

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 <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
Trepid quail terrine with foie gras sauce <sup>(3,7,9)</sup>	€ 20.00	
Artichoke heart with Sicilia red shrimp on topinambour cream <sup>(2,7,9)</sup>	€ 18.00	C
Autumn salad with radicchio, blue cheeses, chestnuts, pears, raspberries, pomgranates, citronette sauce <sup>(7,8,12)</sup>	€ 13.50	VC
Warm cod salad <sup>(4,9,12)</sup> with a raspberry marinade of cherry tomatoes, black olives and red onions	€ 13.50	C
<b>Tasting plate (minimum 2 people) from the meat and fish above:</b>		
A selection of PDO* 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	

## 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>(1,7,9,12)</sup> (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 <sup>(1,3,7,9)</sup>	€ 14.00	V
Anolini (homemade round, small meat-filled ravioli) in a clear chicken broth <sup>(1,3,7,8,9)</sup>	€ 15.00	
Handicrafts fusilli with squid, shrimp, mussels, clams, spinach sauce and black sepia <sup>(1,2,4,9)</sup>	€ 16.00	
Pumpkin dumplings with parmigiano-reggiano cream, almond liqueur and poppy seed <sup>(1,7,5)</sup>	€ 14.00	V
<b>Taste 3 of our local specialities (minimum 2 people):</b>		
- Tortelli filled with ricotta and spinach in a sage butter sauce <sup>(1,3,7)</sup> - Pisarei e fasö <sup>(1,7,9,12)</sup> - Tagliolini in dry porcini mushroom sauce <sup>(1,3,7,9)</sup>	€ 18.00 PRO CAPITE	

...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 apple sauce	€ 14.50	C
Braised beef, glazed with Gutturnio, with potato puree <sup>(1,7,9)</sup>	€ 15.00	
Carpaccio of Piedmontese beef with shavings of Parmesan <sup>(7)</sup> and sliced celery <sup>(9)</sup>	€ 15.00	C
Piedmontese beef 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	€ 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 <sup>(1,3,7,9)</sup>	€ 20.00	
Guinea-fowl breast, softly cooked, on cauliflower cream and red beetroot <sup>(7,9)</sup>	€ 20.00	C
Sturgeon <sup>(4,9,12)</sup> with a caper and lemon sauce	€ 18.00	C

## ...by Order only

Our delicious oven baked veal shank <sup>(9,12)</sup> (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 <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
<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 <sup>(1)</sup> and focaccia <sup>(1,7)*</sup>	€ 2.50
<small>*Our focaccia is only served at dinner time</small>	