

LOCATELLI



<i>Olive di Nocellara</i>	Nocellara green olives ve (50kcal) 4.5
<i>Frutta secca mista</i>	Salted mixed nuts ve (244kcal) 4
<i>Taralli al finocchio</i>	Fennel taralli ve (247kcal) 4
<i>Pane di grano arso, patate e rosmarino, olio d'oliva</i>	Potato and rosemary sourdough, extra virgin olive oil ve (388kcal) 6.5
<i>Giardiniera</i>	Pickled vegetables ve (371kcal) 4
<i>Crema di caprino</i>	Whipped goat's cheese, crackers v (277kcal) 7
<i>Prosciutto di Parma, Parmigiano Reggiano</i>	24-month Parma ham, parmesan cheese (383kcal) 11

ANTIPASTI STARTERS

<i>Insalata mista di stagione</i>	Seasonal leaf and vegetable salad ve (216kcal) 13.50
<i>Barbabietola, ricotta, arancia, noci tostate, miele e mostarda</i>	Beetroot salad, ricotta, orange, walnuts, honey and mustard dressing v (446kcal) 15.50
<i>Burrata, zucca, timo, nocciole tostate</i>	Fresh burrata cheese, pumpkin, thyme, toasted hazelnuts v (248kcal) 18.50
<i>Capocollo, rucola, finferli, cipolline al balsamico</i>	Sliced cured pork neck, rocket, Girolle mushroom, balsamic baby onion (288kcal) 18.50
<i>Trota in carpione, maionese al rafano, limone bruciato</i>	Marinated trout, horseradish mayonnaise, burnt lemon powder (147kcal) 17

PRIMI PASTA

<i>Tagliatelle di castagne, funghi misti, burro, erba cipollina</i>	Chestnut tagliatelle, mixed mushrooms, butter, chives v (757kcal) 23.5
<i>Tortelloni di zucca, Parmigiano Reggiano, salvia, amaretto</i>	Pumpkin tortelloni, parmesan cheese, sage, amaretto crumble v (584kcal) 19.5
<i>Pappardelle al ragù bianco di vitello, tartufo nero</i>	Pappardelle pasta, white veal ragout, fresh black truffle (789kcal) 33
<i>Orecchiette, cime di rapa, aglio, peperoncino, acciughe, pangrattato</i>	Orecchiette pasta, turnip tops, garlic, chilli, anchovies, breadcrumbs (416kcal) 17
<i>Orzotto, ragù di seppia, limone, olio al prezzemolo</i>	Barley risotto, cuttlefish ragout, lemon, parsley oil (408kcal) 28

SECONDI MAINS

<i>Cavolfiore, ricotta di soya, pesto di mandorle e prezzemolo</i>	Cauliflower steak, soya ricotta, almond and parsley pesto ve (443kcal) 18.5
<i>Tagliata di manzo, sedano rapa, cavolo riccio, salsa di manzo</i>	Ribeye steak, celeriac, curly kale, beef jus (528kcal) 36.5
<i>Agnello brasato, polenta, radicchio</i>	Braised lamb, polenta, radicchio (531kcal) 28.5
<i>Filetto di cernia, fagioli, sedano, salsa al prezzemolo, insalata mista</i>	Pan fried fillet of stone bass, beans, celery, parsley sauce, mixed leaves (474kcal) 29
<i>Fritto misto</i>	Fried cod, prawns, calamari and courgette, parsley and garlic mayonnaise (899kcal) 26

CONTORNI SIDES

<i>Insalata mista, olio d'oliva e balsamico</i>	Mixed leaf salad, olive oil and balsamic dressing ve (103kcal) 4.5
<i>Patate arrosto</i>	Roast potatoes ve (251kcal) 4.5
<i>Polenta, fonduta al Parmigiano Reggiano</i>	Polenta, parmesan cheese fondue v (175kcal) 5.5

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.

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) <i>Glera</i>	6	25
Ca’ del Console Prosecco Extra Dry NV - 11.5% <i>Glera</i>	8	35
Franciacorta Cuvée Prestige Ed. 45, Ca’ del Bosco NV - 12.5% <i>Chardonnay, pinot nero, pinot bianco</i>	16	85
Searcys selected Cuvée, Brut, Champagne - 12.5% <i>Chardonnay, pinot noir, pinot meunier</i>		90
Charles Heidsieck Blanc de Blancs, Brut , NV - 12.5% <i>Chardonnay</i>		120

WHITE

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

ROSÉ

	175ML	500ML	BOTTLE
Rube Rosé Cerasuolo d’Abruzzo, Citra Vini, Chieti, Abruzzo, 2023 - 12.5% <i>Montepulciano</i>	9	25	36
Calafuria Rosato, Tormaresca, Puglia, 2024 - 12.5% <i>Negroamaro</i>	15	42	60

RED

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