

LOCATELLI



Bella di Cerignola Cerignola green olives ve (50kcal) 4

Frutta secca mista Salted mixed nuts ve (244kcal) 4

Taralli al finocchio Fennel taralli ve (247kcal) 4

Pane di grano arso, patate e rosmarino, olio d'oliva Potato and rosemary sourdough, extra virgin olive oil ve (388kcal) 6

Prosciutto di Parma, Parmigiano Reggiano 24-month Parma ham, parmesan cheese (383kcal) 11

Crema di caprino Whipped goat's cheese, crackers v (277kcal) 7

Giardiniera Pickled vegetables ve (371kcal) 4

ANTIPASTI STARTERS

Prosciutto di Parma e melone 24-month Parma ham, melon (382kcal) 16

Burrata e panzanella Burrata and panzanella salad v (410kcal) 17

Insalata mista di stagione Seasonal leaf and vegetable salad ve (321kcal) 12

Insalata di spinaci, ciliegie, ricotta affumicata, cipolle rosse, noci Baby spinach, cherry, smoked ricotta, red onion, walnuts v (596kcal) 15

Trota in carpione, maionese al rafano, limone bruciato Marinated trout, horseradish mayonnaise, burnt lemon powder (648kcal) 16

PRIMI PASTA

Tonnarelli, bottarga, asparagi di mare, limone, aglio, peperoncino Fresh spaghetti, grey mullet roe, samphire, lemon, garlic, chilli (974kcal) 28

Orecchiette, pesto di ortiche, pinoli, peperoncino, acciughe, pangrattato Ear shaped pasta, nettle pesto, pine kernels, chilli, anchovies, breadcrumbs (656kcal) 16

Pasta alla norma Fresh twisted pasta, tomato, aubergine, grated ricotta, basil v (603kcal) 17

Tortelloni di vitello, gremolada, salsa al Parmigiano Reggiano Braised veal tortelloni, gremolada, parmesan sauce, parsley oil (690kcal) 25

Tagliatelle al ragù Tagliatelle, beef and pork ragout, parmesan cheese (672kcal) 19

SECONDI MAINS

Tagliata di manzo, melanzane, cipolla rossa, pomodorini, pesto di rucola Ribeye steak, aubergine, red onion, cherry tomatoes, rocket pesto (447kcal) 36

Pollo alla cacciatora e polenta Pot roast chicken, tomato, Taggiasche black olives, polenta (811kcal) 25

Fritto misto Fried fish, prawns and courgette, parsley and garlic mayonnaise (899kcal) 22

Melanzana, ricotta di soya, pomodorini, nocciole tostate, pesto di basilico Roast aubergine, soy ricotta, cherry tomatoes, hazelnuts, basil pesto ve (527kcal) 19.5

Filetto di cernia, fagioli, sedano, salsa al prezzemolo, insalata mista Pan fried fillet of stonebass, beans, celery, parsley sauce, mix leaves salad (627kcal) 28

CONTORNI SIDES

Patate arrosto Roast potatoes ve (251kcal) 4.5

Fagiolini, mandorle, olio e limone Green beans, almond, lemon oil ve (352kcal) 4.5

Rucola e pomodorini Rocket and tomato salad ve (103kcal) 4.5

Dishes can be prepared in smaller portions for children, please speak to our team.

@locatelli_nationalgallery

ve - vegan v - vegetarian

Please inform your waiter of any allergies.

A discretionary service charge of 13% will be added to your bill.

Locatelli operates as a cash-free restaurant and bar.

We currently take payments through contactless, debit cards, credit cards, Apple Pay and Google Pay.

Our meat, fish and vegetables are sustainably sourced.

Find out more at locatelliatnationalgallery.co.uk

THE
NATIONAL
GALLERY

SPARKLING

	125ML	BOTTLE
Bottega 0% White (non alcoholic) glera	6	25
Ca’ del Console Prosecco Extra Dry NV - 11.5% glera	8	35
Franciacorta Cuvée Prestige Ed. 45, Ca’ del Bosco NV - 12.5% chardonnay, pinot nero, pinot bianco	16	85
Searcys selected Cuvée, Brut, Champagne - 12.5% chardonnay, pinot noir, pinot meunier		90
Charles Heidsieck Blanc de Blancs, Brut , NV - 12.5% chardonnay		120

WHITE

	175ML	500ML	BOTTLE
ChiChiBio, Terre di Chieti, Organic, Citra Vini, Chieti, Abruzzo, 2022 - 12.5% pecorino	8.5	24	35
Montalto Organic Catarratto, Sicily, 2023 - 12.5% catarratto	9	25	38
Casasole Orvieto Classico Amabile, Santa Cristina, Umbria, 2024 - 10% grechetto, procanico	10	27	40
Pala Silenzi Bianco, Pala, Sardinia, 2023 - 12.5% vermentino, nuragus			43
Castel Firmian Pinot Grigio, Mezzacorona, Trentino, 2024 - 12.5% pinot grigio	11	31	46
Isola Bianca Vernaccia di San Gimignano, Teruzzi, Toscana, 2024 - 12.5% vernaccia di san gimignano			52
Heritage, Sannio, Mastroberardino, Campania, 2023 - 12.5% falanghina			58
Gavi di Gavi La Meirana, Broglia, Piedmont, 2023 - 13% cortese	15	42	68
Vette Sauvignon Blanc, Tenuta San Leonardo, Trentino, 2024 - 12.5% sauvignon blanc			72
Bramito Chardonnay, Castello della Sala, Antinori, Umbria, 2023 - 12.5% chardonnay			85
Bastianich Vespa Bianco, Friuli, 2019 - 14% chardonnay, sauvignon blanc, picolit			90
Impero Blanc de Pinot Noir, Fattoria Mancini, Marche, 2023 - 14% pinot noir			115

ROSÉ

	175ML	500ML	BOTTLE
Rube Rosé Cerasuolo d’Abruzzo, Citra Vini, Chieti, Abruzzo, 2023 - 12.5% montepulciano	9	25	36
Calafuria Rosato, Tormaresca, Puglia, 2024 - 12.5% negroamaro	15	42	60

RED

	175ML	500ML	BOTTLE
Vialetto Negroamaro, Puglia, 2022 - 12.5% negroamaro	8.5	24	35
Montalto Organic Nero d’Avola, Sicily 2022 - 13.5% nero d’avola	9	25	38
Podere Montepulciano d’Abruzzo, Umani Ronchi 2023 - 13% montepulciano d’abruzzo	10	27	42
Castel Firmian Pinot Nero, Mezzacorona, Trentino, 2022 - 13% pinot nero	11	31	47
Cantine del Notaio l’Atto Rosso Basilicata Rosso 2023 - 13.5% aglianico			56
Terre di San Leonardo, Tenuta San Leonardo, Trentino-Alto Adige, 2021 - 13% cabernet sauvignon, merlot, carmenere			62
Achelo Cortona, La Braccessa, Tuscany, 2022 - 14% syrah			66
Pèppoli Antinori, Chianti Classico, Tuscany, 2023 - 13.5% sangiovese	16	45	70
Brolo Campofiorin Oro, Masi, Veneto, 2021 - 14% corvina			72
Ghiaia Nera Nerello Mascalese, Tascante, Sicily, 2022 - 13% nerello mascalese			83
Rosso di Montalcino, Pian delle Vigne, Antinori, Tuscany, 2023 - 14% sangiovese			95
Barbaresco Rizzi, Rizzi, Piedmont 2020 - 14.5% nebbiolo			120
Ca’ Marcanda, Promis, 2021, Toscana, 2021 - 14.5% merlot, syrah, sangiovese			125
Barthenau Vigna S.,Urbano Pinot Nero, Alto Adige, 2019 - 13.5% pinot nero			175