



LOCANDA
Gabriella
 MENU

CICCHETTI

Small dishes which can be shared between friends, perfect option for a starter. All dishes are freshly prepared and will be served when they are ready.

OLIVES 5

Green and black olives, sun blushed tomatoes, garlic and olive oil (GF)(DF)(V)(VE)

ANTIPASTI 22

To share, Italian cured meats, cheese and marinated vegetables (GFA)(DFA)

BURRATA 10

Burrata cheese, fig, prosciutto, sun-blushed tomatoes, rocket, balsamic (GFA)

BRUSCHETTA 9

Homemade Focaccia bruschetta. Ask your server for today's special

ARANCINI 9.50

Risotto balls - Ask your server for today's special.

FRITTO MISTO 10

Lightly battered fish served with garlic mayonnaise, lemon. Ask your server for today's fish special (GF)(DFA)

GRANCHIO ALLA DIAVOLA 9.75

Crab in a cheese sauce with chili and piped potatoes (GFA)

GAMBERONI AL BURRO 9.75

King prawns poached in garlic butter (GFA)

CAPELLINI D'ANGELI E CAPPESANTE 10.75

Pan fried scallops in garlic and chili served with homemade squid ink spaghetti (DF)

MUSSELS 9.95

Garlic, tomato and white wine sauce (GFA)(DFA)

SARDINE 9.50

Baked and stuffed with breadcrumbs, garlic and olive oil (DF)

MOZZARELLA IN CARROZZA 9.50

Breaded deep fried mozzarella served with tomato sauce

RAVIOLI 10

Homemade ravioli - Please ask your server for today's special

TAGLIATELLE ALFREDO 10

Homemade tagliatelle, butter, Parmesan (GFA)

FUNGHI 9

Mushrooms, Pancetta, cream, sherry and puff pastry (GFA)

MAINS

CARNE

POLLO SALTATO CON BROCCOLI 22.50

Sauté chicken, tender-stem broccoli, new potatoes, chili, garlic, Worcestershire sauce (GF) (DF)

SALTIMBOCCA DI VITELLO 29.50

Veal escallop, Parma ham, sage, mushrooms and onions in a tomato and veal jus, sauté potatoes (GFA) (DFA)

MEDAGLIONI DI MANZO 38

Beef medallions with a black pepper and brandy sauce, served with sauté potatoes and garlic and olive oil spinach (GF)

PESCE

THERMIDOR DI ARAGOSTA 34

Lobster thermidor, side salad, sauté potatoes (GF)

RANA PESCATRICE 29.50

Roast monkfish, new potatoes, olives, capers and agrodolce sauce (GF) (DF)

MISTA DI PESCE 32

Grilled mixed fish platter with a garlic sauce.. (GF)(DFA)
Please ask your server for this weeks fish selection

VEGETALI

SPAGHETTI CON BROCCOLI 17.50

Spaghetti, Tender-stem broccoli, olive oil, chili, garlic (GFA)(DF)(VE)

GNOCCHI CON FUNGHI 18

Homemade potato dumplings, button and porcini mushrooms, cream (VEA)

CANNELLONI 18

Homemade pasta stuffed with spinach and Ricotta and Parmesan, served baked.

MELANZANE ALLA PARMIGIANA 18

Baked aubergine stack with tomato sauce, Mozzarella and Parmesan (GF) (VEA)

PASTA

TAGLIATELLE CARBONARA CON ASPARAGI 18.50

Homemade Tagliatelle, asparagus, egg yolk, Parmesan and black pepper (V)(GFA) Add Pancetta +2.50

LINGUINE CON GRANCHIO E LIMONE 24.50

Crab linguine with chili, garlic, white wine and lemon (GFA)(DF)

SPAGHETTI ALLE VONGOLE 21.50

Spaghetti, clams, chili, white wine and fresh chopped tomatoes . (GFA) (DF)

RAGU DI MANZO 19.50

Beef ragu with homemade Pappardelle (DFA)(GFA)

CONTORNI

Sauté potatoes (GF)(DF)(V)(VE) - 5.50 | Chips with peppers in garlic and olive oil (GF)(DF)(V)(VE) - 6 | Spinach in garlic and olive oil (GF)(V)(VEA) - 6 | Zucchini fritti(GF)(V)(VEA)(DF) - 5.50 | Tender-stem broccoli in garlic, olive oil & chili -6.50

IF YOU HAVE ANY ALLERGIES, PLEASE LET YOUR SERVER KNOW PRIOR TO ORDERING.