55.00

Vanilla Gelato
Dashed with 40 years aged balsamic vinegar
and 2 grams of freshly shaved white truffle
£20.00

Extra white truffle
£7 per gram

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## *Special Main*

Chargrilled (1400g sharing) 45 days aged Angus Rib eye
with crispy bone marrow,
braised Iberico cheek and baby gem salad
£95.00

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## *Special Dessert*

£11.00

Locanda Italian flag macron
with vanilla, pistachio and raspberry

Backed chocolate tart
with milk chocolate glaze, and marinated cherries

# Dessert

Homemade Tiramisu'
£8.00

Ottoemezzo
Panna Cotta
£8.00

Ottoemezzo cheesecake
£8.00

Chocolate Nemesis
with vanilla ice cream
£8.00

Warm dark chocolate tart with caramelised banana
and stracciatella gelato
£8.00

Affogato di gelato
£9.00

Gelati and Sorbetto (2 scoops)
£7.50

Sgroppino al Limone
*lemon Sorbet, Vodka, Prosecco*
£15.00

Glass of vino santo with homemade almond cantuccini biscuits
£12.00