

# 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 course + second course + side dish, all in the same course + water

**FULL MENU 12,00 € :** First course + secondo course + side dish + water

**RIB-EYE STEAK MENU 16,00 €:** 300 g rib-eye steak with potatoes + water

**MENU OSSOBUCO 18,00 €:** risotto alla milanese with ossobuco + water

**SPECIAL LUNCH DISH 16,00 €:** spaghetti with clams + water

**PIZZA/PANUOZZO MENU 10,00 €:** Lunch selected pizzas + water / Lunch selected panuozzo + 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

#### **PIZZE**

**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

#### **PANUOZZI**

**PANUOZZO CRUDO:** Mozzarella cheese, prosciutto, arugula, Grana cheese

**PANUOZZO BRESAOLA:** Mozzarella cheese, bresaola, arugula, Grana cheese

**PANUOZZO COTTO:** Mozzarella cheese, ham, cherry tomatoes

**PANUOZZO TUNA:** Mozzarella cheese, tuna, tomato

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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><i>(at least for two people € 40,00)</i></b>	<b>€20,00</b>
<b><i>Seasoned tuna tartare *</i></b>	<b>€ 19,00</b>
<b><i>Seasoned salmon tartare *</i></b>	<b>€ 18,00</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>€ 17,00</b>
<b><i>Prawn cocktail with pink sauce</i></b> <b><i>(at least for two people € 28,00)</i></b>	<b>€15,00</b>
<b><i>Scallops au gratin 4 pieces *</i></b> <b><i>(at least for two people € 34,00)</i></b>	<b>€17,00</b>
<b><i>Mixed cold cuts from Piacenza *</i></b>	<b>€ 15,00</b>
<b><i>Gnocco Fritto</i></b>	<b>€ 4,00</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>€ 17,00</b>
<b><i>Tagliatelle (egg pasta) with with scallops, shrimps and zucchini</i></b>	<b>€ 18,00</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> <i>(Not always available in the summer months)</i>	<b>€ 22,00</b>
<b><i>Chef's tagliolini with king prawns and truffle cream *</i></b> <i>(at least for two people € 36,00)</i>	<b>€18,00</b>
<b><i>Risotto Pescatora *</i></b>	<b>€ 17,00</b>
<b><i>Spaghetti with clams *</i></b>	<b>€ 17,00</b>
<b><i>Spaghetti with squid ink, prawns and calamari *</i></b> <i>(at least for two people € 34,00)</i>	<b>€17,00</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>€ 17,00</b>
<b><i>Scialatielli (pasta) with seafood</i></b>	<b>€ 19,00</b>
<b><i>Tagliolini with yellow tomato, stracciatella and crispy speck</i></b>	<b>€ 16,00</b>

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## **Fish**

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

## **From our grill**

<b><i>Mixed grilled fish *</i></b>	<b>€ 20,00</b>
<b><i>Grilled bass fillet *</i></b>	<b>€ 18,00</b>
<b><i>Grilled salmon fillet *</i></b>	<b>€ 18,00</b>
<b><i>Grilled swordfish steak *</i></b>	<b>€ 18,00</b>
<b><i>Grilled king prawns 6 pieces *</i></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>€ 22,00</b>

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## **Side dishes**

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

**€ 11,00**

Bed of salad, bresaola, rocket, grana rinds

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## Italian classics

### All types of pasta € 16,00

- **Aglia Olio e Peperoncino** (with garlic, oil and chilli peppers)
- **Spaghetti Pomodoro 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)

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**Biancaneve € 6,00**

Only mozzarella cheese

**Brianzola € 8,00**

Tomato sauce, mozzarella cheese, sausage

**Brie € 9,00**

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 € 11,00**

Tomato sauce, mozzarella cheese, prawns, rocket

**Focaccia Campagnola € 9,00**

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

**Funghi € 8,00**

Tomato sauce, mozzarella cheese, champignon mushrooms

**Gratinata € 9,00**

Tomato sauce, mozzarella cheese, aubergine, grana

**Ginevra € 9,00**

Tomato sauce, mozzarella cheese, bacon, olives

**Margherita € 6,00**

Tomato sauce, mozzarella cheese

**Marinara € 5,00**

Tomato sauce, garlic, oregano

**Monzese € 9,00**

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 € 9,00**

Tomato sauce, mozzarella cheese, Vienna sausages, chips

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

## **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\* € 12,00**

*Tomato sauce, mozzarella cheese, seafood*

### **MARE E MONTI\* € 10,00**

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

### **KOALA € 10,00**

*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 € 10,00**

*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 WHIT  
WHOLE WHEAT FLOURS**

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

## **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**

## **Dulcis in fundo – Dessert**

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

## **Our white wines**

<b><i>Vermentino</i></b>	<b>€ 17,00</b>
<b><i>Muller Thurgau</i></b>	<b>€ 17,00</b>
<b><i>Sparkling Pinot Nero</i></b>	<b>€ 18,00</b>
<b><i>Rosè Chiaretto</i></b>	<b>€ 18,00</b>
<b><i>Sparkling Muller Thurgau</i></b>	<b>€ 18,00</b>
<b><i>Chardonney</i></b>	<b>€ 22,00</b>
<b><i>Pinot Grigio</i></b>	<b>€ 22,00</b>
<b><i>Sauvignon</i></b>	<b>€ 22,00</b>
<b><i>Greco di Tufo</i></b>	<b>€ 25,00</b>
<b><i>Fiano d'Avellino</i></b>	<b>€ 25,00</b>
<b><i>Falanghina</i></b>	<b>€ 25,00</b>
<b><i>Lugana</i></b>	<b>€ 27,00</b>
<b><i>Gewurztraminer</i></b>	<b>€ 27,00</b>
<b><i>Langhe Arneis</i></b>	<b>€ 27,00</b>
<b><i>Tartufo Bianco</i></b>	<b>€ 27,00</b>

## **Our sparkling wines**

<b><i>Our Prosecco</i></b>	<b>€ 17,00</b>
<b><i>Our Dessert Spumante</i></b>	<b>€ 17,00</b>
<b><i>Sparkling Rosé</i></b>	<b>€ 17,00</b>
<b><i>Valdobbiadene Cuvée</i></b>	<b>€ 20,00</b>
<b><i>Dry Franciacorta</i></b>	<b>€ 30,00</b>
<b><i>Dry Bellavista Cuvée</i></b>	<b>€ 80,00</b>
<b><i>Franciacorta Cà del Bosco</i></b>	<b>€ 90,00</b>

## **Our red wines**

<b><i>Barbera Toso</i></b>	<b>€ 17,00</b>
<b><i>Bonarda</i></b>	<b>€ 17,00</b>
<b><i>Merlot</i></b>	<b>€ 20,00</b>
<b><i>Chianti Classico</i></b>	<b>€ 20,00</b>
<b><i>Chianti Riserva</i></b>	<b>€ 28,00</b>
<b><i>Dolcetto d'Alba</i></b>	<b>€ 25,00</b>
<b><i>Nero d'Avola</i></b>	<b>€ 20,00</b>

<i>Morellino di Scansano</i>	<b>€ 28,00</b>
<i>Cabernet Sauvignon</i>	<b>€ 20,00</b>
<i>Lambrusco</i>	<b>€ 22,00</b>
<i>Montepulciano d'Abruzzo</i>	<b>€ 25,00</b>
<i>Aglianico di Irpinia</i>	<b>€ 35,00</b>
<i>Primitivo del Salento</i>	<b>€ 35,00</b>
<i>Rosso di Montalcino</i>	<b>€ 39,00</b>
<i>Santa Sofia Valpolicella</i>	<b>€ 39,00</b>
<i>Amarone</i>	<b>€ 45,00</b>
<i>Barbaresco</i>	<b>€ 45,00</b>
<i>Brunello di Montalcino</i>	<b>€ 45,00</b>
<i>Barolo</i>	<b>€ 50,00</b>
<i>Harmonium Nero d'Avola</i>	<b>€ 55,00</b>
<i>Taurasi Radici</i>	<b>€ 55,00</b>



# Drinks

**WATER € 2,00**

*Still and Sparkling Water*

**SOFT DRINKS € 4,00**

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

## Draught Beer

**Medium € 6,00    Small € 4,00**

## Bottled Beer

**BECK'S 0,33 cl € 4,00**

**Ichnusa 0,33 cl € 6,00**

**WEISS 0,50 cl € 6,00**

**ROSSA Artig. 0,50 cl € 6,00**

## **Our wine selection**

<b>Glass</b>	<b>€ 3,50</b>
<b>Special Glass (Primitivo salento, Orus, Valpolicella Ilatiaum</b>	<b>€ 5,00</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**

<b>Coffee</b>	<b>€ 2,00</b>	<b>Grappa</b>	<b>€ 5,00</b>
<b>Marocchino</b> <i>(espresso with a splash of steamed milk and a sprinkling of cocoa)</i>	<b>€ 2,50</b>	<b>Grappa Riserva (Diciotto Lune – Of Bonollo)</b>	<b>€ 7,00</b>
<b>Decaf</b>	<b>€ 2,50</b>	<b>Whisky ( Jack Daniel's)</b>	<b>€ 6,00</b>
<b>Barley coffee</b>	<b>€ 2,50</b>	<b>Whisky Riserva</b>	<b>€ 12,00</b>
<b>Cappuccino</b>	<b>€ 2,00</b>	<b>Rum Pampero</b>	<b>€ 6,00</b>
<b>Tea, infusions</b>	<b>€ 3,00</b>	<b>Rum Riserva Zacapa</b>	<b>€ 12,00</b>
<b>Ginseng</b>	<b>€ 2,50</b>	<b>Amari Digestivi (bitters)</b>	<b>€ 5,00</b>
		<b>Amari Rupes, Jefferson, Of Bonollo</b>	<b>€ 7,00</b>

**Cover charge € 3,00**

# Locanda

## Conte Ghiotto

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.**