

# Locanda

## Conte Ghiotto

### MENU' LUNCH

**FIRST MAIN COURSE 9,00 €:** First course + side dish + water

**SECOND MAIN COURSE 10,00 €:** Second course + side dish + water

**SINGLE COURSE 10,00 €:** First + second course + side dish, all in the same course + water

**COMBO 12,00 €:** First + second course + side dish + water

**PIZZA/PANUOZZO MENU 9,00 €:** Lunch selected pizzas + water / Lunch selected panuozzo + water

**RIB-EYE STEAK MENU 15,00 €:** 300 g rib-eye steak with potatoes + water

**SPECIAL LUNCH DISH 15,00 €:** spaghetti with clams + water

**SPECIAL LUNCH DISH 15,00 €:** fillet of sea bass fish Ligurian style + water

### FIRST COURSE:

Three kinds of main dishes to choose from

### SECOND COURSE:

Three kinds of "SECONDO" dishes to choose from

### SIDE DISHES

Three kinds of side dishes to choose from

### SALADS: (water and coffee included)

- **CONTE CAVOUR: € 10,00** Bed of salad, cherry tomatoes, olives, corn, carrots, ham
- **GHIOTTO: € 11,00** Bed of salad, canned tuna, cherry tomatoes, buffalo mozzarella, rocket
- **CAMILLO: € 11,00** Bed of salad, cherry tomatoes, rocket, sliced beef, grana cheese, rinds
- **CAESAR SALAD: € 11,00** Bed of salad, cherry tomatoes, boiled potatoes, olives, grilled chicken

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### Starters

<b><i>Fish Crudités *</i></b>	<b>€ 23,00</b>
<b><i>Pair of seasoned tuna and salmon tartare *</i></b>	<b>€ 19,00</b>
<b><i>Seasoned tuna tartare *</i></b>	<b>€ 19,00</b>
<b><i>Seasoned salmon tartare *</i></b>	<b>€ 17,00</b>
<b><i>Impepata di cozze (peppered mussels)</i></b>	<b>€ 16,00</b>
<b><i>Octopus and potatoes with Taggiasche olives *</i></b>	<b>€ 18,00</b>
<b><i>Warm seafood salad *</i></b>	<b>€ 16,00</b>
<b><i>Scallops au gratin 4 pieces *</i></b>	<b>€ 17,00</b>
<b><i>Mixed cold cuts from Piacenza and Gnocco Fritto *</i></b>	<b>€ 16,00</b>
<b><i>Abbuffo Locandiero of cold cuts and three cheeses *</i></b>	<b>€ 18,00</b>
<b><i>Caprese with Bufalina Campana *</i></b>	<b>€ 16,00</b>

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### First course - pasta

<b><i>Paccheri with prawns, pesto and cherry tomatoes *</i></b>	<b>€ 15,00</b>
<b><i>Spaghetti Carbonara with fish *</i></b>	<b>€ 18,00</b>
<b><i>Sottocoperta linguine with seafood *</i></b>	<b>€ 22,00</b>
<b><i>Risotto alla milanese with ossobuco (typical Lombardy dish)</i></b>	<b>€ 22,00</b>
<b><i>Chef's tagliolini with king prawns and truffle cream *</i></b>	<b>€ 18,00</b>
<b><i>Risotto Pescatora *</i></b>	<b>€ 16,00</b>
<b><i>Spaghetti with clams *</i></b>	<b>€ 16,00</b>
<b><i>Spaghetti with squid ink, prawns and calamari *</i></b>	<b>€ 16,00</b>
<b><i>Tagliolini with scampi and porcini mushrooms *</i></b>	<b>€ 19,00</b>
<b><i>Risotto with porcini mushrooms, saffron and rocket *</i></b>	<b>€ 16,00</b>
<b><i>Paccheri Amatriciana *</i></b>	<b>€ 16,00</b>
<b><i>Classic Carbonara *</i></b>	<b>€ 16,00</b>

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### Fish

<b>Ligurian bass fillet *</b>	<b>€ 17,00</b>
<b>Seared tuna with sesame *</b>	<b>€ 19,00</b>
<b>Mix of deep fried fish and vegetables tempura *</b>	<b>€ 19,00</b>
<b>Grilled octopus tentacles on creamed potatoes *</b>	<b>€ 18,00</b>
<b>Cacciucco alla Livornese with croutons *</b>	<b>€ 21,00</b>

### From our grill

<b>Mixed grilled fish *</b>	<b>€ 20,00</b>
<b>Grilled bass fillet *</b>	<b>€ 17,00</b>
<b>Grilled salmon fillet *</b>	<b>€ 17,00</b>
<b>Grilled swordfish steak *</b>	<b>€ 18,00</b>
<b>Grilled king prawns 6 pieces *</b>	<b>€ 20,00</b>

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### Meat

<b><i>Rib-eye steak (500g) with potatoes</i></b>	<b>€ 23,00</b>
<b><i>Beef steak with grana rinds and rocket</i></b>	<b>€ 18,00</b>
<b><i>Beef steak with herbs and balsamic reduction</i></b>	<b>€ 18,00</b>
<b><i>Milanese pork cutlet with potatoes and cherry tomatoes</i></b>	<b>€ 19,00</b>
<b><i>Milanese veal cutlet with potatoes and cherry tomatoes</i></b> <b><i>(about 300gr) Not always available</i></b>	<b>€24,00</b>
<b><i>Seasoned beef tartare</i></b>	<b>€ 18,00</b>
<b><i>Black Angus with BBQ sauce</i></b>	<b>€ 19,00</b>
<b><i>Cube roll of Black Angus Uruguay</i></b>	<b>€ 21,00</b>
<b><i>Beef Fillet of Black Angus Uruguay Not always available</i></b>	<b>€ 29,00</b>

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### Side dishes

<b>Grilled vegetables</b>	<b>€ 5,00</b>
<b>Roasted potatoes</b>	<b>€ 5,00</b>
<b>Chips</b>	<b>€ 5,00</b>
<b>Mixed salad</b>	<b>€ 5,00</b>
<b>Green salad</b>	<b>€ 4,00</b>
<b>Tomato salad</b>	<b>€ 5,00</b>

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### Salads

#### **Conte Cavour**

**€ 10,00**

Bed of salad, cherry tomatoes, olives, corn, carrots, prosciutto

#### **Ghiotto**

**€ 11,00**

Bed of salad, canned tuna, cherry tomatoes, buffalo mozzarella, rocket

#### **Camillo**

**€ 11,00**

Bed of salad, cherry tomatoes, rocket, sliced beef, grana cheese rinds

#### **Caesar Salad Pollo Grill**

**€ 11,00**

Bed of salad, cherry tomatoes, boiled potatoes, olives, grilled chicken

#### **Valtellinese**

**€ 10,00**

Bed of salad, bresaola, rocket, grana rinds

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### Italian classics

**All types of pasta € 15,00**

- **Aglio Olio e Peperoncino** (with garlic, oil and chilli peppers)
- **Spaghetti Pomodorino Fresco** (with fresh tomatoes)
- **Sorrentina con Mozzarella** (with tomatoes and mozzarella cheese)
- **Boscaiola Funghi e Speck** (with mushrooms, speck and tomatoes)
- **Gnocchetti Radicchio e Gorgonzola** (gnocchi with radicchio and gorgonzola cheese)
- **Pennette alla Arrabbiata** (with spicy tomato sauce)
- **Penne with rocket and cherry tomatoes**

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### **Biancaneve € 5,00**

Only mozzarella cheese

### **Brianzola € 7,00**

Tomato sauce, mozzarella cheese, sausage

### **Brie € 7,00**

Tomato sauce, mozzarella cheese, speck, brie

### **Bufalina € 9,00**

Tomato sauce and buffalo mozzarella

### **Calzone Liscio € 8,00**

Tomato sauce, mozzarella cheese, ham

### **Capricciosa € 9,00**

Tomato sauce, mozzarella cheese, mushrooms, olives, artichokes, ham, anchovies

### **Crudo € 9,00**

Tomato sauce, mozzarella cheese, ham

### **Delicata € 9,00**

Mozzarella cheese, zola cheese, walnuts, speck

### **Diavola € 8,00**

Tomato sauce, mozzarella cheese, pepperoni

### **Divina € 9,00**

Tomato sauce, mozzarella cheese, prawns, rocket

### **Focaccia Campagnola € 8,00**

Cherry tomatoes, fresh mozzarella cheese, ham

### **Focaccia Nutella € 6,00**

Nutella

### **Friarielli € 9,00**

Mozzarella cheese, sausage, friarielli

### **Occhio di Bue € 9,00**

Tomato sauce, mozzarella cheese, ham, egg

### **Ortolana € 9,00**

Tomato sauce, mozzarella cheese, aubergine, courgette, pepper

### **Pancetta € 8,00**

Tomato sauce, mozzarella cheese, bacon

### **Porcini € 9,00**

Tomato sauce, mozzarella cheese, porcino mushrooms

### **Prosciutto Cotto € 7,00**

Tomato sauce, mozzarella cheese, ham

### **Prosciutto e Funghi € 8,00**

Tomato sauce, mozzarella cheese, ham, mushrooms

### **Prosciutto e Wurstel € 8,00**

Tomato sauce, mozzarella cheese, ham, Vienna sausages

### **Pugliese € 8,00**

Tomato sauce, mozzarella cheese, onion, oregano

### **Quattro Formaggi € 9,00**

Mozzarella, zola, scamorza, grana cheese

### **Quattro Stagioni € 9,00**

Tomato sauce, mozzarella cheese, ham, artichokes, olives, mushrooms

### **Romana € 7,00**

Tomato sauce, capers, anchovies

### **Rustica € 9,00**

Tomato sauce, mozzarella cheese, speck, zola cheese

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### **Funghi € 8,00**

Tomato sauce, mozzarella cheese, champignon mushrooms

### **Gratinata € 9,00**

Tomato sauce, mozzarella cheese, aubergine, grana

### **Ginevra € 8,50**

Tomato sauce, mozzarella cheese, bacon, olives

### **Margherita € 6,00**

Tomato sauce, mozzarella cheese

### **Marinara € 5,00**

Tomato sauce, garlic, oregano

### **Monzese € 8,00**

Tomato sauce, mozzarella cheese, scamorza cheese, fresh sausage

### **Napoli € 8,00**

Tomato sauce, mozzarella cheese, anchovies, oregano

### **Saporita € 9,00**

Tomato sauce, mozzarella cheese, speck, rocket

### **Siciliana € 8,00**

Tomato sauce, mozzarella cheese, anchovies, capers, olives, oregano

### **Stella € 8,00**

Tomato sauce, mozzarella cheese, salami

### **Stracchino e Rucola € 9,00**

Tomato sauce, mozzarella cheese, stracchino cheese, fresh rocket

### **Tonno € 8,00**

Tomato sauce, mozzarella cheese, tuna

### **Tonno e Cipolle € 9,00**

Tomato sauce, mozzarella cheese, tuna, onions

### **Virginia € 9,00**

Bresaola, rocket, grana rinds

### **Wurstel Patatine € 8,00**

Tomato sauce, mozzarella cheese, Vienna sausages, chips

Ingredients in the addition from € 1,00 to 2,50 €

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## Conte Ghiotto

### WITH MORE TOPPINGS

#### CANNIBALE € 10,00

*Tomato sauce, mozzarella cheese, ham, pepperoni, Vienna sausages, sausage*

#### CALZONE FARCITO € 9,00

*Tomato sauce, mozzarella cheese, ham, mushrooms, artichokes, olives*

#### FARCITA € 10,00

*Tomato sauce, mozzarella cheese, ham, mushrooms, artichokes, pepperoni, sausage, olives*

#### FOCACCIA DI RECCO € 9,00

*Stracchino cheese, oil*

#### FRUTTI DI MARE\* € 10,00

*Tomato sauce, mozzarella cheese, seafood*

#### MARE E MONTI\* € 10,00

*Tomato sauce, mozzarella cheese, seafood, champignon and porcini mushrooms*

#### KOALA € 9,00

*Tomato sauce, buffalo mozzarella, truffle, courgettes, rocket, grana*

#### PRIMAVERA € 9,00

*Tomato sauce, mozzarella cheese, rocket, tomatoes, grana*

#### SPECIALE € 10,00

*Tomato sauce, buffalo mozzarella, cherry tomatoes, basil*

#### VAN GOGH € 9,00

*Tomato sauce, mozzarella and zola cheese, mushrooms, olives*

#### PIRATA € 10,00

*Tomato sauce, mozzarella cheese, bacon, porcino mushrooms, grana*

#### PESTO € 9,00

*Mozzarella cheese, pesto sauce, cherry tomatoes*

#### STELLA MONTE € 9,00

*Tomato sauce, mozzarella cheese, prosciutto, porcino mushrooms*

#### SUPER DIAVOLA € 9,00

*Tomato sauce, mozzarella and gorgonzola cheese peppers, pepperoni*

#### VALTELLINA € 10,00

*Tomato sauce, mozzarella cheese, bresaola, porcino mushrooms*

### Special

#### LA STELLA DEL CONTE

*San Marzano tomato, fior di latte mozzarella Campana, whole buffalo mozzarella and prosciutto Crudo di Parma, ricotta-filled tips and spicy salami.*

€ 15,00

#### CONTE CONTE (not always available - preparation 25 minutes)

*Dumpling filled with 250 g of buffalo mozzarella wrapped in Parma prosciutto*  
€ 14,00

ALL OUR PIZZAS ARE ALSO AVAILABLE WITH WHOLE WHEAT FLOURS

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## Conte Ghiotto

### THE CONTE'S SPECIALS

#### CRUDO E STRACCIATELLA € 10.00

San Marzano tomato, sun-dried cherry tomatoes, stracciatella cheese, Parma's prosciutto

#### ENERGIA € 12.00

San Marzano tomato, fior di latte mozzarella cheese, pepperoni, sausage, mushrooms, blue cheese

#### ISOLA € 10.00

Tomato sauce, buffalo mozzarella cheese, pepperoni, mushroom-style fried eggplants

#### NORMA € 12.00

San Marzano tomato, fior di latte mozzarella cheese, fried eggplants, sun-dried tomatoes, cacioricotta cheese

#### SOFIA € 10.00

San Marzano tomato, porcini mushrooms, chicory, sausage, blue cheese

#### PUTTANESCA € 12.00

San Marzano tomato, fior di latte mozzarella cheese, pepperoni, artichokes, bell peppers, anchovies, olives

#### GUACAMOLE € 10.00

Fior di latte mozzarella cheese, salmon, guacamole

#### TROPEA 10.00

San Marzano tomato, tuna, onion, Nduja (spicy spread), olives, blue cheese

#### DEL PIZZAIOLO € 12.00

San Marzano tomato, fior di latte mozzarella cheese, sausage, Nduja (spicy spread), blue cheese, red onion

### PANUOZZI DEL CONTE

#### PANUOZZO CRUDO € 10.00

Mozzarella cheese, prosciutto, arugula, Grana cheese

#### PANUOZZO BRESAOLA € 10.00

Mozzarella cheese, bresaola, arugula, Grana cheese

#### PANUOZZO COTTO € 10.00

Mozzarella cheese, ham, cherry tomatoes

#### PANUOZZO TUNA € 10,00

Mozzarella cheese, tuna, tomato

**Additions starting from € 1.00 to € 2,50**

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## Conte Ghiotto

### Dulcis in fundo – Dessert

<i>Pizzo's icecream truffle</i>	€ 6,00
<i>Pastiera</i>	€ 6,00
<i>Homemade Tiramisù</i>	€ 6,00
<i>Haute pâtisserie cakes (not always available)</i>	€ 6,00
<i>Homemade jam tart</i>	€ 6,00
<i>Profiterole</i>	€ 6,00
<i>Lava cake</i>	€ 5,00
<i>Pizzo's icecream truffle</i>	€ 5,00
<i>Chocolate meringue cake</i>	€ 5,00
<i>Amarena or chocolate ice cream cup</i>	€ 5,00
<i>Sorbet lemon, tangerine, pink grapefruit, green apple</i>	€ 5,00
<i>Deep fried dough filled with Nutella</i>	€ 5,00
<i>Pineapple</i>	€ 5,00
<i>Nougatine dipped in coffee</i>	€ 5,00
<i>Chocolate ice cream</i>	€ 4,00

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### Our white wines

<i>Vermentino</i>	<b>€ 13,00</b>
<i>Muller Thurgau</i>	<b>€ 16,00</b>
<i>Sparkling Pinot Nero</i>	<b>€ 18,00</b>
<i>Rosè Chiaretto</i>	<b>€ 18,00</b>
<i>Sparkling Muller Thurgau</i>	<b>€ 18,00</b>
<i>Chardonney</i>	<b>€ 19,00</b>
<i>Pinot Grigio</i>	<b>€ 19,00</b>
<i>Sauvignon</i>	<b>€ 19,00</b>
<i>Greco di Tufo</i>	<b>€ 21,00</b>
<i>Fiano d'Avellino</i>	<b>€ 21,00</b>
<i>Falanghina</i>	<b>€ 21,00</b>
<i>Lugana</i>	<b>€ 22,00</b>
<i>Gewurztraminer</i>	<b>€ 23,00</b>
<i>Langhe Arneis</i>	<b>€ 25,00</b>

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### Our sparkling wines

<i>Our Prosecco</i>	<b>€ 15,00</b>
<i>Our Dessert Spumante</i>	<b>€ 15,00</b>
<i>Sparkling Rosé</i>	<b>€ 16,00</b>
<i>Valdobbiadene Cuvée</i>	<b>€ 18,00</b>
<i>Dry Franciacorta</i>	<b>€ 28,00</b>
<i>Dry Bellavista Cuvée</i>	<b>€ 60,00</b>
<i>Franciacorta Cà del Bosco</i>	<b>€ 70,00</b>

### Our red wines

<i>Barbera Toso</i>	<b>€ 16,00</b>
<i>Bonarda</i>	<b>€ 16,00</b>
<i>Chianti Classico</i>	<b>€ 16,00</b>
<i>Chianti Riserva</i>	<b>€ 20,00</b>
<i>Dolcetto d'Alba</i>	<b>€ 20,00</b>
<i>Nero d'Avola</i>	<b>€ 20,00</b>

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<i>Morellino di Scansano</i>	€ 20,00
<i>Cabernet Sauvignon</i>	€ 20,00
<i>Lambrusco</i>	€ 21,00
<i>Montepulciano d'Abruzzo</i>	€ 25,00
<i>Primitivo di Manduria Doc</i>	€ 30,00
<i>Rosso di Montalcino</i>	€ 35,00
<i>Santa Sofia Valpolicella</i>	€ 35,00
<i>Amarone</i>	€ 35,00
<i>Barbaresco</i>	€ 40,00
<i>Brunello di Montalcino</i>	€ 50,00
<i>Barolo</i>	€ 50,00
<i>Harmonium Nero d'Avola</i>	€ 55,00

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### Drinks

**WATER € 2,00**

*Still and Sparkling Water*

**SOFT DRINKS € 3,50**

*Coca Cola – Orange – Sprite - Tonica - Lemon*

### Draught Beer

**Medium € 5,50    Small € 4,00**

### Bottled Beer

**BECK'S 0,33 cl € 4,00**

**Ichnusa 0,33 cl € 5,00**

**WEISS 0,50 cl € 6,00**

**ROSSA Artig. 0,50 cl € 6,00**

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### Our wine selection

<b>Glass</b>	<b>€ 3,50</b>
<b>Quarter litre of house wine</b>	<b>€ 4,00</b>
<b>Half litre of house wine</b>	<b>€ 6,00</b>
<b>One litre of house wine</b>	<b>€ 12,00</b>

### COFFEE BAR

**Coffee** € 2,00

**Marocchino** € 2,50  
(espresso with a splash  
of steamed milk and a  
sprinkling of cocoa)

**Decaf** € 2,50

**Barley coffee** € 2,50

**Cappuccino** € 2,00

**Tea, infusions** € 3,00

**Ginseng** € 2,50

**Grappa** € 4,50

**Grappa Riserva (Diciotto  
Lune – Of Bonollo)** € 7,00

**Whisky ( Jack Daniel's)** € 6,00

**Whisky Riserva** € 12,00

**Rum Pampero** € 6,00

**Rum Riserva Zacapa** € 12,00

**Amari Digestivi (bitters)** € 5,00

**Amari Rupes, Jefferson, Of  
Bonollo** € 6,00

**Cover charge € 2,50**

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### Dulcis in fundo – Dessert

<i>Pastiera</i>	€ 6,00
<i>Homemade Tiramisù</i>	€ 6,00
<i>Haute pâtisserie cakes (pistachio/chocolate)</i>	€ 6,00
<i>Homemade jam tart</i>	€ 6,00
<i>Profiterole</i>	€ 6,00
<i>Lava cake</i>	€ 5,00
<i>Chocolate meringue cake</i>	€ 5,00
<i>White or black truffle</i>	€ 5,00
<i>Amarena or chocolate ice cream cup</i>	€ 5,00
<i>Sorbet lemon, tangerine, pink grapefruit, green apple</i>	€ 5,00
<i>Deep fried dough filled with Nutella</i>	€ 5,00
<i>Pineapple</i>	€ 5,00
<i>Cream ice cream</i>	€ 4,00
<i>Nougatine dipped in coffee</i>	€ 5,00
<i>Chocolate ice cream</i>	€ 4,00