Locanda

Conte Ghiotto

MENU' ONLINE

Dear customers,
we'd like to inform you that the prices of the menu on the website may not be updated in real time.

If you have any questions, our staff is there to answer them.

Please note: the kitchen is not suitable for celiacs.

Enjoy your meal!

Seafood appetizers

Peppered Mussels *A	€ 17,00
Warm Seafood Salad* A	€ 17,00
(calamari, shrimps, octopus, mussels and cherry tomato sauce)	
Octopus and Potato Salad with Taggiasca Olives * A	€ 18,00

Traditional appetizers

Caprese with Buffalo Mozzarella* A	€ 15,00
Selection of Piacenza Cold Cuts *A	€ 16,00
(Prosciutto, Salami and Coppa)	
Rustic Platter of Meats and Cheeses – Locanda Special *A	€ 18,00
(Piacenza Cold Cuts with Grana, Edam, Matured Goat Cheese and Buffalo Mozzarella)	
Fried Dough Bites (May not be available on Sunday lunch)	€ 5,00

Seafood First Courses

Paccheri with Shrimps, Fresh Pesto and Cherry Tomatoes * A	€ 17,00
Spaghetti with Clams *A	€ 17,00
Seafood Risotto * A	€ 19,00
Seafood Linguine * A	€ 21,00
Seafood Linguine with Bread Crust*A	€ 24,00
(calamari, mussels, clams, octopus tentacles and shrimps)	
Seafood Scialatielli * A	€ 19,00
(calamari, mussels, octopus tentacles and shrimps)	

Traditional first courses

Tagliolini with Yellow Tomatoes, Stracciatella and Crispy Speck *A	€ 16,00
Tagliatelle with Wild Boar Ragu *A	€ 16,00
Traditional Bucatini Amatriciana *A	€ 17,00
Classic Carbonara *A	€ 17,00
Saffron Risotto served with Ossobuco and Tomato Sauce *A	€ 22,00

Availability may be limited in the summer months

MINIMUM ORDER: 1 STARTER (EXCLUDING FRIED DOUGH BITES), FIRST COURSE OR MAIN COURSE PER PERSON

'*' The products marked have undergone preventive sanitization treatment (-20°C) in accordance with legal requirements. This thermal process ensures the safe consumption of fish, eliminates the risk of bacterial growth and at the same time preserves its organoleptic qualities.
Allergens *– Customers are kindly requested to inform the dining staff of the need to consume food without certain allergens before ordering. In the absence of specific communication, cross-contamination during kitchen preparations cannot be excluded.*

Fish

Grilled Octopus Tentacles with Potato Cream *A	€ 18,00
Sea Bass Fillet Ligurian Style *A	€ 19,00
Sesame-Crusted Seared Tuna *A	€ 19,00
Mixed Fried Seafood and Tempura Vegetables *A (calamari, baby squid, shrimps, king prawns, potatoes and zucchini)	€ 21,00
Fried Calamari *A	€ 24,00

Grilled Fish

Grilled Sea Bass Fillet *A	€ 18,00
Grilled Salmon Fillet *A	€18,00
Grilled Swordfish Steak *A	€ 18,00
Grilled Fish & Seafood Platter *A (swordfish, tuna, sea bass fillet, calamari, prawns and shrimps)	€ 24,00
Grilled King Prawns (6 pieces) *A	€ 26,00

Meat A

Sliced Beef with Grana Cheese Shavings and Rocket	€ 18,00
Sliced Beef with Herbs and Balsamic Reduction *A	€ 18,00
Cube Roll of Black Angus from Uruguay *A	€ 22,00
Breaded Pork Cutlet with Potatoes and Cherry Tomatoes *A	€ 24,00
Breaded Veal Cutlet with Potatoes and Cherry Tomatoes *A Not always available – approx. 300g	€ 26,00

Italian Classics

Spaghetti with Garlic, Olive Oil and Chili Pepper A	€ 16,00
Spaghetti with Cherry Tomatoes A	€ 16,00
Gnocchi with Tomato Sauce and Mozzarella – Sorrentina Style A	€ 16,00

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Sides* A

Fresh Mixed Green Salad	€ 4,00
Grilled Vegetables	€ 5,00
Baked Potatoes	€ 5,00
French Fries	€ 5,00
Mixed Salad	€ 5,00
Tomato Salad	€ 5,00
Carrot Salad	€ 5,00

Salads *A

Conte Cavour € 13,00

Mixed Salad with Cherry Tomatoes, Olives, Corn, Carrots and Prosciutto Crudo

Ghiotto € 14,00

Mixed Salad with Tuna, Cherry Tomatoes, Buffalo Mozzarella and Rocket

Camillo € 14,00

Mixed Salad with Cherry Tomatoes, Rocket, Sliced Beef and Grana Shavings

Caesar Salad Chicken Grill € 14,00

Mixed Salad with Cherry Tomatoes, Boiled Potato, Olives and Grilled Chicken

Valtellinese € 14,00

Mixed Salad with Bresaola, Rocket and Grana Flakes

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Desserts *A

Tiramisù A	€ 6,00
Chocolate Ice Cream Truffle A	€ 6,00
Homemade Tart with Wild Berry Jam A	€ 6,00
Sorbets – Lemon, Mandarin and Green Apple A	€ 6,00
Pineapple	€ 6,00
Traditional Pastiera from Naples – Sal De Riso A	€ 7,00
Lemon Delight - Sal De Riso A	€ 7,00
Cheesecake A	€ 7,00

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MENU PIZZA "A"

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
San Marzano tomatoes, Campana fior di latte mozzarella, spicy salami

DIVINA € 12,00
Tomato sauce, mozzarella cheese, prawns, rocket

FOCACCIA CAMPAGNOLA € 9,00
Cherry tomatoes, fresh mozzarella cheese, ham

FRIARIELLI € 9,00
Mozzarella cheese, sausage, friarielli

OCCHIO DI BUE € 10,00
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 € 8,00
Tomato sauce, mozzarella cheese, ham

PROSCIUTTO E FUNGHI € 9,00
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 € 8,00
Tomato sauce, capers, anchovies

RUSTICA € 9,00
Tomato sauce, mozzarella cheese, speck, zola cheese

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

Funghi € 8,00
Tomato sauce, mozzarella cheese, champignon mushrooms

Gratinata € 9,00
Tomato sauce, mozzarella cheese, aubergine, grana

Margherita € 7,00
Tomato sauce, mozzarella cheese

Marinara € 6,00
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 € 9,00
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

Wurstel Patatine € 9,00
Tomato sauce, mozzarella cheese, Vienna sausages, chips

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

WITH MORE TOPPINGS "A"

CANNIBALE € 10,00
Tomato sauce, mozzarella cheese, ham, pepperoni, Vienna sausages, sausage

CALZONE FARCITO € 10,00
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

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 € 10,00
Tomato sauce, mozzarella and zola cheese, mushrooms, olives

PIRATA € 11,00
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 € 10,00
Tomato sauce, mozzarella and gorgonzola cheese peppers, pepperoni

VALTELLINA € 11,00
Tomato sauce, mozzarella cheese, bresaola, porcino mushrooms

Special

LA STELLA DEL CONTE
(minimum preparation time 15 minutes)
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 "A"

CRUDO E STRACCIATELLA € 11.00

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

NORMA € 12.00

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

SOFIA € 11.00

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

TROPEA 11.00

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

(minimum preparation time 15 minutes)

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

Ingredients in the addition from *€ 1,00 to*

Our white wines

Vermentino	*€ 17,00*
Muller Thurgau	*€ 17,00*
Sparkling Pinot Nero	*€ 18,00*
Rosè Chiaretto	*€ 18,00*
Sparkling Muller Thurgau	*€ 18,00*
Chardonney	*€ 25,00*
Pinot Grigio	*€ 25,00*
Sauvignon	*€ 25,00*
Greco di Tufo	*€ 25,00*
Fiano d'Avellino	*€ 25,00*
Falanghina	*€ 25,00*
Lugana	*€ 27,00*
Gewurztraminer	*€ 30,00*
Langhe Arneis	*€ 30,00*
Tartufo Bianco	*€ 30,00*

Our sparkling wines

Our Prosecco	*€ 17,00*
Our Dessert Spumante	*€ 17,00*
Sparkling Rosé	*€ 17,00*
Valdobbiadene Cuvée	*€ 30,00*
Brut Franciacorta	*€ 35,00*
Brut Bellavista Cuvée	*€ 80,00*
Franciacorta Cà del Bosco	*€ 90,00*

Our red wines

Barbera Toso	*€ 17,00*
Bonarda	*€ 17,00*
Merlot	*€ 20,00*
Chianti Classico	*€ 20,00*
Chianti Riserva	*€ 30,00*
Dolcetto d'Alba	*€ 28,00*
Nero d'Avola	*€ 20,00*

Morellino di Scansano	*€ 32,00*
Cabernet Sauvignon	*€ 25,00*
Lambrusco	*€ 25,00*
Montepulciano d'Abruzzo	*€ 32,00*
Aglianico di Irpinia	*€ 35,00*
Primitivo di Salento	*€ 35,00*
Rosso di Montalcino	*€ 45,00*
Santa Sofia Valpolicella	*€ 45,00*
Amarone	*€ 50,00*
Barbaresco	*€ 50,00*
Brunello di Montalcino	*€ 45,00*
Barolo	*€ 50,00*
Harmonium Nero d'Avola	*€ 55,00*
Taurasi Radici	*€ 55,00*

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. 0,50cl € 7,00

Our wine selection

Glass	*€ 3,50*
Special Glass (Primitivo Salento, Valpolicella Ilatiaum	*€ 5,00*
Quarter litre of house wine	*€ 4,50*
Half litre of house wine	*€ 6,00*
One litre of house wine	*€ 12,00*

COFFEE BAR		*Grappa (soft white or barricade-Poli)*	*€ 5,00*
Coffee	*€ 2,00*	*Grappa Riserva (Diciotto Lune – Of Bonollo)*	*€ 7,00*
Marocchino (espresso with a splash of steamed milk and a sprinkling of cocoa)	*€ 2,50*	*Whisky (Jack Daniel's)*	*€ 6,00*
Decaffeinated coffee	*€ 2,50*	*Whisky Riserva (La Gavulin, Nikka)*	*€ 12,00*
Barley coffee	*€ 2,50*	*Rum (Pampero)*	*€ 6,00*
Cappuccino	*€ 2,00*	*Rum Riserva (Zacapa)*	*€ 12,00*
Tea, infusions	*€ 3,50*	*Amari Digestivi* (bitters)	*€ 5,00*
Ginseng	*€ 2,50*	*Amari Rupes, Jefferson, Of Bonollo*	*€ 7,00*

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. The symbol “A” indicates that the dish contains one or more allergens	