

List of ingredients relevant to allergies and intolerances.

1. Contains gluten (e.g. wheat, rye, barley, oats, spelt, kamut or their derivatives.)
2. Crustaceans (and crustacean products)
3. Eggs (and egg products)
4. Fish (and fish products)
5. Peanuts (and peanut-based products)
6. Soy and soy products
7. Milk and milk-based products (including lactose)
8. Nuts, (e.g. almonds, hazelnuts, walnuts, macadamia nuts and Queensland nuts, and nut products)
9. Celery (and celery products)
10. Mustard (and mustard products)
11. Sesame seeds (and sesame products)
12. The presence of sulfur dioxide and sulphites even below 10 mg/kg are recorded
13. Lupin and (lupin-based products based)
14. Mussels and products based on molluscs

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

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CLOSED ON MONDAY TO DINNER AND TUESDAY



*Our Homemade
Desserts*

SPRING 2018
April



Desserts

SEMIFREDDO * (3,7,8) in 3 flavours: nougat • (candied cherries and almonds), coffee • and hazelnut	€ 7,00	
PEAR TARTE TATIN (1,7) with a creamy ice-cream *	€ 8,00	
PISTACHIO CREAM * (3,7,8,12) with cocoa sauce, meringues and coffee granita *	€ 9,00	
CATALANA CREAM * (1,3,7,8) with raspberry and nuts ice-cream *	€ 9,00	
PUDDING OF DOVE-SHAPED EASTER CAKE (1,3,7,8) with uva sultanina, cedar and english cream	€ 8,00	
SPRING SACHER (3,7) coated in strawberries chocolat	€ 9,00	
FRUIT SORBET (our production) strawberries * or pineapple *	€ 7,00	
ICE-CREAM * (3,7,8) In 4 flavours: cream, chocolate, hazelnut and lemon	€ 6,00	
CANTUCCI AND REGIONAL BISCUITS (1,3,7,8,12) with PASSITO SOSPITA - Az. Perinelli (Val Nure)	€ 8,00	



Sweet Wines

by the glass

MALVASIA PASSITO SOSPITA vino bianco dolce da uve stramature Az. Agr. Perinelli (Val Nure - PC)	€ 5,00
PASSITO DI FALANGHINA PASSIO 2011 100% falanghina La Sibilla (Campania)	€ 8,00
MOSCATO PASSITO DI SARACENA 2014 (Presidio Slow Food) 50% guarnaccia, 50% malvasia Az. Agr. Cantine Viola (Calabria)	€ 9,00
BANYULS BLANC 2009 grenache bianco, carignano bianco, grenache grigio Cave l'Étoile – Languedoc - Roussillon (France)	€ 8,00



novità del mese



senza glutine •