

List of ingredients relevant to allergies and intolerances.

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| 1. Contains gluten (e.g. wheat, rye, barley, oats, spelt, kamut or their derivatives.) | cashews, pecans, Brazil nuts, pistachios, macadamia nuts and Queensland nuts, and nut products) |
| 2. Crustaceans (and crustacean products)   | 9. Celery (and celery products)   |
| 3. Eggs (and egg products)   | 10. Mustard (and mustard products)  |
| 4. Fish (and fish products)  | 11. Sesame seeds (and sesame products)  |
| 5. Peanuts (and peanut-based products)   | 12. The presence of sulfur dioxide and sulphites even below 10 mg/kg are recorded               |
| 6. Soy and soy products  | 13. Lupin and (lupin-based products based)  |
| 7. Milk and milk-based products (including lactose)                                    | 14. Mussels and products based on molluscs  |
| 8. Nuts, (e.g. almonds, hazelnuts, walnuts,  |   |

We report the use of iodine-enriched salt in compliance with the provisions of Law no.55 of 21st March, 2005.

Antica Locanda del Falco

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**CLOSED ON TUESDAYS**



*Menu*

SPRING 2017  
April



## Starters

A selection of DOP (PDO) sliced cold meats: coppa, salami, pancetta, prosciutto and lard <sup>(12)</sup>	€ 15,00	
Accompanied with our hand-picked pickled assorted vegetables <sup>(9,12)</sup> including courgettes, eggplants and char-grilled peppers		VC
Roulade of rabbit stuffed with foie gras and porcini mushrooms, on celeriac puree <sup>(7,8,9)</sup>	€ 15,00	C
Lukewarm terrine of Sturgeon <sup>(4,9,12)</sup> with a caper and lemon sauce	€ 18,00	C
Asparagus flan <sup>(3)</sup> with Parmesan cheese <sup>(7)</sup> sauce and bacon	€ 14,00	C
Spring salad with eggs, asparagus, strawberries, goat cheese, pine nuts, sunflower seed dressed with honey lemon sauce	€ 13,50	C
Warm cod salad <sup>(4,9,12)</sup> with a raspberry marinade of cherry tomatoes, black olives and red onions	€ 13,50	C

### Tasting plate (minimum 2 people) from the meat and fish above:

A selection of DOP sliced cold meats (PDO= Protected Designation of Origin): - Coppa, salami, pancetta, prosciutto and lardo <sup>(12)</sup> - Accompanied with our own assorted pickled vegetables including courgettes, eggplants and char-grilled peppers <sup>(9,12)</sup> - Warm cod salad with a raspberry marinade of cherry tomatoes, black olives and red onions <sup>(4,9,12)</sup>	€ 18,00 PRO CAPITE	
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## Pasta

Tortelli, typical fresh home-made pasta, <sup>(1,3,7)</sup> filled with ricotta and spinach in a sage butter <sup>(3)</sup> sauce	€ 12,50	V
Pisarei e fasö <sup>(1,9,12)</sup> (a typical local Piacenza dish: hand-rolled tiny dumpling shaped pasta in a tomato and bean sauce)	€ 11,50	
Creamy tagliolini (very thin tagliatelle type pasta <sup>(1,3)</sup> with mullet roe, salt cod <sup>(7)</sup> , on asparagus cream <sup>(4)</sup> )	€ 15,00	
Anolini (homemade round, small meat-filled ravioli) in a clear chicken broth <sup>(1,3,9)</sup>	€ 15,00	
Dumplings peas with red shrimp from Sicily on leek sauce and Castelmagno DOP -cow's milk cheese from Piedmont DOP <sup>(1,2,3,7,9,12)</sup>	€ 15,50	
Duck ravioli on bean cream and fresh Tuscan Pecorino <sup>(1,3,7)</sup>	€ 15,00	

### Taste 2 of our local specialities (minimum 2 people):

- Homemade tortelli <sup>(1,3,7)</sup> filled with ricotta and spinach in a sage butter <sup>(3)</sup> sauce - Pisarei e fasö <sup>(1,9,12)</sup> (a typical local Piacenza dish: hand-rolled tiny dumpling shaped pasta in a tomato and bean sauce)	€ 15,00 PRO CAPITE	
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...possible inspiration of the day... you are in Italy!



## Main Courses

Baby pork <sup>(7,9,12)</sup> roasted with ginger and honey, with a pureed broccoli sauce	€ 14,50	C
Carpaccio of Piedmontese Scottona (heifer) with Parmigiano-Reggiano <sup>(7)</sup> shavings and sliced celery <sup>(9)</sup>	€ 14,50	C
Knife-chopped Piedmontese Scottona (heifer) tartare with Dijon mustard <sup>(10)</sup> and finely chopped black olives <sup>(12)</sup> , anchovies <sup>(4,12)</sup> , cucumber <sup>(12)</sup> , red and yellow peppers and spring onions seved aside	€ 18,00	C
Grilled sirloin on the bone (by weight)	€ 46,00/kg	C
Deboned grilled sirloin (by weight)	€ 50,00/kg	C
Breast of guinea fowl cooked in smoothness on cream of peas and crispy bacon	€ 18,00	
Lamb chops in a white pepper crust <sup>(1)</sup>	€ 20,00	

## ...by Order only

Our delicious oven baked veal shank <sup>(9,12)</sup> (minimum order for 4)	€ 14,00	C
Tasting menu TOMO:PUNTOUNO at lunch and dinner from Wednesday to Friday	€ 55,00	

## Seasonal Side dishes

Roast potatoes done with lard, rosemary and juniper berries	€ 4,00	C
Asparagus in oil and lemon sauce	€ 5,00	VC
A mixture of salad greens, celery <sup>(9)</sup> , carrots, radishes, tomatoes and red and yellow peppers...	€ 5,00	VC

## Cheese

A selection of cheeses:* Parmigiano-Reggiano, matured Pecorino from Sardinia, creamy Italian Gorgonzola, strong Italian Gorgonzola, Roquefort,... <sup>(7)</sup>	€ 11,00	VC
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\*Can vary according to seasonal availability

Coffee	€ 2,00
Coffee served with Cantucci and regional biscuits	€ 4,00
Mineral Water (still or sparkling)	€ 2,50
Cover charge	
Homemade bread <sup>(1)</sup> and focaccia <sup>(1,7)*</sup>	€ 2,50

\*Our focaccia is only served at dinner time