



*Our*

## Menu

### **Large Rustic Chopping Board of the Locanda**

Mix of bruschetta and sheep and cow cheeses, Calabrian black pig capocollo and PDO soppressata **€18.00**

### **Polenta and Porcini Mushroom Flan**

in Gorgonzola and rosemary sauce **€13.00**

### **Packet of Pietro's Zucchini**

crispy zucchini julienne **€10.00**

### **Bruschetta mix**

sea rose from the Tyrrhenian Sea and sweet onions, 'nduja from Spilinga and coppery tomato **€13.00**

### **Apple caponata**

crusty bread, toasted pine nuts and caper fruits **€12.00**

### **Gravy bread**

San Marzano tomato sauce and EVO oil, flavored with oranges and thyme **€7.00**

### **Salmon with Sicilian citrus fruits**

with lettuce julienne and pink pepper **€15.00**

*The first*

OF LAND AND SEA

### **Spaghetti with garlic, oil and hot peppers**

with anchovies, sultanas and bread crumbs **€13.00**

THE CLASSICS

### **Paccheri di Gragnano PGI all' Amatriciana**

**€14.00**



**Carnaroli Risotto with Porcini  
Mushrooms and Caciocavallo Silano**

creamed with truffle oil and marjoram **€15.00**

**Creamy Spaghetti with Red Beetroot**

cod, Taggiasca olives, thyme and chilli pepper **€15.00**

with crunchy bacon **€14.00**

THE CLASSICS

**Pici with 3 Caci and Pepe**

**€14.00**

*The seconds*

OF LAND AND SEA

**Sliced Beef**

with apples, almonds and fig honey **€23.00**

**Beef cheek cooked at low  
temperature**

on Cesanese reduction and mashed potatoes  
and celeriac **€22.00**

**Chicken supreme cooked at low  
temperature**

stuffed with asparagus and caciocavallo with  
purple potatoes and chicory **€18.00**

**Inn burger**

Caramelized pineapple, lettuce julienne, tomato  
and smoked provola cheese in a pink yoghurt  
sauce with cabbage salad, red apples and rustic  
potatoes **€18.00**

**Cod on chickpea soup**

purple potatoes, smoked oil, thyme and bran  
peppers **€20.00**

**Tuna Cubotti in Corn and Quinoa  
Crust**

on curly envy, oranges and nuts **€23.00**

**Vacuum cooked salmon steak**

at low temperature, spiced with red cabbage  
salad, green apples and fennel **€20.00**



## Pizzas

### **Truffle**

Mozzarella, porcini mushrooms, potatoes and truffle sauce

**€15.00**

### **Queen Margherita**

Tomato, mozzarella, EVO oil and basil

**€10.00**

### **'Nduja and Peppers**

Tomato, mozzarella, 'nduja from Spilinga, peppers and oregano from Aspromonte

**€15.00**

### **Calabrian**

Tomato, mozzarella, seasoned spicy sausage and chilli oil

**€13.00**

### **Sicilian**

Tomato, mozzarella, aubergines, oregano, basil, ricotta

**€15.00**

### **Neapolitan**

Tomato, mozzarella and anchovies

**€13.00**

### **San Marzano**

San Marzano tomato sauce, extra virgin olive oil, oregano

**€10.00**

### **Broccoli**

Mozzarella, broccoli, olives, n'duja and bran peppers

**€14.00**

### **Villager**

mozzarella, escarole, anchovies, Taggiasca olives and chilli pepper

**€14.00**

### **Pears and Gorgonzola**

Mozzarella, pears, pine nuts and gorgonzola

**€14.00**

### **Focacella**

Highly digestible artisanal mortadella

**€14.00**

### **Tropea**

Mozzarella, tuna, IGP Tropea red onion, wild oregano

**€14.00**

### **Zuccotta**

Pumpkin cream, sardine, thyme-scented stracciatella

**€15.00**

### **Chef's Pizza**

Mozzarella, rocket, smoked salmon, yellow datterini tomatoes and tufts of buffalo mozzarella

**€15.00**

*The whims*

**DI MEZZO**



pecorino riserva e più di durata al limoncello e buccia di limone, serviti con frutta di stagione, albicocche appassite e confetture

## *Contorni*

**Soutè di carciofi romaneschi e patate di leonessa**

**10,00 €**

**Sformato di Cicoria**

**10,00 €**

**Patate Rustiche**

**6,00 €**

**Insalata di Campo Mista**

**6,00 €**

## *Dessert*

**Tiramisù di Pietro**

**7,00 €**

**Crema di latte**

**7,00 €**

**Tortino al Cioccolato Fondente dello Chef**

**7,00 €**

**Torta Sablè ai Formaggi**

frutti di bosco, limone e mosto cotto di fichi

**7,00 €**

**Torta del Giorno dello Chef**

**7,00 €**

**Tartufo di Pizzo Imbottito**

**7,00 €**

**Carpaccio di Arance**

al maraschino e scaglie di cioccolato fondente

**7,00 €**



1,00 €

## Indirizzo

Via Sebastiano Veniero, 28/c  
Rome, 00192

## Opening time

**Mon-Fri** 11:30-15 19-22  
**Sat-Sun** 11:30-15 19-22

## Contacts

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