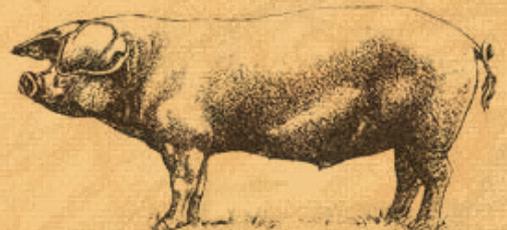
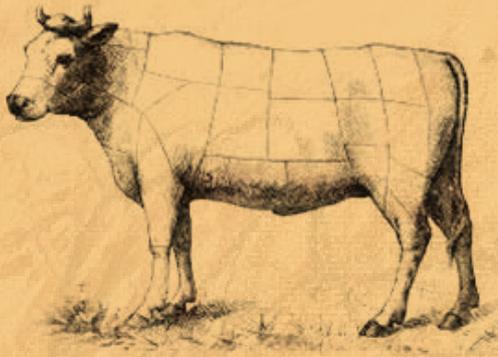




the Mixed Boiled Meat on Thursday

winter 2018/2019



An appointment with the local tradition

The serving trolley of boiled meats offers

- Partridge and cross of beef ** *
- Cooked salami*
- Cotechino and cooked shoulder*
- Little head of veal *
- Filled gurnard ^(1,3,9) *
- Beef tongue *
- Pork foot *
- Tail ox *

*Processed by Carletto Piazza

Combining with

- Homemade green sauce of vegetable ^(1,4,9,12)
- Homemade cinnamon ketchup ⁽¹²⁾
- Spicy mustard ⁽¹²⁾
- Homemade soft spicy pepper and onion sauce ^(1,12)

gluten free

Wine by the Glass



Every week,
will be proposed
three different wines
both of territory
that national.

Wine list



Our cellar offers a wide
range of wines from
the national and
international territory.

Homemade bread and focaccia ^(1,7)

Coffe

Mineral Water (still or sparkling)

SINGLE DISH PROPOSED AT LUNCH AND DINNER

€ 25,00 - Wine and Beverages excluded

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CLOSED ON MONDAY TO DINNER AND TUESDAY