



<b>STICKY DATE PUDDING</b>	14.0
With toffee sauce & vanilla ice cream	
<b>COCONUT PANNACOTTA</b>	13.0
Coconut pannacotta served with fruit compote	
<b>TORTA NUTELLA</b>	14.0
Nutella cheesecake served with lemon curd	
<b>MOUSSE AL CIOCCOLATO</b>	13.0
Triple Sec dark chocolate mousse with biscotti	
<b>AFFOGATO</b>	13.0
Vanilla gelato, Amaretto liquor & espresso	
<b>TIRAMISU</b>	13.0
Sponge fingers, mascarpone cream & espresso	
<b>GELATO</b>	12.0
Three scoops of Italian gelato	

*Daily cheese selection available*

# Locatelli

## **Locatelli Ristorante**

1/6 MAKI STREET,  
WESTGATE

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# Pane e Affettato

<b>PANE</b>	10.0
Ciabatta bread with truffle butter & rosemary	
<b>PANE PIZZA</b>	13.0
Pizza bread, garlic, rosemary & extra virgin olive oil	
<b>AFFETTATI</b>	26.0
Cured meats, grissini, cheese, mixed olives, sundried tomatoes & extra virgin olive oil	
<b>BRUSCHETTA POMODORO</b>	15.0
Tomatoes, garlic, basil & extra virgin olive oil	
<b>OSTRICHE AL NATURALE</b>	25.0   50.0
Oysters served with Chardonnay vinaigrette	
<b>OSTRICHE FRITTE</b>	25.0   50.0
Fried oysters with aioli & lemon	

# Insalate e Contorni

<b>CAPRESE</b>	21.0
Mozzarella with tomatoes, fresh basil & extra virgin olive oil	
<b>CAESAR</b>	21.0
Cos lettuce, bacon, croutons, caesar dressing & parmesan	
<b>RUCOLA</b>	11.0
Rocket, parmesan, balsamic vinegar & extra virgin olive oil	
<b>VERDURE</b>	10.0
Pan seared seasonal vegetables	
<b>PATATE E PROSECCO</b>	10.0
Roasted prosecco potatoes & garlic	
<b>PATATINE FRITTE</b>	11.0
Fries with truffle salt	

## Secondi

<b>BISTECCA ALLA FIORENTINA</b>	POA
Tbone Steak, truffle polenta, tomatoes, rocket & parmesan	
<b>STINCO D'AGNELLO</b>	37.0
Lamb shank, truffle polenta, parmesan & braised vegetables	
<b>POLLO PARMIGIANA</b>	35.0
Crumbed chicken breast, napolitana sauce, mozzarella, prosecco potatoes & fresh tomatoes with balsamic & basil	
<b>TAGLIATA DI MANZO</b>	37.0
200g prime eye fillet, celeriac purée, green beans, garlic, chianti jus	
<b>ZUPPA DI PESCE</b>	39.0
Seafood soup, mussels, prawns, calamari, squid & clams	
<b>PESCE DEL GIORNO</b>	37.0
Pan seared market fish, fennel, clams & saffron sauce	
<b>CERVO</b>	39.0
Pan seared venison wrapped in prosciutto with green beans, potatoes & jus	

*Vegan options available*

## Antipasti

<b>BURRATA</b>	25.0
24-month's parma ham, tomatoes, balsamic reduction & basil	
<b>BARBABIETOLA</b>	17.0
Roasted beets, goat's cheese, rocket, pine nuts & sapa dressing	
<b>PROSCIUTTO D' OCA</b>	24.0
Home-made duck prosciutto, rocket, truffle, parmesan & evo	
<b>CARPACCIO DI MANZO</b>	24.0
Smoked beef carpaccio with rucola, parmesan, cipriani sauce & extra virgin olive oil	
<b>TARTARE DI MANZO</b>	24.0
Beef tartare, onions, capers, gherkins & egg yolk	
<b>POLPETTE ALLA NAPOLETANA</b>	17.0
Pork & beef meatballs with sultanas, parmesan & pine nuts in napolitana sauce	
<b>CALAMARI</b>	23.0
Shallow fried squid, aioli & rucola	
<b>ARANCINI</b>	16.0
Mushroom rice balls & napolitana sauce	

# Pizzate

<b>MARGHERITA</b>	22.0
Mozzarella, tomato, basil & extra virgin olive oil	
<b>CAPRICCIOSA</b>	24.0
Tomato, spicy salami, olives, artichokes, mozzarella & oregano	
<b>COTTO E FUNGI</b>	24.0
Tomato, ham, mozzarella, mushrooms & extra virgin olive oil	
<b>GAMBERI</b>	27.0
Tomato, prawns, mozzarella, chili & lemon zest	
<b>PROSCIUTTO CRUDO</b>	27.0
Cream, mushrooms, parma ham, rocket, parmesan & extra virgin olive oil	
<b>POLLO</b>	25.0
Tomato, mozzarella, parmesan, smoked chicken & spinach	
<b>QUATTRO FORMAGI</b>	28.0
Gorgonzola, parmesan, talegio, mozzarella, walnuts & rocket	

# Pasta

<b>TAGLIATELLE DI MARE</b>	27.0
Tomato, prawns, mussels, clams, squid, chili & garlic	
<b>RAVIOLI PIEMONTESE</b>	28.0
Home-made beef & spinach ravioli, veal jus, truffle oil & parmesan	
<b>RISOTTO CON GAMBERI</b>	25.0
Arborio rice, prawns, tomato, chili & garlic	
<b>LINGUINE PUTANESCA</b>	24.0
Tomato, anchovy, black olives, capers, garlic, chili & basil	
<b>GNOCCHI GORGONZOLA</b>	26.0
Home-made gnocchi with cream, gorgonzola, leek, walnuts & pumpkin	
<b>PENNE ARABIATA</b>	24.0
Chili, tomato, basil & garlic	
<b>LINGUINE VONGOLE</b>	27.0
Garlic, clams, white wine, chili & parsley	
<b>PAPARDELE</b>	27.0
Slow cooked beef cheek with tomato & parmesan	
<b>RIGATONI RAGU</b>	28.0
8 hr slow cooked lamb, crushed San Marzano tomato & parmesan	

*Vegan options available*