





ANTICA LOCANDA
DEL FALCO



APERITIVO

RHUBARB SPRITZ

Rabarbaro Zucca, sparkling wine, Soda 9.00

AMERI-CHINA

China Clementi, Bitter Campari, Red Vermouth, Soda 12.00

I TONICISSIMI

Amaro Ramazzotti & Tonic 9.00

Amarot "8" & Tonic 10.00

Tanqueray London Dry Gin & Tonic 12.00

Malfy Gin & Tonic 12.00

Thomas Dakin London Dry Gin & Tonic 14.00

Bobbium Gin & Tonic 14.00

KOMBUCHA (alcohol free)

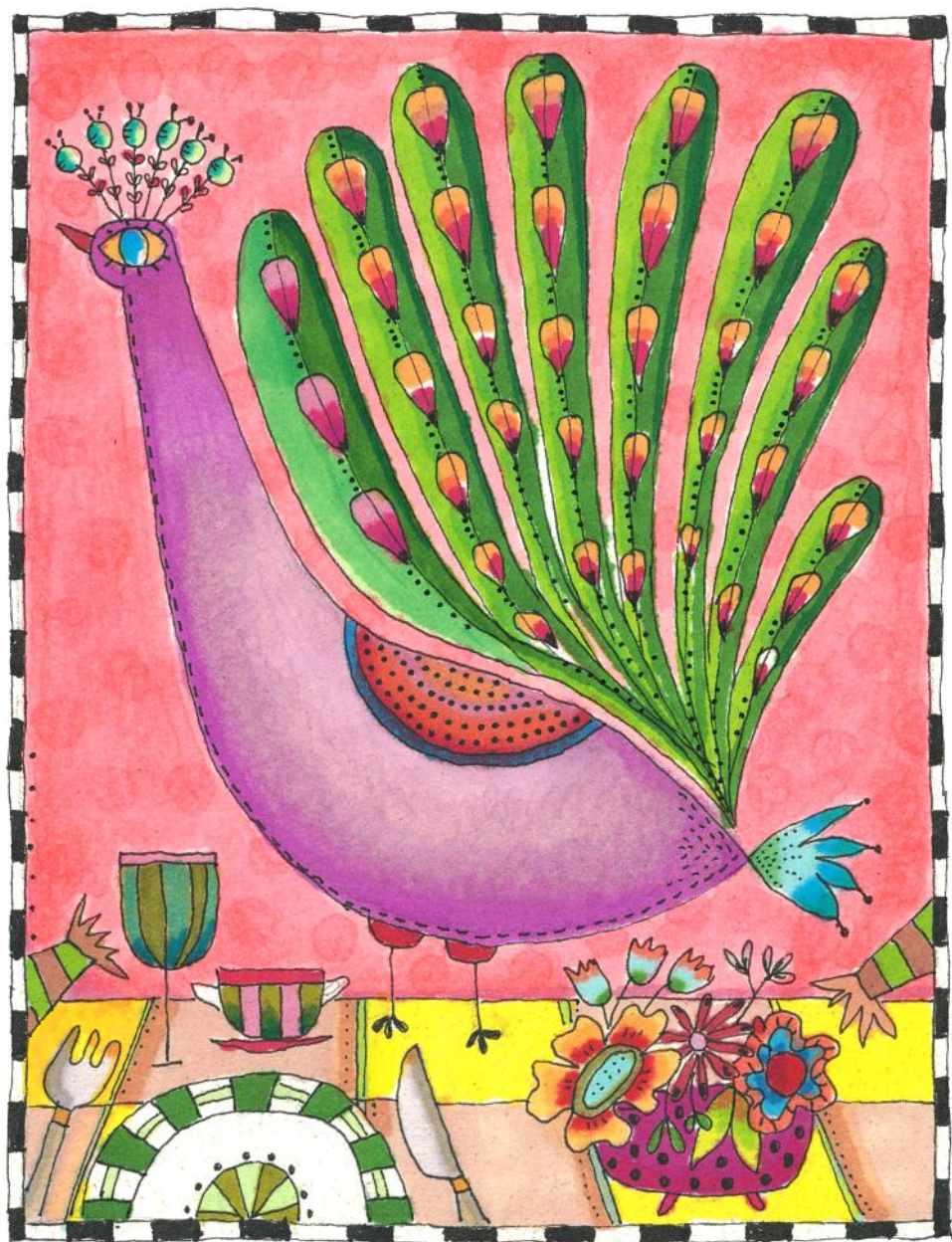
Home made kombucha 6.00

VIBRANTONE (alcohol free)

Martini Vibrante, grapefruit soda 9.00

GIN 0.0 & TONIC (alcohol free)

Tanqueray 0.0% & Tonic 12.00





L'INIZIO

ASSORTED CURED MEATS SELECTION

sliced cured meats: coppa, salame, pancetta (12) served with
home-made pickled assorted vegetables (9,12) 🌾🧄 18.00

BEEF TARTARE

with agretti salad, strawberries,
lovage mayonnaise (3) 🌾 🍷 20.00

GRILLED WHITE ASPARAGUS

with egg yolk cream, Piacenza asparagus glaze,
Beurre blanc, wild garlic oil (3,7,12) 🌾🧄🌿 18.00

EEL

Grilled and glazed in a spicy-sweet sauce, with green apple,
celery, white turnip, sesame, sorrel (4,6,9,10,11,12) 🌾 🍷 24.00

CHICKPEA TEMPEH

with carrot variations, amaranth popcorn,
brewer's yeast sauce (6,7) 🌾🧄🌿 16.00



LA PASTA

TORTELLI PIACENTINI


Typical stuffed pasta* filled with ricotta and spinaches

with sage and butter sauce (1,3,7) 	16.00
with mushroom sauce (1,3,7,12)  	18.00

ricotta by "Industria Casearia Serafini" - Gossolengo (PC)


PISAREI E FASÖ

Traditional hand-rolled tiny dumpling shaped pasta*

with tomato and bean sauce* (1,7,9,12) 	15.00
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PEA GNOCCHI

with cardoncelli mushroom ragù, fontina cheese sauce,

peas and their shoots, leek oil (1,3,7,12) 	18.00
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LINGUINE

With razor clams, sake, snow peas,

chickpea miso, marigold (1,7,12,14) 	24.00
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CEDAR AND SAFFRON RISOTTO

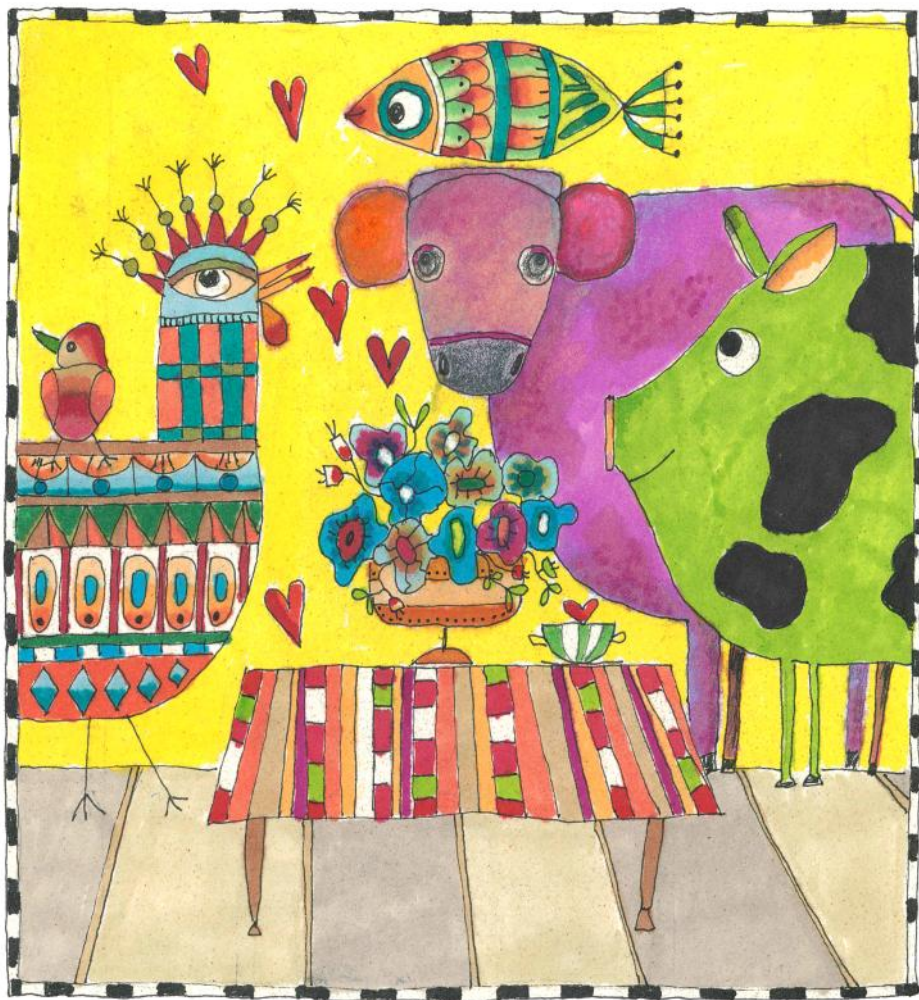
with local Trebbia Valley saffron,

stewed rabbit meatballs with marjoram (3,7,9) 	22.00
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rice by "Riserva San Massimo" - Groppello Cairoli (PV)

saffron by "I Fontanini" - Bobbio (PC)

CARNE O PESCE




VEAL SWEETBREADS

with fava bean cream, pecorino cheese sauce,

hazelnut butter, mint oil (7,9,12)  28.00

GUINEA FOWL

with stuffed morels, savory chamomile zabaglione,

grilled green asparagus, wild garlic (3,7,12)   26.00

Guinea Fowl by "Az. Agr. Laura Peri" - Monteverchi (AR)

LOCAL BABY GOAT



with grilled lettuce, Green Goddess sauce, rhubarb pickles,

flatbread with shredded shoulder (1,3,7,9) 28.00

baby goat by "Il Boscasso" - Ruino (PV)

MULLET

with artichokes, Tom Kha sauce,

fig leaf oil (4,7)   30.00

RIB-EYE STEAK

Aged and refined for 35 days  without bone 7.50 / hg

AMICI ARTIGIANI

Mucinasso PC - **ZONI FILIPPO**

Montevarchi AR- **AZ. AGR. LAURA PERI**

Borgonovo PC- **CASEIFICIO VALTIDONE**

Sariano PC - **BIOFILIA**

Turro di Podenzano PC - **SANDRA BOZZARELLI**

Ruino PV - **IL BOSCATO**

Piacenza PC - **BAGAI**

Piacenza PC - **CHIERE**

Ottavello PC - **A PIEDI NUDI NELLA LAVANDA**

Bobbio PC - **ZAFFERANO I FONTANINI**

San Nicolò di Rottofreno PC - **PEZZA GIULIO E ALESSANDRO**

Gabbioneta-Binanuova CR - **AZ. AGR. BETTELLA**

Piacenza PC - **CAMPO DEI FRUTTI**

Gropparello PC - **BONONI GIANPAOLO**

Bobbio PC - **LA LUMACA BOBBIESE**

Rivalta PC - **CASCINA BRONTOLA**

Pianello Val Tidone PC - **SALUMIFICIO CHIARONE**

Gragnano Trebbiense PC - **MOLINO DALLAGIOVANNA**

Agazzano PC - **THE GARDENER**

Groppello Cairoli PV - **RISERVA SAN MASSIMO**

San Nicolò PC - **LA BOTTEGA DEL PARMIGIANO**

Piacenza PC - **CASA SORESSI**

Carpaneto P.no PC - **SALUMIFICIO GIORDANO**

Piacenza PC - **BRICCHI SIMONE**

Piacenza PC - **AGRIFRUTTA**

Parazzuolo GE - **FUNGAVETO**



TOGETHER WITH THEM MANY SMALL AND LARGE PRODUCERS

LA MARGHERITA – Vernasca PC

TENUTA BORRI – Travo PC

IL POGGIO – Travo PC

MARENGONI – Ponte dell’Olio PC

LA STOPPA – Rivergaro PC

F.LLI PIACENTINI – Ziano Piacentino PC

LURETTA – Gazzola PC

UCCELLAIA – Vigolzone PC

LUSENTI – Ziano Piacentino PC

BARACCONI – Ponte dell’Olio PC

IL MAIOLO - Cassano PC

LABRÉ – Vigolzone PC

CASTELLO DI LUZZANO – Rovescala PV

SOLENGHI – Borgonovo Val Tidone PC

PODERE PAGANINI - Travo PC

CA’ NOVA GUALDANA – Val Tidone PC

BARATTIERI – Vigolzone PC

LA TOSA – Vigolzone PC

SACCOMANI – Lugagnano Val d’Arda PC

TORRE FORNELLO - Ziano Piacentino PC

FILAROLE - Pianello Val Tidone PC

IL POGGIARELLO - Travo PC

SHUN MINOWA - Travo PC

MARCO CORDANI - Carpaneto Piacentino PC

CASCINOTTA DI RIZZOLO - San Giorgio Piacentino PC

VILLA BELLARIA - Rivergaro PC

VALLA - Ziano Piacentino PC





WHO, WITH THEIR HARD WORK, DO HONOR TO OUR LANDS



DOLCETTI

RICE AND MILK

with strawberries, peas, rhubarb, candied lemon,

almond milk (7,8)   10.00

BONÈT

with salted caramel and chantilly (3,7,8,12)   10.00



PARIS-BREAST

with popcorn ganache, peanut praline, caramelized popcorn,

cola and lemon granita (1,3,5,7,8)  12.00

WHITE CHOCOLATE FOAM

with cat's tongue biscuit, candied citrus,

basil and pollen (3,7)   10.00

pollen by "Az. Agr. Biofilia" - Sariano (PC)

BACI DI DAMA AND PASSITO WINE

hazelnuts biscuits with chocolate filling served with sweet wine

Malvasia di Candia Passito - Romagnoli PC (1,7,8)  10.00

ICE-CREAM

homemade ice-cream (7) 🌾 🍃	8.00
variegated with in syrup cherries (7,12) 🌾 🍃	9.00

MARINA'S SORBET

Seasonal sorbet 🌾 🍃	7.00
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VINI DOLCI

MALVASIA "LUNA DI CANDIA" PASSITO

Cantine Valtidone - Borgonovo Val Tidone PC	6.00
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PINEAU DES CHARENTES

François Voyer – Francia	8.00
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MOSCATO DELLO ZUCCO

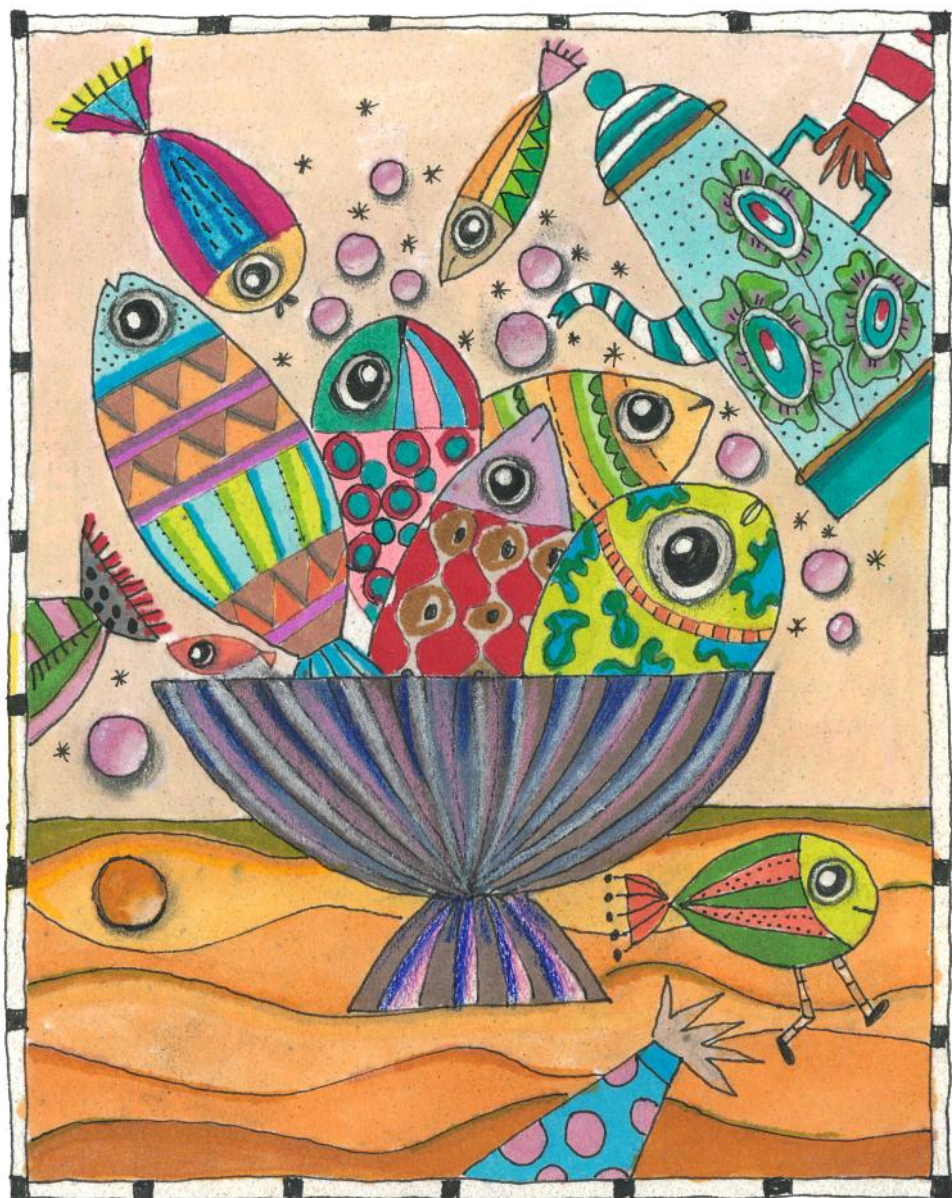
Cusumano - Sicilia	12.00
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VIN SANTO "SANT'ANTIMO" 2009

Tenuta Il Poggione – Toscana	15.00
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VIOGNIER "TAJA"

Tenuta Dodici - Toscana	16.00
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AMARI E DIGESTIVI

AMARI NAZIONALI ED ESTERI

Centum Herbis 1888 - Bordiga (CN)	5.00
Amarot "8" - Torino (TO)	5.00
Amaro Camatti - Genova (GE)	5.00
Montamaro Chiot - Bordiga (CN)	5.00
Tarassaco Colombo - Salsomaggiore Terme (PR)	5.00
Nocino di Noceto riserva - Noceto (PR)	5.00
Amaro Dente di Leone Valdotaine - Saint Marcel (AO)	5.00
Amaro Dente di Leone Valdotaine al Whiskey - Saint Marcel (AO)	6.00
Amaro Erbes - Fondi (LT)	5.00
Amaro Eroico - Altomonte (CS)	5.00
Distillerie Negroni Pere Williams e Brandy - Mareno di Piave (TV)	6.00
China Clementi - Fivizzano (MS)	6.00
Amaro Nonino Quintessentia Riserva - Pavia di Udine (UD)	6.00
Zwack "Unicum" - Budapest (Ungheria)	5.00
"Black Balsam" - Riga (Lettonia)	5.00
Chartreuse verte - Voiron (Francia)	8.00

GRAPPE E BRANDY NAZIONALI

Grappa "Distina" - Piacenza (PC)	da 6.00 a 12.00
Grappa di Torrette "La Valdotaine" - Saint Marcel (AO)	6.00
Grappa "Poli" - Schiavon (VI)	6.00
Grappa "Romano Levi" - Neive (CN)	da 8.00 a 12.00
Grappa "Storica - Domenis" - Cividale del Friuli (UD)	6.00
Grappa Bepi Tosolini - Marsure di Povoletto (UD)	6.00
Grappa "Capovilla" - Rosà (VI)	da 8.00 a 12.00
Grappa Riserva "Berta" - Mombaruzzo (AT)	14.00
Brandy "EVO" - Nervesa della Battaglia (TV)	6.00
Brandy Riserva "Erouva Pellegrini" - Cisano Bergamasco (BG)	8.00

MARINA



DISTILLATI ESTERI

Brandy "Grand Duque d'Alba" - Spagna	6.00
Armagnac Ténarèze X.O. "Rounagle" - Francia	10.00
Bas-Armagnac "Dartigalongue" - Francia	10.00
Cognac VSOP "Voyer" - Francia	12.00
Cognac Pale&Dry "Delamain" - Francia	12.00
Calvados VSOP "Chateaux du Breuil" - Francia	8.00
Calvados "Le compte" 12 anni - Francia	10.00
Rhum agricole "Karukera" - Guadalupe	10.00
Rhum Gold "Zaka" - Martinica	8.00
Rhum Vieux "Neisson" - Martinica	12.00
Rum Reserva Exclusiva "Dipolmàtico" - Venezuela	8.00
Rum "Hampden Estate" 8 anni - Jamaica	10.00
Ron Reserva 7 anni "Eminente" - Cuba	8.00
Ron 5+5 "Dos Maderas" - Caraibi/Spagna	8.00
Irish whiskey "West Cork" 10 anni - Irlanda	8.00
Scotch "Laphroaig" 10 anni -	10.00
Scotch "Lagavulin" 16 anni - Scozia	12.00
Scotch "Lagavulin" Double Matured - Scozia	16.00
Scotch Doublewood 12 anni "The Balvenie" - Scozia	12.00
Scotch "Kilchoman" Sanaig - Scozia	12.00
Scotch "Glenmorangie" 10 anni - Scozia	8.00
Whisky "Nikka" From the Barrel - Giappone	10.00
Whisky "Kinsei" - Giappone	8.00
Bourbon Whiskey "Russell's Reserve" - Kentucky U.S.A.	10.00
Whisky "Lasdoux" - Francia	10.00

ALTRE BEVANDE

Acqua minerale - Naturale/Frizzante 750ml	4.00
Bibite.....	4.50
Caffè espresso	2.50
Beer Zwickl - Helles / Keller 500ml	6.00
Beer Chimay - Brune 330ml	7.00
COPERTO - Pane del laboratorio "Chiere" di Piacenza - PC (1,7)	4.00



ALLERGIE? INTOLLERANZE?



gluten-free



vegetarian



contains garlic



spicy

Half portion costs 70% of original price. Some dishes cannot be served as half portion.

We kindly ask you to inform our staff in case of food allergies or intolerances (Reg. UE n. 1169/2011).

We point out that in compliance with the provisions of Annex II of EU Reg. No. 1169/2011 the products described above may contain, as an ingredient or in traces (as they are processed in the same environment) the following substances or their derivative products:

1. **Cereals containing gluten**, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof
2. **Crustaceans** and products thereof
3. **Eggs** and products thereof
4. **Fish** and products thereof
5. **Peanuts** and products thereof
6. **Soybeans** and products thereof
7. **Milk** and products thereof (including lactose)
8. **Nuts**, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof
9. **Celery** and products thereof
10. **Mustard** and products thereof
11. **Sesame seeds** and products thereof
12. **Sulphur dioxide and sulphites** at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂
13. **Lupin** and products thereof
14. **Molluscs** and products thereof

Note: we inform our guests that salt enriched with iodine is used, in compliance with the provisions of Law no. 55 of 21 March 2005

Guests at risk of favism hemolytic crisis are advised that this business processes fresh **fava beans**

Some of our products may have been subjected to a blast chilling process to comply with Ministry of Health circulars.

For any information regarding the use of thawed products, please contact our staff.

GLOSSARY FOR THE CURIOUS

The ingredients used for the dishes on the menu are all homemade and are crafted with an eye to showcasing the local produce.

Here's some brief information about our spring dishes on the menu:

SWEET AND SPICY SAUCE: It takes inspiration by Asian sauces made with rice vinegar, chili pepper, cornstarch, and sugar. Our version is made with apple juice and vinegar, chili pepper, and cornstarch.

YEAST SAUCE: A sauce made with brewer's yeast (deactivated), rice vinegar, soy sauce, and garlic. It reminds us of the juices from traditional roasts.

GREEN GODDESS SAUCE: A salad dressing generally made with mayonnaise, yogurt, avocado, and aromatic herbs. In our version, we also use wild spring herbs, such as wild garlic.

TOM KHA SAUCE: Originally from Thailand, this sauce is made with lemongrass, lime kefir leaves, ginger, chili pepper, coconut milk, and chicken broth (in the "Gai" version). In our version, we use the fish trimmings to thicken the sauce.

CHICKPEA MISO: Miso is a flavoring used in many Asian cuisines. It is made from grains or legumes inoculated with *Aspergillus oryzae* spores, traditionally rice or soybeans boiled with salt (aged for at least 3 months). In our version, we use chickpeas from the "Trebbiola" farm in Rivergaro.

PICKLE: it is a sweet and sour brine made from sugar, water, vinegar, and salt used to preserve vegetables.

TEMPEH: A fermented food made from yellow soybeans. It is obtained by inoculating the legumes with *Rhizopus oligosporus* spores. The resulting flavor, bold and with hints of walnuts and mushrooms, makes it resemble a "vegetable meat."


For further information, please contact our staff!



ANTICA LOCANDA DEL FALCO

Castello di Rivalta, 4 - 29010 Gazzola (PC)

www.locandadelfalco.com

 [locandadelfalco](https://www.instagram.com/locandadelfalco)

CLOSED ON TUESDAY