



@bellaitalia locanda



locandabellaitalia

EST.



2003

Locanda Bella Italia

BISTECCHERIA GOURMET

-STARTERS-

CHEESE SELECTION

SMALL PRODUCERS CHEESE
WITH HONEY, MUSTARD AND JAM

17

ANTIPASTO DEL PRESIDENTE

SELECTION OF ITALIAN SALAMI
WITH HOMEMADE FLAT BREAD AND
GIARDINIERA

20

FILLET TARTARE

KNIFE CUT

16

LA BURRATA

and LANGHIRANO HAM

WITH A TOMATO AND A BASIL ICE
CREAM

15

POCHÈ EGG

CREAMY, CRISPY, TASTY AND
SEASONAL: ASK FOR TODAY'S VERSION

14

LA PARMIGIANA

AUBERGINE PARMIGIANA

15

DRY AGED FILLET SASHIMI

NON-TYPICAL CECICHE

15

FENNEL BASKET

WITH ORANGE, PECORINO DI
FOSSA AND ALMONDS

13

-PASTA & CO.-

TAGLIOLINI DELLA BELLA ITALIA

HOMEMADE TAGLIOLINI, A
THIRTY YEARS OLD RECIPE

13

TAGLIATELLA

OLD-STYLE RAGOUT

14

GNOCCHI

LET US INSPIRE YOU WITH
OUR GNOCCHI OF THE DAY

14

TORTELLI DRY AGED

CACIO-PEPE AND
HAZELNUTS

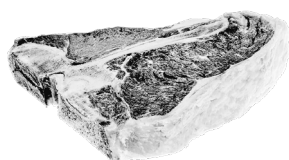
14

RISOTTO della LOCANDA

LET US INSPIRE YOU WITH OUR
RISOTTO OF THE DAY

12-16

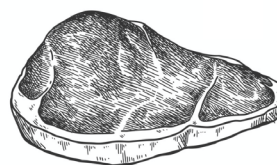
LA FIORENTINA



THE REAL -ONE-: FROM REAL HEIFERS, WITH
A CENTRAL T-BONE IT IS AT LEAST FOUR
FINGERS TALL WITH A

MINIMUM WEIGHT OF 1.3 kg
IT IS PERFECT FOR SHARING!
6.0 euro/etto

BISTECCA DELLA LOCANDA



DRY AGED RIBEYE (WITH BONE) WITH
SUPERLATIVE TASTING QUALITIES. CUTS ARE
USUALLY SMALLER THAN THE FIORENTINAS
ASK US FOR TODAY'S BISTECCA!

6.0-7.5 euro/etto

COOKING GUIDE:

ALL OUR BEEF IS SERVED RED ENSURING THAT ONLY A
LIMITED AMOUNT OF JUICES ARE LEFT ON THE PLATE.

IF YOU LOVE WELL COOKED MEAT:

WE WILL BE HAPPY TO PROCEED WITH THE COOKING YOU
PREFER, WARNING YOU THAT MATURED MEAT, IF WELL
COOKED, COULD LOSE ITS TENDERNESS!

-ALWAYS FROM THE COALS...-

BEEF FILLET

(200 gr.)

25

BEEF FILLET CUT

WITH RUCOLA

25

VEAL CHOP

OF VITELLO

22

PICANHA

(250 gr.)

23

RIB OF BEEF

(450/500gr.)

25

LOCAL CHICKEN

(half chicken)

16

SOUS VIDE RIBS

(6 ribs.)

18

-SIDES-

MIXED SIDES

PAN-ROASTED POTATOES
AND SEASONAL VEGETABLES

10

POTATOES

PAN-ROASTED POTATOES

5

SEASONAL VEGETABLES

COOKED MIXED VEGETABLES

5

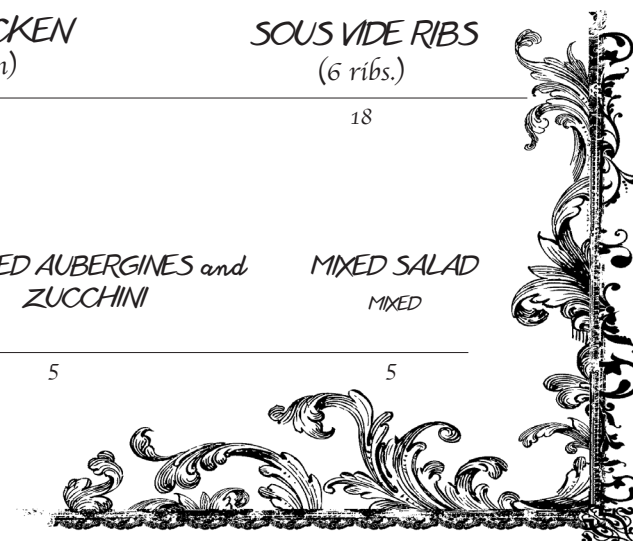
GRILLED AUBERGINES and ZUCCHINI

5

MIXED SALAD

MIXED

5



*A visit to Locanda become
experience thanks to our menus...*

LOCANDA'S MENUS...

THE CLASSIC

ANTIPASTO DEL PRESIDENTE FOR SHARING:

SELECTION OF ITALIAN SALAMI WITH HOMEMADE
FLAT BREAD AND GIARDINIERA

LA FIORENTINA

THE REAL ONE.

FROM REAL HEIFERS, WITH A CENTRAL T-BONE

IT IS AT LEAST FOUR FINGERS TALL WITH A

MINIMUM WEIGHT OF HALF KG PER PERSON.

SERVED WITH MIXED SIDES!

DESSERT

YOUR CHOICE FROM OUR DESSERT MENU!

€ 55

THE MODERN

EACH GUEST CAN CHOOSE

A STARTER FROM OUR A LA CARTE MENU

DO YOU PREFER SHARING: TELL OUR STAFF!

LA FIORENTINA

THE REAL ONE:

FROM REAL HEIFERS, WITH A CENTRAL T-BONE

IT IS AT LEAST FOUR FINGERS TALL WITH A

MINIMUM WEIGHT OF HALF KG PER PERSON.

SERVED WITH MIXED SIDES!

DESSERT

YOUR CHOICE FROM OUR DESSERT MENU!

€ 60

... for the most demanding palates

LOCANDA 'S SPECIAL MENU

ANTIPASTI DELLA TRADIZIONE

SELECTION OF THE STARTERS THAT MADE OUR HISTORY! (PLUS A SEASONAL)

- KNIFE CUT FILLET TARTARE
- FENNEL BASKET WITH ORANGE, PECORINO DI FOSSA AND ALMONDS
- AUBERGINE PARMIGIANA

LA FIORENTINA

THE REAL ONE:

FROM REAL HEIFERS, WITH A CENTRAL T-BONE IT IS AT LEAST FOUR FINGERS TALL WITH A

MINIMUM WEIGHT OF HALF KG PER PERSON.

DESSERT

YOUR CHOICE FROM OUR DESSERT MENU!

€ 70

LITTLE RULES

- MENUS MUST BE CHOSEN BY ALL GUESTS.
- YOU CAN ADD ANY DISH TO THE MENU AS YOU LIKE FROM OUR A-LA-CARTE MENU, FOR THE PRICE ON THE MENU.
- DRINKS AND SERVICE ARE EXCLUDED.

-DRINKS-

| | | | | | |
|---------------------|------|-----------------------|------------|---------------------|------------|
| Mineral water | 3.50 | Ayinger beer lt. 0,33 | 6.00 | Grappe | 4.00/12.00 |
| Galvanina lt. 0,355 | 4.50 | Coffe | 1.80 | Distillati Speciali | 4.00/12.00 |
| Soft drinks | 3.50 | Amari | 4.00/12.00 | Service | 3.00 |

If you have allergies or intolerances and have any doubts about our preparations ask the staff.

Allergens are: Cereals, Shellfish, Eggs, Fish, Peanuts, Soy, Milk, Nuts, Celery, Mustard, Sesame seeds, Sulfur dioxide and sulfites, Lupine, Mollusks and everything derived from these products!

...Did you know?

The Locanda also has 6 rooms where you can stay?

And did you know that during the summer there is the possibility to spend a day of relaxation in our exclusive pool area? If you are organizing an event, also talk to us!

The 11 hectares of our property could be right for you.