

Head Chef Mario Chiarielli presents his winter 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.

<b>APERITIVO</b>	
<b>Spritz £5.00</b> The classic Italian aperitivo with Aperol, Prosecco and sparkling mineral water	<b>Locale Bellini £7.50</b> Italian wild strawberry liqueur topped with Prosecco

<b>DA STUZZICARE</b>	
<b>Olive miste Italiane .....</b>	Mix green and black Sicilian olives. <b>£2.75</b>
<b>Basket of mixed focaccia .....</b>	Made daily in our kitchens. Served with extra virgin olive oil and balsamic <b>£2.95</b>
<b>Pizza Garlic Bread .....</b>	Baked to order - choose from garlic or tomato garlic <b>£3.95</b>
<b>White bean dip .....</b>	Homemade with fresh rosemary and garlic puree with toasted crostini <b>£3.95</b>
<b>Grissini con Prosciutto Crudo.</b>	Rosemary breadsticks wrapped in Parma ham <b>£4.95</b>

<b>ANTIPASTI</b>	
<b>Zuppa di topinabur (v) .....</b>	Homemade Jerusalem artichoke creamy soup with freshly baked focaccia <b>£4.95</b>
<b>Bruschette miste (v) .....</b>	Mixed bruschetta with aubergine caponata, goat's cheese, white bean purée and tomatoes <b>£4.95</b>
<b>Mozzarella di bufala (v) .....</b>	Creamy buffalo mozzarella (D.O.C) served with grilled seasonal vegetables <b>£6.25</b>
<b>Salumi Misti .....</b>	Charcuterie board of select Italian cured meats, 12 month mature Parma ham, mixed Italian salami, shaved fennel, sun dried tomato dressing and focaccia <b>£7.95</b>
<b>Calamari Fritti .....</b>	Golden fried baby calamari served with homemade tartar sauce <b>£5.95</b>
<b>Burrata e pomodorini (v) .....</b>	A special creamy mozzarella from Puglia in Southern Italy served with cherry tomato and basil <b>£7.50</b>
<b>Capesante in Pancetta .....</b>	Queen scallops wrapped in pancetta, pan-fried and served with garden peas and mint puree, rocket and garlic chilli dressing <b>£7.95</b>
<b>Calamari piccanti.....</b>	Grilled calamari in spicy tomato sauce served on bruschetta <b>£5.95</b>

<b>PASTA E RISOTTO</b>		<b>Starter</b>	<b>Main</b>
<b>Lasagna .....</b>	The Italian classic		<b>£9.50</b>
<b>Linguine ai Frutti di Mare .....</b>	Seafood linguine with tomato, clams, mussels, baby calamari, octopus & king prawns sautéed with garlic, chilli, parsley & white wine		<b>£12.95</b>
<b>Spaghetti al Pomodoro (v) .....</b>	Spaghetti with our home made "Locale" fresh tomato and basil sauce	<b>£5.95</b>	<b>£8.50</b>
<b>Ravioli del Giorno (v) .....</b>	Chef's choice of ravioli served with choice of butter & sage or fresh tomato & basil sauce	<b>£6.95</b>	<b>£9.95</b>
<b>Risotto ai carciofi (v) .....</b>	Fresh artichoke with Arborio rice, parsley and a touch of parmesan cheese	<b>£6.95</b>	<b>£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>£6.95</b>	<b>£9.95</b>
<b>Bucatini all'amatriciana.....</b>	Bucatini pasta with red onions, pancetta, chilli and tomato sauce		<b>£9.25</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>£9.95</b>

<b>CARNE E PESCE</b>	
<b>Petto di Pollo .....</b>	Grilled prime chicken supreme with French beans, wild mushroom and cream sauce <b>£11.95</b>
<b>Tagliata di Manzo .....</b>	8oz sirloin steak, sliced and served with roast potato, sun dried tomato and homemade jus <b>£15.95</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 potatoes <b>£18.95</b>
<b>Porchetta di maiale arrosto.....</b>	Roasted suckling pig with new potato, kale and apple sauce <b>£13.95</b>
<b>Saltimbocca alla romana.....</b>	Veal scaloppini, topped with Parma ham and sage, with marsala sauce and creamy mash potato <b>£14.50</b>
<b>Filetto di Branzino .....</b>	Baked seabass fillet on a bed of potato with tomato, olives and herbs dressing <b>£14.50</b>
<b>Filetto di Salmone .....</b>	Roasted salmon fillet served saute' purple sprouts in garlic and chilli and salsa verde <b>£12.95</b>

<b>DA DIVIDERE</b>	
<b>Agnello da Latte al forno .....</b>	Tender leg of organic suckling lamb, slow roasted and served with herb roast potatoes, purple sprouts garlic and chilli, sautéed French beans and homemade gravy <b>(For two to share)</b> <b>£33.95</b>

<b>PIZZA (12") STONE BAKED</b>	
<i>All our pizzas are made with Fior de latte Mozzarella . Extra toppings Vegetables - 75p Meat - £1.50</i>	
<b>Margherita (v).....</b>	Tomato, basil & mozzarella <b>£7.95</b>
<b>Piccante.....</b>	Sausages, mushrooms, onions, chilli, tomato and mozzarella <b>£9.95</b>
<b>Diavola .....</b>	Spicy Italian salami, tomato & mozzarella <b>£9.50</b>
<b>Patate.....</b>	Mozzarella, sliced potato, rosemary and pancetta <b>£9.25</b>
<b>Vegeteriana (v).....</b>	Olives, aubergines, peppers, courgettes, spinach, tomato & mozzarella, <b>£8.95</b>
<b>Quattro Stagioni .....</b>	Italian ham, artichokes, olives, spicy Napoli salami, oyster mushrooms, tomato & mozzarella <b>£9.95</b>
<b>Campana (v).....</b>	Tomato, Goat's cheese, mushrooms and buffalo mozzarella <b>£9.95</b>

<b>INSALATE</b>		<b>Starter</b>	<b>Main</b>
<b>Caesar Salad .....</b>	Cos lettuce tossed in classic 'Locale' Caesar dressing with croutons & parmesan shavings (add chicken fillet - <b>£3</b> )	<b>£6.95</b>	<b>£9.95</b>
<b>Insalata di caprino .....</b>	Rocket, baby spinach, avocado, crispy bacon, olives and pan fried goat's cheese		<b>£9.95</b>
<b>Insalata di farro.....</b>	Farro salad with grilled fennel, butternut squash and cherry tomato salad		<b>£9.95</b>

<b>CONTORNI</b>			
Tomato and onion salad .....	<b>£2.75</b>	Sautéed French beans .....	<b>£3.25</b>
Herb roasted potatoes .....	<b>£2.95</b>	Creamy mashed potato .....	<b>£2.95</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>	Purple sprouts with chilli & garlic .....	<b>£3.50</b>

***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. (v) Some cheese may contain animal rennet. Sorry we do not accept personal cheques. Gluten free menu available.