



LOCANDA Gabriella

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 6

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

ANTIPASTI

For one 12 For two 24

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

CARCIOFI 9.50

Deep fried artichokes, whipped ricotta, lemon, and olive salsa (GF)

BURRATA 10.50

Burrata cheese, tomatoes, basil, rocket, balsamic (GFA)

BRUSCHETTA 9.50

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

ARANCINI 10

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

TAGLIATELLE AL LIMONE 10.50

Homemade tagliatelle, cream, black pepper, Parmesan, lemon (GFA)

CARBONARA CON ASPARAGUS 10.75

Homemade tagliatelle, asparagus, egg yolk, Parmesan and black pepper

MOZZARELLA IN CARROZZA 9.75

Breaded deep fried mozzarella served with tomato sauce

RAVIOLI 11.50

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

RANA PESCATRICE 12

Monkfish, rosemary skewers with lemon and salsa verde (GF)(DF)

BISTECCA DI TONNO 12

Tuna steak, tomato and red onion salad (GF, DFA)

CAPELANTE 14

Scallops, garlic, butter, parsley, breadcrumbs (GFA)(DFA)

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

MAIN COURSE

CARNE

SALTIMBOCCA DI POLLO 28

Chicken escallop, Dolcelatte cheese, Parma ham and sage, white wine sauce, tender stem broccoli and sauté potatoes (GFA) (DFA)

AGNELLO 34

Herb crusted rack of lamb, creamy Parmesan polenta, roast vegetables, lamb jus (GFA)(DFA)

MEDAGLIONI DI MANZO 38

Beef medallions with a black pepper and brandy sauce, hand cut chips, tender-stem broccoli, (GF)

PESCE

RAVIOLI DI ARAGOSTA 38

Lobster Ravioli in a butter, lemon, cream and tomato sauce

SPIGOLA 32

Pan-fried Seabass with a herb crumb, Puttanesca, anchovy, garlic, chilli, olives, capers, tomatoes, salsa verde. Served with sauté potatoes and asparagus (GFA)(DFA)

VEGETALI

SPAGHETTI CON BROCCOLI 21.50

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

MELANZANE ALLA PARMIGIANA 21.50

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

PRIMAVERA 24

Homemade Tagliatelle, asparagus, peas, pesto, Parmesan, lemon, and black pepper (GFA)

PASTA

TAGLIATELLE CARBONARA 24

Homemade Tagliatelle, Pancetta, egg yolk, Parmesan, and black pepper (GFA)

LINGUINE DI GRANCHIO 28

Crab, chili, olive oil, garlic, white wine, parsley and lemon(GFA)(DF)

LINGUINE AL COZZE E GAMBERONI 29.50

king prawn and mussels, chilli, garlic, white wine, lemon, tomato sauce (GFA) (DF)

RAGU 28

Duck ragu with homemade Pappardelle, Parmesan (GFA,DFA)

CONTORNI

Sauté potatoes (GF)(DF)(V)(VE) - 6.50 | Chips with peppers in garlic and olive oil (GF)(DF)(V)(VE) - 7 | Zucchini fritti(GF)(V) (VEA)(DF) - 7.50 | Tender-stem broccoli in garlic, olive oil 8 | Grilled vegetables - 8 (GF)(DF)(VE) |

