



Stuzzico

Cantabrian Anchovies with Homemade Butter – 10.90€

Served with a light salad, Brandywine tomatoes, and toasted bread.

La Locanda Potatoes – 10.90€

Baby potatoes dressed in an egg carbonara sauce with Parmesan flakes, Pecorino, and crispy pancetta.

Four-Flavored Sicilian Cannoli – 10.90€

Filled with mushrooms, sobrasada, prawn, and Prosciutto di Parma.

Salads

Creamy Burrata Napoletana – 16.90€

Accompanied by Brandywine tomatoes, a mixed seed salad, Parmesan flakes, and pistachio sauce.

Buffalo Mozzarella Caprese – 14.90€

Featuring Brandywine tomatoes, basil dressing, oregano, and house-made grissini.



Roast Chicken Salad – 16.90€

Topped with a confit egg, cherry tomatoes, truffle mayonnaise, and crunchy croutons.



Antipasti

Beef Tenderloin Carpaccio – 20.90€

Elegantly sliced and finished with Parmesan flakes, arugula, Brandywine tomatoes, house-made grissini, and a citrus dressing.

Baked Buffalo Mozzarella Pizzaiola – 14.90€

With oregano, basil, and Vesuvian tomato sauce, baked in its terracotta.

Millefeuille of Baked Scamorza – 15.90€

A layered creation filled with ham, Parmesan flakes, and pistachio cream.

Poached Egg on Creamy Potato Purée – 12.90€

Finished with truffle sauce, pancetta, and homemade grissini.





Antipasti

Zucchini Blossoms Stuffed with Italian Ricotta – 13.90€

Served with a fresh salad, cherry tomatoes, Cantabrian anchovies, and Auricchio Napoletana cheese.

Prawn Carpaccio with Burrata Napoletana – 23.90€

Garnished with mixed seeds, toasted bread, and a drizzle of pistachio sauce.

Wild Salmon Tartare – 22.90€

Accompanied by steamed Japanese rice, avocado, berries, and a salad with soy dressing.

Baked Shrimp with Homemade Breadcrumbs – 15.90€

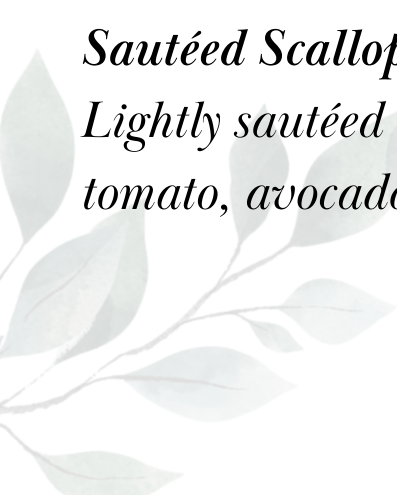
Accented with a blend of seeds, grissini, and Parmesan flakes, served with Valencian tomato, avocado, and pink sauce.

Eggplant Parmigiana Napoletana – 15.90€

Baked with tender pieces of whipped cod.

Sautéed Scallops and Calamari – 22.90€

Lightly sautéed in soy sauce with tender greens, served with Valencian tomato, avocado, and crispy pan de cristal grissini.



Pizzas

Margherita – 14.90€

The classic: tomato, Fior di latte mozzarella, Parmesan flakes, and fresh basil.

Capricciosa – 15.90€

Tomato, Fior di latte mozzarella, olives, ham, artichokes, and mushrooms.

Barbecue – 16.90€

Tomato, Fior di latte mozzarella, a seasoned beef blend, bacon, and barbecue sauce.

Carbonara – 15.90€

A delicious twist with carbonara sauce, bacon, Fior di latte mozzarella, and Parmesan flakes.

Erika – 14.90€

The favorite pizza of the owner's daughter—featuring tomato, Fior di latte mozzarella, frankfurter-style sausage, and French fries.

Saltimbocca

Vegetarian – 15.90€

Tomato, Fior di latte mozzarella, Parmesan flakes, a medley of grilled vegetables, and pistachio cream.

Prosciutto di Parma DOP – 17.90€

Fior di latte mozzarella, Parmesan flakes, Prosciutto di Parma, arugula, fresh tomatoes, and creamy burrata.

Mortadella DOP and Pistachio – 18.90€

Fior di latte mozzarella, Parmesan flakes, pistachio cream, creamy burrata, Mortadella DOP, fresh tomatoes, and crunchy pistachios.

Bruschettone

Our signature bruschetta stretches 45 cm.

A classic Margherita base available for 10€.

This generous slice can be enhanced with up to three additional flavor toppings.

Each extra flavor is added individually at a supplement of either 3€ or 5€, depending on the chosen option.

Timeless Flavors (add 3€ each):

- *Four Cheeses* – a melty blend of traditional Italian cheeses.
- *Mexican* – a mildly spicy mix with meat, corn, beans, Padrón peppers, and spices.
- *Ham & Mushrooms* – the classic combination of ham and fresh mushrooms.
- *Roasted Vegetables* – a selection of seasonal grilled veggies.

Special Selections (add 5€ each):

- *Genovese* – a traditional Napoletano beef stew, slowly cooked with onions for 8 hours.
- *Mortadella & Pistachio* – featuring creamy burrata with Mortadella DOP, cherry tomatoes, pistachio cream, and chopped pistachios.
- *Roast Chicken* – tender oven-roasted chicken with aromatic herbs and Parmesan.



Pasta

Ziti Amatriciana – 14.90€

In a rich tomato sauce with guanciale, a hint of spice, parsley, and Pecorino.

Paccheri alla Genovese – 17.90€

Slow-cooked veal with onions for 8 hours at low heat, finished with Pecorino.

Spaghetti Carbonara – 14.90€

With guanciale, egg yolk, Pecorino, and a dash of pepper.

Orecchiette with Barolo Sauce e Italian Sausage – 15.90€

Tossed in a Barolo wine sauce with butter, Parmesan, and Italian sausage.

Spaghetti Puttanesca – 14.90€

A robust sauce of tomato, anchovies, olives, garlic, and parsley.

Pappardelle with Shrimp and Pistachio – 19.90€

Featuring shrimp, cherry tomatoes, pistachio cream, grilled shrimp, and Parmesan flakes.

Trofie with Salmon and Saffron – 21.90€

Creamy saffron sauce, salmon tartare, and shredded tarallo Napoletano.



Stuffed Pasta

Foie “Hearts” – 18.90€

Served with a homemade butter sauce, raisins, crispy pancetta, and shredded foie.

Burrata Ravioli – 23.90€

Filled with creamy burrata and served in a rich sauce of confit San Marzano Vesuvian tomatoes, basil cream, and Parmesan flakes.

Cod Ravioli – 22.90€

Dressed in a garlic, olive oil, chili, and parsley sauce with olives and potatoes.

Gratinated Specialtes

Emilian-Style Lasagna – 14.90€

Baked and gratinated, a sumptuous dish from the Italian tradition.

Baked Gnocchi – 13.90€

Topped with Napoletano tomato sauce, buffalo mozzarella, Parmesan flakes, and basil.

Rosette – 14.90€

Rolled pasta layers with ham, béchamel, mozzarella, Parmesan flakes, and tomato.



Risotti

Mushroom Risotto – 23.90€


A medley of wild mushrooms sautéed in truffle sauce, finished with butter and Parmesan flakes.

Milanese Risotto – 22.90€

Infused with saffron, butter, Parmesan flakes, and traditional ossobuco.

Shrimp and Chardonnay Risotto – 24.90€

Featuring shrimp, butter, Parmesan flakes, and artichoke hearts cooked in the Roman style.





Main Courses

Creamy Chicken Napoletana – 17.90€

Chicken in a velvety sauce with mushrooms, butter, and Parmesan flakes with crunchy croutons.

Grilled Fiorentina Steak (500g) – 23.90€

Expertly grilled and served with oven-roasted baby potatoes.

Pistachio-Crusted Sea Bass Fillet – 23.90€

Oven-baked and accompanied by salad, citrus accents, and artisan butter.

Grilled Rock Octopus – 25.90€

Served with duchess potatoes, salad, and smoked pimentón de la Vera.

Wild Salmon Fillet – 23.90€

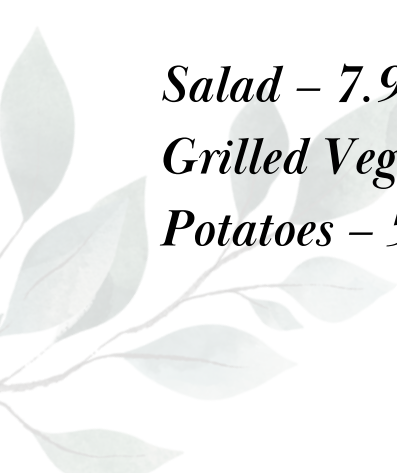
Pan-seared with thyme-infused homemade butter on a bed of greens and steamed asparagus.

Sides

Salad – 7.90€

Grilled Vegetables – 8.90€

Potatoes – 5.90€





Dessert

Laura's Tiramisu – 7.90€

A creative twist on Italy's most classic dessert.

Pavlova – 7.90€

A delicate, crispy meringue dessert topped with fresh fruit and cream.

Napolitan Babà – 7.90€

Traditional sponge cake soaked in rum, served with cream and fruit.

Brownie – 6.90€

Rich chocolate cake with walnuts, served with ice cream.

Cannoli Siciliani – 6.90€

Crisp shells filled with fresh ricotta, pistachio, and a touch of Nutella.

Nutella Pizza – 9.90€

Choose your topping: coconut, crushed pistachios, Conguitos, or Smarties.

Nutella Bruschetta – 8.90€

Available with your choice of coconut, crushed pistachios, Smarties, or Conguitos.

Vanilla Ice Cream – 4.90€





Soft Drinks

Water – 2.50€

Sparkling Water – 2.90€

Schweppes Lemon or

Orange – 2.50€

Tonic – 2.50€

Pepsi – 2.50€

Pepsi Max – 2.50€

Lipton Lemon – 2.50€

Liqueurs

Molinari Sambuca – 2.90€

Amaro del Capo – 2.90€

Limoncello – 2.90€

Pistachio Liqueur – 3.50€

White Grappa – 3.50€

Barricata Grappa – 4.50€

Beers

Estrella Damm (Draft) – 2.50€

Estrella Damm (Double) – 3.50€

Estrella Damm (Pint) – 5.50€

Double with Lemon – 3.50€

Alhambra Verde (20cl) – 3.50€

Alhambra Reserva (20cl) – 3.50€

San Miguel Sin Gluten (20cl) – 3.50€

Free Damm Tostada Sin Gluten 0.0% – 3.50€

Free Damm 0.0% – 3.50€

Alcoholic Beverages

Spritz – 6.50€

Prosecco – 4.50€

Summer Red Wine – 6.50€





Cafés

Espresso – 2.10€

Cortado – 2.50€

Café au Lait – 2.90€

Cappuccino with Chocolate – 3.50€

Café Tocado – 3.10€

Tea/Infusions – 3.50€



