

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.

\* The fish intended to be consumed raw or practically raw was subjected to pre-cleaning treatment in accordance with the requirements of EC Regulation 853/2004, Annex III, Section VIII, Chapter 3, letter D, point 3

\* Some daily house productions may occasionally have been subjected to the abatement procedure to comply with the provisions of the Ministry of Health circulars.

**Antica Locanda del Falco**

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**CLOSED ON MONDAY TO DINNER AND TUESDAY**



*Menu*

WINTER 2018  
January / February



## 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
Breton oysters with soft rosemary potatoes and sparkling wine sauce <sup>(4,7)</sup>	€ 25.00	C
Tepid guinea fowl and foie gras goose terrine * with pears in syrup of Piacenza malvasia <sup>(7,9)</sup>	€ 20.00	C
Winter salad with radicchio, walnuts <sup>(8)</sup> , mushrooms, artichokes, smoked cheese <sup>(7)</sup> and bacon, quail eggs <sup>(3)</sup> , pears, vinaigrette <sup>(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 marinated in raspberry vinegar <sup>(12)</sup>	€ 14.00	C

## Pasta

Tortelli *, typical 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	
Topinambour risotto with schiitake mushrooms <sup>(7,9)</sup>	€ 18.00	VC
Gnocchi * of black cabbage with home's cotechino and parmesan cream <sup>(1,7,8)</sup>	€ 14.00	
Scampi * and cous-cous soup in shellfish broth <sup>(1,2,7,9)</sup>	€ 25.00	
<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>	€ 18.50 PRO CAPITE	
- Pisarei * e fasö <sup>(1,7,9,12)</sup>		
- Tagliolini * in dry porcini mushroom sauce <sup>(1,3,7,9)</sup>		

...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	€ 15.00	C
Braised beef, glazed with Gutturnio, with potato puree <sup>(1,7,9)</sup>	€ 15.00	
Piedmontese beef Carpaccio 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 fillet wrapped in turmeric mousse and cream of leeks <sup>(7,10)</sup>	€ 20.00	C
Sturgeon in bread crust with crispy herbs and tartar sauce <sup>(1,3,4)</sup>	€ 18.00	

## ...by Order only

Our delicious oven baked veal shank <sup>(9,12)</sup> (minimum order for 4)	€ 15.00	C
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## 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, Seasoned goat cheese, Brillat-Savarin,... <sup>(7)</sup>	€ 11.00	VC
<i>*Can vary according to seasonal availability</i>		

Coffee	€ 2.00
Mineral Water (still or sparkling)	€ 3.00
Cover charge	
Homemade bread <sup>(1)</sup> and focaccia <sup>(1,7)*</sup>	€ 2.50
<i>*Our focaccia is only served at dinner time</i>	