## 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,

- cashews, pecans, Brazil nuts, pistachios, 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

We report the use of iodine-enriched salt in compliance with the provisions of Law no.55 of 21st March, 2005.

Antica Locanda del Falco

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**CLOSED ON MONDAY AND TUESDAYS** 





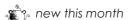
SUMMER 2017 July



## Starters

A selection of DOP (PDO) sliced cold meats: coppa, salami, pancetta, prosciutto and lard $^{(12)}$		
	€ 15,00	
Accompanied with our hand-picked pickled assorted vegetables (9,12) including courgettes, eggplants and char-grilled peppers		VC
Burrata <sup>(7)</sup> on red and yellow pepper jelly, fresh tomato and confit, olives, basil and tomato water pearls <sup>(7,8,9)</sup>	€ 13.50	<b>V</b> C
Sturgeon (4,9,12) with a caper and lemon sauce	€ 18.00	<b>(</b>
Octopus salad, zucchini and avocado, seasoned with lemon and chives sauce	€ 15.00	C
Warm cod salad (4,9,12) with a raspberry marinade of cherry tomatoes, black olives and red onions	€ 13.50	(
Tasting plate (minimum 2 people) from the meat and fish above:		
A selection of DOP sliced cold meats (PDO= Protected Designation of Origin):  - Coppa, salami, pancetta, prosciutto and lardo (12)  - Accompanied with our own assorted pickled vegetables including courgettes, eggplants and char-grilled peppers (9,12)  - Warm cod salad with a raspberry marinade of cherry tomatoes, black olives and red onions (4,9,12)	€ 18.00 PRO CAPITE	
Pasta  Tortelli, typical fresh home-made pasta, (1,3,7) filled with ricotta and spinach in a sage butter (3) sauce	€ 12.50	<b>V</b>
Pisarei e fasö (1,9,12) (a typical local Piacenza dish: hand-rolled tiny dumpling shaped pasta in a tomato and bean sauce)	€ 11.50	
Tortelli filled with an eggplant and anchovy cream, seasoned with burrata sauce and basil pesto (1,3,4,7)	€ 14.50	
Spaghetti with cherry tomatoes from Sicily, Ewe's cheese and basil (1,7)	€ 13.00	V
Small new potato dumplings flavored with lemon, sardines, fennel and onion cream (1,4,7)	€ 14.50	
Taste 2 of our local specialities (minimum 2 people):		
- Homemade tortelli <sup>(1,3,7)</sup> filled with ricotta and spinach in a sage butter <sup>(3)</sup> sauce - Pisarei e fasö <sup>(1,9,12)</sup> (a typical local Piacenza dish: hand-rolled tiny dumpling shaped pasta in a tomato and bean sauce)	€ 15.00 PRO CAPITE	

...possible inspiration of the day... you are in Italy!









Coffee

Cover charge

Coffee served with Cantucci and regional biscuits

Mineral Water (still or sparkling)

Homemade bread (1) and focaccia (1,7)\* \*Our focaccia is only served at dinner time



Main Courses		
Baby pork <sup>(7,9,12)</sup> roasted with ginger and honey, with a pureed broccoli sauce	€ 14.50	•
Baked veal rump, served cold and sliced thinly, accompanied by tomatoes confit, capers and parsley, seasoned with lemon juice with EVO oil and yuzu	€ 14.50	•
Carpaccio of our Piedmontese beef with shavings of Parmesan (7) and sliced celery (9)	€ 14.50	•
Our 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	•
Grilled sirloin on the bone (by weight)	€ 46.00/kg	<b>e</b>
Deboned grilled sirloin (by weight)	€ 50.00/kg	<b>e</b>
Breast of guinea fowl cooked in smoothness with caramelized peaches with Italian brandy $^{(7,12)}$	€ 18.00	(
Breaded lamb chops with Piedmontese hazelnut (1,7,8)	€ 20.00	
by Order only		
Our delicious oven baked veal shank (9,12) (minimum order for 4)	€ 14.00	<u>C</u>
Tasting menu TOMO:PUNTOTRE at lunch and dinner from Wednesday to Friday	€ 55.00	
Seasonal Side dishes		
Roast potatoes done with lard, rosemary and juniper berries	€ 4.00	<b>G</b>
Ratatouille summer vegetable sweet-and -sour (9,12)	€ 5.00	VC
A mixture of salad greens, celery <sup>(9)</sup> , carrots, radishes, tomatoes and red and yellow peppers	€ 5.00	<b>V</b> C
Cheese		
A selection of cheeses:* Parmigiano-Reggiano, matured Pecorino from Sardinia, creamy Italian Gorgonzola, strong Italian Gorgonzola, Roquefort, (7) *Can vary according to seasonal availability	€11.00	<b>V</b> C

€ 2.00

€ 4.00

€ 2.50

€ 2.50