



GLUTEN FREE MENU

STARTER

MOZZARELLA CAPRESE (v)

Buffalo and cow mozzarella served with vine ripened tomato and fresh basil

ZUPPA DEL GIORNO (v)

Soup of the day

SALUMI MISTI

Charcuterie board of selected Italian cured meats with Parma ham and salami, shaved fennels and sun dried tomato dressing

FUNGHI RIPIENI (v)

Oven baked mushroom stuffed with fresh ricotta, spinach and parmesan cheese

CAPPE SANTE IN PANCETTA

Pan fried queen scallops wrapped in pancetta served with a mint pea puree, rocket, garlic and chilli dressing

PROSCIUTTO E FICHI

Thinly sliced parma ham with honey glazed figs

PASTA

RISOTTO AI PORCINI (v)

Porcini mushroom risotto with a touch of parmesan cheese and butter

GLUTEN FREE SPAGHETTI OR PENNE

WITH A CHOICE OF:

POMODORO E BASILICO (v)

Tomato and Basil

RAGU' DEL GIORNO

Ragu of the day

FRUTTI DI MARE

Clams, mussels, calamari, baby octopus, king prawns and garlic, chilli and tomato sauce

FUNGHI E CREMA (v)

Wild mushroom and cream

SALSICCIA

Tuscan sausages ragu' with a touch of cream

MAIN COURSES

BRACIOLA DI MANZO ALLA GRIGLIA CON PATATE ARROSTO
12oz grilled rib-eye on the bone with herb roasted potatoes

PORCHETTA ARROSTA

Roasted rare bread Suckling Pig in apple sauce served with new potato,
pancetta and black kale

PETTO DI POLLO CON RUCOLA E PATATE ARROSTO

Grilled chicken supreme with herb roasted potatoes and rocket salad

TAGLIATA DI MANZO AI POMODORI SECCHI E PATATE ARROSTO

8oz Sirloin sliced and served with sauteed potatoes and sundried tomatoes

FILETTO DI BRANZINO "AL CARTOCCIO"

Baked seabass wrapped in paper with clams, mussels and white wine
served with spinach

FILETTO DI SALMONE

Pan fried salmon fillet served with roasted pumpkin and braised leeks

FARAONA ARROSTO

Breast of guinea fowl wrapped in pancetta served
with butternut squash and sautéed kale

INSALATA

INSALATA DI ZUCCA (v)

Pan-fried goat cheese, mixed leaves, celery, pears, crispy pumpkin
and balsamic and honey dressing

CEASAR SALAD (v)

Classic ceasar salad tossed in "Locale" ceasar dressing

ALL SIDE ORDERS

HERB ROAST POTATO

SAUTEED FRENCH BEANS

ROCKET AND PARMESAN SALAD

SPINACH AND GARLIC

PLUM TOMATO AND RED ONION SALAD

MIX LEAVES SALAD

MASHED POTATOES

ROASTED AUTUMN VEGETABLES

DESSERT

**ASK YOU WAITER FOR A CHOICE OF DESSERTS
FROM THE ALA CARTE MENU**