



LA LOCANDA

Da Ruggero

MENÙ

Ragù

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STARTERS

EGGPLANT PARMIGIANA PIE

TOMATO COULIS, STRACCIATELLA CHEESE, AND BASIL OIL

14€

GUINEA FOWL SALAD

ORANGE, RAISINS, PINE NUTS AND RED BERRIES SAUCE

17€

BEEF TARTAR ACCORDING TO THE INN

MUSTARD, DATTERINO TOMATOES, BASIL, CAPERS, SHALLOTS AND WORCESTERSHIRE

17€

AMBERJACK CARPACCIO

CONFIT TOMATO CREAM, OLIVE GROUND AND CAPER LEAF

20€

RAW MOUNTAIN HAM

MORGAN'S BURRATA AND CRISPY GIARDINIERA

22€

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FIRST COURSES

TORTELLINI FROM VALEGGIO

WITH NORMANDY BUTTER AND SAGE

16€

ADRIATIC-STYLE POTATO GNOCCHI

HOMEMADE WITH MUSSELS AND DATTERINO TOMATOES

17€

RIGATONI WITH PUMPKIN, SAUSAGE AND MOUNTAIN

CRISPY BLACK BREAD, MONTE VERONESE FONDUE, PUMPKIN, AND BRA SAUSAGE

18€

TAGLIOLINI WITH DUCK RAGOUT

HOMEMADE ACCORDING TO THE INN

18€

RISOTTO WITH AMARONE DOCG (MINIMUM 2 PORTIONS)

ACCORDING TO THE ANCIENT TRADITIONAL VERONESE RECIPE

20€

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MAIN COURSES

INN'S PIG

ROASTED AND GLAZED APPLES WITH BELGIAN ENDIVE

22€

BRAISED BEEF CHEEK

WITH AMARONE DOCG AND HOMEMADE MASHED POTATOES

24€

RIBEYE CUT

COOKING OF YOUR CHOICE WITH BAKED POTATOES

25€

STUFFED RABBIT LEG

MUSHROOMS, BACON AND JERUSALEM ARTICHOKES

25€

UMBRIAN WILD BOAR RIBS

LIGHTLY GLAZED WITH HONEY AND MUSTARD WITH BABY CARROTS

25€

RIB OR FLORENTINE STEAK

FROM OUR GRASS-FED LOIN SELECTION

€7.50 PER 100G

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SIDE DISHES

BAKED POTATOES
7€

MIXED SALAD
7€

GRILLED VEGETABLES
7€

PURE' HOME MADE
7€

MORGAN'S STAR GARDENER
10€

COVERED
Cover
€4

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Our food products may contain the following allergens (Annex II of Regulation EU 1169/2011):

1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains and derived products, except:

a) wheat-based glucose syrups including dextrose ⁽¹⁾; b) wheat-based maltodextrins ⁽¹⁾; c) barley-based glucose syrups; d) cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.

2. Crustaceans and products thereof.

3. Eggs and products thereof.

4. Fish and products thereof, except:

a) fish gelatine used as a carrier for vitamin or carotenoid preparations; b) fish gelatine or isinglass used as a fining agent in beer and wine.

5. Peanuts and products thereof.

6. Soybeans and products thereof, except:

a) fully refined soybean oil and fat ⁽¹⁾; b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybean sources; c) vegetable oils derived from phytosterols and phytosterol esters from soy; d) plant stanol ester produced from vegetable oil sterols derived from soy.

7. Milk and products thereof (including lactose), except:

a) whey used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin; b) lactitol.

8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecan nuts [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and their products, except for nuts used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.

9. Celery and products thereof.

10. Mustard and products thereof.

11. Sesame seeds and products thereof.

12. Sulphur dioxide and sulphites in concentrations of more than 10 mg/kg or 10 mg/litre in terms of total SO₂, to be calculated for products as proposed ready for consumption or reconstituted according to the manufacturer's instructions.

13. Lupin and products thereof.

14. Molluscs and products thereof.

15. Fruit and fruit-based products.

Sicurezza alimentare: i prodotti sopraelencati della pesca somministrati crudi vengono sottoposti ad abbattimento rapido di temperatura per garantire la qualità e la sicurezza come descritto nel piano HACCP ai sensi del Reg.CE 852/04 e Reg.CE 853/04. Alcuni prodotti potrebbero essere congelati all'origine. **Food safety:** The above-listed fishery products administered raw are subjected to rapid temperature reduction to ensure quality and safety as described in the HACCP plan pursuant to EC Regulation 852/04 and EC Regulation 853/04. Some products may be frozen at origin.

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