

Locanda

Conte Ghiotto

MENU' LUNCH

From Monday to Friday (holidays excluded)

On bank holidays the lunch menu may not be available

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

BRIANZOLA: tomato, mozzarella and sausage

COTTO: tomato, mozzarella, cooked ham

DIAVOLA: tomato, mozzarella, bell peppers

QUATTRO STAGIONI: tomato, mozzarella, mushrooms, ham, artichokes, olives

ORTOLANA: tomato, mozzarella, grilled vegetables

NAPOLI: tomato, mozzarella, anchovies

QUATTRO FORMAGGI: mozzarella, fresh cheese

MONZESE: tomato, mozzarella, scamorza, fresh sausage

SUPERDIAVOLA: tomato, mozzarella, bell peppers, spicy salami, gorgonzola

WURSTEL E PATATINE: tomato, mozzarella, wurstel and tomato

CANNIBALE: tomato, mozzarella, ham, bell peppers, wurstel and sausage

PRIMAVERA: tomato, mozzarella, rocket, fresh tomato and grana cheese

*** The marked products have undergone preventive heat treatment (-20°C) in accordance with legal requirements. This heat treatment makes it safe to consume fish and eliminates the risk of bacterial proliferation, while preserving the organoleptic qualities.

Allergens – The customer is requested to inform the staff of the restaurant of the need for allergen-free food before ordering. Without specific information, cross-contamination cannot be ruled out during kitchen preparations.

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Starters

<i>Fish Crudités *</i>	€ 23,00
<i>Pair of seasoned tuna and salmon tartare *</i>	€ 19,00
<i>Seasoned tuna tartare *</i>	€ 19,00
<i>Seasoned salmon tartare *</i>	€ 17,00
<i>Impepata di cozze (peppered mussels)</i>	€ 16,00
<i>Octopus and potatoes with Taggiasche olives *</i>	€ 18,00
<i>Warm seafood salad *</i>	€ 16,00
<i>Prawn cocktail with pink sauce</i>	€ 14,00
<i>Scallops au gratin 4 pieces *</i>	€ 17,00
<i>Mixed cold cuts from Piacenza *</i>	€ 14,00
<i>Gnocco Fritto</i>	€ 4,00
<i>Abbuffo Locandiero of cold cuts and three cheeses *</i>	€ 18,00
<i>Caprese with Bufalina Campana *</i>	€ 16,00

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First course - pasta

<i>Paccheri with prawns, pesto and cherry tomatoes *</i>	€ 15,00
<i>Spaghetti Carbonara with fish *</i>	€ 18,00
<i>Sottocoperta linguine with seafood *</i>	€ 22,00
<i>Risotto alla milanese with ossobuco (typical Lombardy dish)</i> <i>(Not always available in the summer months)</i>	€ 22,00
<i>Chef's tagliolini with king prawns and truffle cream *</i>	€ 18,00
<i>Risotto Pescatora *</i>	€ 16,00
<i>Spaghetti with clams *</i>	€ 16,00
<i>Spaghetti with squid ink, prawns and calamari *</i>	€ 16,00
<i>Tagliolini with scampi and porcini mushrooms *</i>	€ 19,00
<i>Risotto with porcini mushrooms, saffron and rocket *</i>	€ 16,00
<i>Paccheri Amatriciana *</i>	€ 16,00
<i>Classic Carbonara *</i>	€ 16,00
<i>Scialatielli (pasta) with seafood</i>	€ 19,00
<i>Tagliolini with yellow tomato, stracciatella and crispy speck</i>	€ 16,00

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Fish

<i>Ligurian bass fillet *</i>	€ 17,00
<i>Seared tuna with sesame *</i>	€ 19,00
<i>Mix of deep fried fish and vegetables tempura *</i>	€ 19,00
<i>Fried calamari only</i>	€ 24,00
<i>Grilled octopus tentacles on creamed potatoes *</i>	€ 18,00
<i>Cacciucco alla Livornese with croutons *</i>	€ 21,00

From our grill

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

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Meat

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

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Side dishes

Grilled vegetables	€ 5,00
Roasted potatoes	€ 5,00
Chips	€ 5,00
Mixed salad	€ 5,00
Green salad	€ 4,00
Tomato salad	€ 5,00

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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

€ 11,00

Bed of salad, bresaola, rocket, grana rinds

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Italian classics

All types of pasta € 15,00

- **Aglia 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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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

**ALL OUR PIZZAS ARE ALSO AVAILABLE WITH
WHOLE WHEAT FLOURS**

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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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Dulcis in fundo – Dessert

<i>Pizzo's icecream truffle</i>	€ 6,00
<i>Pastiera of the Amalfi Coast 'Fior di Riso'</i>	€ 6,00
<i>Homemade Tiramisù</i>	€ 6,00
<i>Cheesecake</i>	€ 6,00
<i>Lemon 'Sol di Riso' Delight</i>	€ 6,00
<i>Black or white truffle</i>	€ 6,00
<i>Homemade jam tart</i>	€ 6,00
<i>Profiterole</i>	€ 6,00
<i>Lava cake</i>	€ 6,00
<i>Chocolate meringue cake</i>	€ 6,00
<i>Black Cherry or chocolate ice cream cup</i>	€ 6,00
<i>Sorbet lemon, tangerine, black cherry pink grapefruit, green apple</i>	€ 6,00
<i>Deep fried dough filled with Nutella</i>	€ 6,00
<i>Pineapple</i>	€ 6,00
<i>Nougatine dipped in coffee</i>	€ 6,00
<i>Chocolate / Milk ice cream</i>	€ 4,00
<i>Barries or mango or passion fruit ice cream</i>	€ 6,00

Our white wines

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

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Our sparkling wines

Our Prosecco € 15,00

Our Dessert Spumante € 15,00

Sparkling Rosé € 16,00

Valdobbiadene Cuvée € 18,00

Dry Franciacorta € 28,00

Dry Bellavista Cuvée € 60,00

Franciacorta Cà del Bosco € 70,00

Our red wines

Barbera Toso € 16,00

Bonarda € 16,00

Chianti Classico € 16,00

Chianti Riserva € 20,00

Dolcetto d'Alba € 20,00

Nero d'Avola € 20,00

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Morellino di Scansano € 20,00

Cabernet Sauvignon € 20,00

Lambrusco € 21,00

Montepulciano d'Abruzzo € 25,00

Primitivo di Manduria Doc € 30,00

Rosso di Montalcino € 35,00

Santa Sofia Valpolicella € 35,00

Amarone € 35,00

Barbaresco € 40,00

Brunello di Montalcino € 50,00

Barolo € 50,00

Harmonium Nero d'Avola € 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

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

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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LOCANDA CONTE GHIOTTO

WARNING FOR CUSTOMERS: PRESENCE OF ALLERGENS IN FOODS OR PROCESSING-AIDS CONSIDERED ALLERGENS OR THEIR DERIVATIVES.

Customers are informed that the food and beverages prepared and served in this establishment may contain ingredients or adjuvants that are considered allergens. **IN ADDITION, OUR KITCHEN IS NOT EQUIPPED TO ACCOMMODATE PEOPLE WITH CELIAC DISEASE. IN ANY CASE, WE DO NOT GUARANTEE THAT THE FOOD WILL BE COMPLETELY FREE FROM FLOURS AND DERIVATIVES THAT MAY CREATE HEALTH PROBLEMS.**

One of our appointed Managers is at your disposal to provide support or information, even by showing suitable documentation, recipe books, and original labels of raw materials, to inform you of the possible presence of allergens.
THE MANAGEMENT.

Substances or products that cause allergies or intolerances
(Annex II of EU Reg. No. 1169/2011):

1) Cereals containing gluten and derived products (wheat, rye, barley, oats, spelt, kamut).	8) Nuts and their products (almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts)
2) Crustacean and crustacean products.	9) Celery and celery products.
3) Eggs and egg products.	11) Mustard and mustard products.
4) Fish and fish products.	12) Sulfites in concentrations greater than 10mg/kg
5) Peanuts and peanut products.	13) Lupins and lupin products.
6) Soy and soy products.	14) Shellfish and shellfish products.
7) Dairy and milk products.	

WARNING!!!! Our recipes contain gluten and dairy products. They may also contain traces of eggs, nuts, soy, celery, and shellfish.

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