

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
March

TOMO.TASTING

5 culinaries € 60,00

(wines and beverages included)

Scampi * and cous cous in fish stock ^(1,2,7,9)

Ⓢ Risotto perfumed with fennel and star anise with marinated salmon with citrus fruits ^(3,4,7)

Ⓢ Tepid guinea fowl and foie gras goose terrine * with pears in syrup of Piacenza malvasia ^(7,9)

Ⓢ Lamb fillet wrapped in turmeric mousse and cream of leeks ^(7,10)

Chocolate Dumplings with strawberry sauce and mascarpone ice cream ^(1,3,7)



Starters

A selection of DOP (PDO) sliced cold meats: coppa, salami, pancetta, prosciutto and lard ^(1,2)	€ 15.00	
Accompanied with our hand-picked pickled assorted vegetables ^(9,12) including courgettes, eggplants and char-grilled peppers		VC
Scampi * and cous cous in fish stock ^(1,2,7,9)	€ 25.00	
Tepid guinea fowl and foie gras goose terrine * with pears in syrup of Piacenza malvasia ^(7,9)	€ 20.00	C
Winter salad with radicchio, walnuts ⁽⁸⁾ , mushrooms, artichokes, smoked cheese ⁽⁷⁾ and bacon, quail eggs ⁽³⁾ , pears, vinaigrette ⁽¹²⁾	€ 13.50	VC
Warm cod salad ^(4,9,12) with a raspberry marinade of cherry tomatoes, black olives and red onions marinated in raspberry vinegar ⁽¹²⁾	€ 14.00	C

Pasta

Tortelli *, typical home-made pasta, filled with ricotta and spinach in a sage butter sauce ^(1,3,7)	€ 12.50	V
Pisarei * ^(1,7,9,12) 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 ^(1,3,7,9)	€ 14.00	V
Anolini * ^(1,3,7,9) homemade round, small meat-filled ravioli in a clear chicken broth *	€ 15.00	
Risotto perfumed with fennel and star anise with marinated salmon with citrus fruits ^(3,4,7)	€ 18,00	C
Gnocchi * of black cabbage with home's cotechino and parmesan cream ^(1,7,8)	€ 14.00	
Pappardelle beetroot with confit of prawns * from Sicily and Friselle cream ^(1,2,3,7,9)	€ 18.00	

Taste 3 of our local specialities (minimum 2 people)

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

...possible inspirations of the day...

... you are in Italy ! ...



Main Courses

Baby pork * ^(7,9,12) 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 ^(1,7,9)	€ 18.00	
Piedmontese beef Carpaccio 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 fillet wrapped in turmeric mousse and cream of leeks ^(7,10)	€ 20,00	C
Sturgeon * in bread crust with crispy herbs and tartar sauce ^(1,3,4)	€ 18,00	

Seasonal side dishes

Roast potatoes done with lard, rosemary and juniper berries	€ 4.00	C
Artichokes devilled style ⁽⁴⁾	€ 6.00	C
A mixture of salad greens, celery ⁽⁹⁾ , 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... ⁽⁷⁾	€ 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 ^{(1,7)*}	€ 2.50

*Our focaccia is only served at dinner time