

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 MONDAY TO DINNER AND TUESDAY



Menu

AUTUMN 2017
November



Starters

A selection of PDO* sliced cold meats: coppa, salami, pancetta, prosciutto and lard ⁽¹²⁾	€ 15.00	
Accompanied with our hand-picked pickled assorted vegetables ^(9,12) including courgettes, eggplants and char-grilled peppers		VG
Trepid quail terrine with foie gras sauce ^(3,7,9)	€ 20.00	
Artichoke heart with Sicilia red shrimp on topinambour cream ^(2,7,9)	€ 18.00	C
Autumn salad with radicchio, blue cheeses, chestnuts, pears, raspberries, pomgranates, citronette sauce ^(7,8,12)	€ 13.50	VG
Warm cod salad ^(4,9,12) 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 PDO* sliced cold meats (PDO= Protected Designation of Origin): - Coppa, salami, pancetta, prosciutto and lardo ⁽¹²⁾ - Accompanied with our own assorted pickled vegetables including courgettes, eggplants and char-grilled peppers ^(9,12) - Warm cod salad with a raspberry marinade of cherry tomatoes, black olives and red onions ^(4,9,12)	€ 18.00 PRO CAPITE	

Pasta

Tortelli, typical fresh home-made pasta, ^(1,3,7) filled with ricotta and spinach in a sage butter ⁽³⁾ sauce	€ 12.50	V
Pisarei e fasö ^(1,7,9,12) (a typical local Piacenza dish: hand-rolled tiny dumpling shaped pasta in a tomato and bean sauce)	€ 11.50	
Tagliolini in dry porcini mushroom sauce ^(1,3,7,9)	€ 14.00	V
Anolini (homemade round, small meat-filled ravioli) in a clear chicken broth ^(1,3,7,8,9)	€ 15.00	
Handicrafts fusilli with squid, shrimp, mussels, clams, spinach sauce and black sepia ^(1,2,4,9)	€ 16.00	
Pumpkin dumplings with parmigiano-reggiano cream, almond liqueur and poppy seed ^(1,7,5)	€ 14.00	V
Taste 3 of our local specialities (minimum 2 people):		
- Tortelli filled with ricotta and spinach in a sage butter sauce ^(1,3,7) - Pisarei e fasö ^(1,7,9,12) - Tagliolini in dry porcini mushroom sauce ^(1,3,7,9)	€ 18.00 PRO CAPITE	

...possible inspiration of the day... you are in Italy!



Main Courses

Baby pork ^(7,9,12) roasted with ginger and honey, with a apple sauce	€ 14.50	C
Braised beef, glazed with Gutturnio, with potato puree ^(1,7,9)	€ 15.00	
Carpaccio of Piedmontese beef with shavings of Parmesan ⁽⁷⁾ and sliced celery ⁽⁹⁾	€ 15.00	C
Piedmontese beef tartare with Dijon mustard ⁽¹⁰⁾ and finely chopped black olives ⁽¹²⁾ , anchovies ^(4,12) , cucumber ⁽¹²⁾ , red and yellow peppers and spring onions	€ 18.00	C
Grilled sirloin on the bone (by weight)	€ 50.00/kg	C
Deboned grilled sirloin (by weight)	€ 55.00/kg	C
Lamb chops in crust of thyme bread, glazed chestnuts and pumpkin puree ^(1,3,7,9)	€ 20.00	
Guinea-fowl breast, softly cooked, on cauliflower cream and red beetroot ^(7,9)	€ 20.00	C
Sturgeon ^(4,9,12) with a caper and lemon sauce	€ 18.00	C

...by Order only

Our delicious oven baked veal shank ^(9,12) (minimum order for 4)	€ 14.00	C
Tasting menu TOMO.PUNTOQUATTRO at lunch and dinner from Wednesday to Friday	€ 65.00	

Seasonal Side dishes

Roast potatoes done with lard, rosemary and juniper berries	€ 4.00	C
Artichokes devilled style	€ 6.00	C
A mixture of salad greens, celery ⁽⁹⁾ , carrots, radishes, tomatoes and red and yellow peppers...	€ 5.00	VG

Cheese

A selection of cheeses:* Parmigiano-Reggiano, matured Pecorino from Sardinia, creamy Italian Gorgonzola, strong Italian Gorgonzola, Roquefort,... ⁽⁷⁾	€ 11.00	VG
<small>*Can vary according to seasonal availability</small>		

Coffee	€ 2.00
Coffee served with Cantucci and regional biscuits	€ 4.00
Mineral Water (still or sparkling)	€ 2.50
Cover charge	
Homemade bread ⁽¹⁾ and focaccia ^{(1,7)*}	€ 2.50
<small>*Our focaccia is only served at dinner time</small>	