

Luca Menin presents his spring menu of seasonal produce.

Homemade breads and pasta are made daily to authentic recipes using Italian flour and eggs. We welcome any comments you may have.

**Spritz £5.00**  
The classic Italian Aperitivo with Aperol, Prosecco and sparkling mineral water

**APERITIVO**

**Locale Bellini £7.50**  
Our house cocktail. Italian wild strawberry liqueur topped with Prosecco

**DA STUZZICARE**

<b>Olive Miste Italiane .....</b>	Mixed Italian olives	<b>£2.95</b>
<b>Basket of mixed focaccia .....</b>	Our bread is baked daily in our kitchens. Served with virgin olive oil and balsamic	<b>£3.50</b>
<b>Pizza garlic bread .....</b>	Choose from garlic or tomato garlic	<b>£4.50</b>
<b>White bean dip .....</b>	Homemade with fresh rosemary and garlic puree with toasted crostini	<b>£3.95</b>

**ANTIPASTI**

<b>Crema di topinabur (v).....</b>	Homemade creamy soup made with fresh Jerusalem artichokes and served with freshly baked focaccia	<b>£5.00</b>
<b>Bruschette miste (v).....</b>	Mixed bruschettas with aubergine, c aponata, goat’s cheese, white bean puree and tomatoes	<b>£5.00</b>
<b>Grissini con Prosciutto Crudo</b>	Rosemary Breadsticks wrapped in Parma ham	<b>£4.95</b>
<b>Salumi Misti .....</b>	Charcuterie board of select Italian cured meats, 12 month mature Parma ham and mixed Italian salami, shaved fennel, sun dried tomato dressing and homemade focaccia	<b>£7.95</b>
<b>Polpettine al pomodoro .....</b>	Baked beef meatballs in tomato sauce and parmesan cheese	<b>£5.95</b>
<b>Calamari Fritti .....</b>	Golden fried baby calamari served with homemade tartar sauce	<b>£6.25</b>
<b>Mozzarella Caprese (v) .....</b>	Creamy buffalo mozzarella (D.O.C) served with vine ripened tomatoes and fresh basil	<b>£5.95</b>
<b>Capesante in Pancetta .....</b>	Queen scallops wrapped in pancetta, pan-fried and served with pea puree, rocket and garlic chilli dressing	<b>£7.95</b>
<b>Burrata e pomodorini(V).....</b>	A special creamy mozzarella from Puglia in Southern Italy served with cherry tomato and basil	<b>£7.95</b>
<b>Calamari piccanti.....</b>	Grilled calamari in homemade spicy tomato sauce served on bruschetta	<b>£6.95</b>

**PASTA E RISOTTO**

**Starter Main**

<b>Lasagna Tradizionale .....</b>	The Italian classic, freshly prepared lasagne	<b>£10.95</b>
<b>Linguine ai Frutti di Mare .....</b>	Seafood linguine with cherry tomatoes, clams, mussels, baby calamari, octopus & king prawns sautéed with garlic, chilli, parsley & white wine	<b>£13.95</b>
<b>Spaghetti al Pomodoro (v) .....</b>	Spaghetti with our home made “Locale” fresh tomato and basil sauce	<b>£6.95 £8.95</b>
<b>Ravioli del Giorno .....</b>	Chef’s choice of ravioli served with choice of butter & sage or fresh tomato & basil sauce	<b>£6.95 £9.95</b>
<b>Risotto ai carciofi (v).....</b>	Fresh artichokes with Arborio rice, parsley and a touch of parmesan cheese	<b>£6.95 £9.95</b>
<b>Chitarra alle Polpettine .....</b>	Abruzzo style “guitar string” fresh egg pasta with homemade beef meatballs tossed in ‘Locale’ tomato sauce	<b>£7.25 £10.50</b>
<b>Ziti al forno (v) .....</b>	Baked tubular pasta with aubergines, red onions, tomato sauce and mozzarella	<b>£9.95</b>
<b>Tagliatelle al coniglio.....</b>	Egg free tagliatelle with rabbit ragu	<b>£10.95</b>

**PIZZA (12”) STONE BAKED**

All our pizzas are made with Fior de latte Mozzarella .  
Extra toppings Vegetables - 75p Meat - £1.50

<b>Margherita (v) .....</b>	Tomato, basil & mozzarella	<b>£7.95</b>
<b>Piccante .....</b>	Tomato, mozzarella, sausages, mushroom, onions, chilli	<b>£10.25</b>
<b>Diavola .....</b>	Spicy Italian salami, tomato & Italian mozzarella	<b>£9.95</b>
<b>Vegeteriana (v).....</b>	Olives, aubergines, peppers, courgettes, spinach, tomato & Italian mozzarella,	<b>£9.95</b>
<b>Quattro Stagioni .....</b>	Italian ham, artichokes, olives, spicy Napoli salami, oyster mushrooms, tomato & Italian mozzarella	<b>£10.25</b>
<b>Patate .....</b>	Mozzarella, sliced potato, rosemary and pancetta	<b>£9.50</b>
<b>Campana (v) .....</b>	Goat’s cheese, mushroom, tomato and buffalo mozzarella	<b>£9.95</b>

**CARNE E PESCE**

<b>Petto di Pollo .....</b>	Grilled prime chicken breast seasoned with rock salt and served with herb roast potatoes & rocket salad	<b>£12.95</b>
<b>Tagliata di Manzo .....</b>	8oz sirloin steak, sliced and served with roast potato, sun dried tomato and homemade jus	<b>£16.50</b>
<b>Costata di Manzo .....</b>	Char-grilled 12oz prime Scotch beef rib-eye (21 day dry aged) served on the bone with herb roast new season potatoes	<b>£18.95</b>
<b>Petto di pollo Milanese ...</b>	Chicken breast Milanese served with spaghetti and ‘locale’ tomato sauce	<b>£12.95</b>
<b>Porchetta arrosto.....</b>	Roasted suckling pig with new potato, sauteed kale and apple sauce	<b>£14.95</b>
<b>Saltimbocca alla romana</b>	Veal scaloppini, topped with Parma ham and sage and served with marsala sauce and mash potato	<b>£14.95</b>
<b>Filetto di Branzino .....</b>	Baked seabass fillet on a bed of sliced potato with tomato, olives and herbs dressing	<b>£14.95</b>
<b>Filetto di Salmone .....</b>	Roasted salmon fillet served purple sprouting broccoli and salsa verde	<b>£13.95</b>

**INSALATE**

**Starter Main**

<b>Caesar Salad .....</b>	Cos lettuce tossed in classic ‘Locale’ Caesar dressing with croutons & parmesan shavings (add chicken fillet - £3)	<b>£6.95 £9.95</b>
<b>Insalata di farro.....</b>	A salad of grilled fennel, faro, butternut squash and cherry tomato s	<b>£6.95 £9.95</b>
<b>Superfood salad .....</b>	Broccoli, watercress, beetroot, almonds, sunflower seeds, roasted pumpkin in avocado and chilli dressing. (Add chicken or goat’s cheese for £ 3)	<b>£8.95</b>

**CONTORNI**

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

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. Our cheeses may contain animal rennet