

Head Chef Angelo Martello presents his spring menu of seasonal produce. All food is freshly prepared on site using the finest ingredients. Homemade breads and pasta are made daily to authentic recipes using Italian flour and eggs. We welcome any comments you may have.

DA STUZZICARE

Olive Miste Italiane	Mixed Italian Olives	£2.75
Basket of mixed focaccia	Made daily in our kitchens. Served with extra virgin olive oil and balsamic	£3.60
White bean dip	Homemade with fresh rosemary and garlic puree and served with toasted crostini	£3.95
Grissini con Prosciutto Crudo ..	Rosemary breadsticks wrapped in Parma ham	£4.95

ANTIPASTI

Crema di topinabur (v).....	Homemade creamy soup made with fresh Jerusalem artichokes and served with freshly baked focaccia	£4.95
Polpettine di pomodoro	Baked beef meatballs in tomato sauce with parmesan cheese	£5.95
Mozzarella di bufala(v).....	Creamy buffalo mozzarella (D.O.C) served with grilled seasonal vegetables	£6.25
Salumi Misti	Charcuterie board of select Italian cured meats, 12 month mature Parma ham and mixed Italian salami, shaved fennel, sun dried tomato dressing and freshly baked focaccia	£7.95
Melanzane ripiene.....	Baked aubergines, stuffed with mozzarella, anchovies, tomato and mozzarella	£6.50
Calamari Fritti	Golden fried baby calamari served with homemade tartar sauce	£5.95
Burrata e pomodorini(V).....	A special creamy mozzarella from Puglia in southern Italy served with cherry tomato and basil	£7.50
Calamari piccanti.....	Grilled calamari in spicy tomato sauce served on bruschetta	£6.95
Cappesante in Pancetta	Queen scallops wrapped in pancetta, pan-fried and served with pea puree, rocket and garlic chilli dressing	£7.95

PASTA E RISOTTO

		Starter	Main
Lasagna Tradizionale	The Italian classic, freshly prepared lasagne		£9.95
Linguine ai Frutti di Mare	Seafood linguine with fresh tomatoes, clams, mussels, baby calamari, octopus & king prawns sautéed with garlic, chilli, parsley & white wine		£13.95
Spaghetti al Pomodoro (v)	Spaghetti with our home made “Locale” fresh tomato and basil sauce	£5.95	£8.95
Ravioli del Giorno	Chef’s choice of ravioli served with choice of butter & sage or fresh tomato & basil sauce	£6.95	£9.95
Risotto ai carciofi (v).....	Fresh artichoke with Arborio rice, parsley and a touch of parmesan cheese	£6.95	£9.95
Bucatini all’amatriciana	Bucatini pasta with red onions, pancetta, chilli and tomato sauce		£9.50
Ziti al forno (v)	Baked tubular pasta with aubergines, red onions, tomato sauce and mozzarella		£9.95
Tagliatelle al coniglio.....	Egg free tagliatelle with rabbit ragu		£12.95

CARNE E PESCE

Petto di Pollo	Grilled corn fed chicken breast with herb roast potato and rocket salad	£10.95
Tagliata di Manzo	8oz sirloin steak, sliced and served with roast potato, sun dried tomato and home made jus	£15.95
Filetto di manzo.....	Grilled prime beef fillet served with potato dauphinoise, green peppercorn sauce and grilled field mushroom	£23.95
Costata di Manzo	Char-grilled 12oz prime Scotch beef rib-eye (21 day dry aged) served on the bone with herb roast potatoes	£18.95
Porchetta di maiale arrosto.....	Roasted suckling pig with new potatoes, sauteed kale and apple sauce	£14.95
Saltimbocca alla romana.....	Veal scaloppini, topped with Parma ham and sage served with marsala sauce and mashed potato	£14.95
Filetto di Branzino	Baked seabass fillet on a bed of sliced potato served with tomato, olives and a herb dressing	£14.50
Filetto di Salmone	Roasted salmon fillet served with purple sprouting broccoli and salsa verde	£12.95
Fegato di Vitello.....	Pan fried calves’ liver served with wilted spinach and crispy Pancetta	£13.95

DA DIVIDERE

Agnello da Latte al forno	Tender leg of organic suckling lamb, slow roasted and served with herb roast potatoes, roast root vegetables, sautéed French beans and homemade gravy (For two to share)	£33.95
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INSALATE

		Starter	Main
Insalata di farro.....	A salad of grilled fennel, faro, butternut squash and cherry tomatoes	£6.95	£9.95

CONTORNI

Tomato and onion salad	£2.95	Sautéed French beans	£3.25
Herb roasted potatoes	£2.95	Creamy mashed potato	£2.95
Mixed leaf salad with ‘Locale’ dressing	£3.95	Zucchini Fritti.....	£3.50
Rocket and parmesan salad	£3.95	Purple sprouting broccoli with garlic and chilli	£3.50

Every Monday night – 50% off our prime steaks

12.5% discretionary service charge will be added to your bill.
Please be advised that as some of our dishes contain nuts we are unable to guarantee any of our dishes are nut free.
Sorry we do not accept personal cheques. Gluten free menu available.

Look out for our food blog on www.localerestaurants.com/blog