

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

SPRING 2018  
April

## TOMO.TASTING

5 culinaries € 60,00

(wines and beverages included)

Crusty nest with asparagus, pochè egg and Parmesan cream <sup>(1,3,7)</sup>

🕒 Stringoli beetroot with confit of scampi \* and friselle cream <sup>(1,2,3,7,9)</sup>

🕒 Mullet \* wrapped in squash blossoms, a bell pepper sauce and aubergine tartare <sup>(4,9)</sup>

Duck breast with spices and citrus fruit in rosè cooking with mixed salad <sup>(1,7,9)</sup>

Softness of chocolate with orange sause <sup>(1,3,7,8,12)</sup>



## 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
Crusty nest with asparagus, poché egg and parmesan cream <sup>(1,3,7)</sup>	€ 14.00	
Tepid guinea fowl and foie gras goose terrine * with pears in syrup of Piacenza malvasia <sup>(7,9)</sup>	€ 20.00	C
Spring salad with eggs <sup>(3)</sup> , asparagus, strawberries, goat cheese <sup>(7)</sup> , dressed with honey lemon sauce	€ 14.00	VC
Warm cod salad <sup>(4,9,12)</sup> with a raspberry marinade of cherry tomatoes, black olives and red onions marinade in raspberry vinegar <sup>(12)</sup>	€ 14.00	C
Sturgeon * <sup>(4,9,12)</sup> in oil, capers and lemon marinade	€ 14.00	C

## Pasta

Tortelli *, typical home-made pasta, filled with ricotta and spinach in a sage butter sauce <sup>(1,3,7)</sup>	€ 12.50	V
Pisarei * <sup>(1,7,9,12)</sup> e fasö 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 * <sup>(1,3,7,9)</sup> homemade round, small meat-filled ravioli) in a clear chicken broth *	€ 15.00	
Green chard and sage risotto with marinated salmon with citrus fruits <sup>(4,7,9)</sup>	€ 18.00	C
Pappardelle beetroot with confit of scampi * and Friselle cream <sup>(1,2,3,7,9)</sup>	€ 18.00	
Dumplings peas with red shrimp * from Sicily on leek sauce <sup>(1,2,3,7)</sup>	€ 18.00	

### Taste 3 of our local specialities

Tortelli *, typical home-made pasta, filled with ricotta and spinach in a sage butter sauce <sup>(1,3,7)</sup>	€ 18.50
Pisarei e fasö * <sup>(1,7,9,12)</sup>	PRO CAPITE
Tagliolini * in dry porcini mushroom sauce <sup>(1,3,7,9)</sup>	

## ...possible inspirations of the day...

... you are in Italy ! ...



## Main Courses

Baby pork * <sup>(7,9,12)</sup> roasted with ginger and honey served with a apple sauce	€ 15.00	C
Duck breast with spices and citrus fruits in rosé cooking with mixed salads <sup>(1,7,9)</sup>	€ 18.00	
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
Mullet * wrapped in squash blossoms , a bell peper sauce and aubergine tartare <sup>(4,9)</sup>	€ 20.00	C
Lamb fillet in bread-stick crusted with pureed asparagus <sup>(1,3,7,9)</sup>	€ 20.00	

## Seasonal side dishes

Roast potatoes done with lard, rosemary and juniper berries	€ 4.00	C
Ratatouille	€ 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, seasoned goat cheese, Brillat-Savarin... <sup>(7)</sup>	€ 12.00	VC
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\*can vary according to seasonal availability

Coffee	€ 2.00
Mineral Water (still or sparkling)	€ 3.00
Cover charge	
Homemade bread and focaccia <sup>(1,7)*</sup>	€ 2.50

\*Our focaccia is only served at dinner time