

LOCATELLI

A pre-order is required at least 4 days prior to your reservation for bookings of 8 to 10 people

Three courses £52.50 per person

STARTERS

Burrata cheese, apricot, cherry tomatoes, toasted almonds *v* (241kcal)

Cold sliced veal, tuna and caper sauce, baby leaves, veal jus (250kcal)

Cuttlefish salad, peas, pea shoot, lemon zest, chives (154kcal)

Choose from either

PASTA

Risotto, peas, goat cheese, black garlic, basil *v* (406kcal)

Beef tortellini, Parmigiano Reggiano fondue, veal jus (630kcal)

Calamarata, monkfish, samphire, candied lemon, caper powder (408kcal)

Or

MAINS

Aubergine, soya ricotta, cherry tomatoes, hazelnuts, basil sauce *ve* (251kcal)

Lemon chicken, mashed potatoes, grilled courgettes, chicken jus (494kcal)

Fillet of stone bass, lemon sauce, tapenade, crushed potatoes (474kcal)

ADD SIDES

Rocket salad, cherry tomatoes, lemon oil dressing *ve* (136kcal) 5.5

Roast baby potatoes, lemon, thyme *ve* (197kcal) 5.5

Broccoli sautéed with garlic and chilli *ve* (91kcal) 5.5

DESSERT

Tiramisù *v* (373kcal)

Chocolate cake *v* (468kcal)

Sicilian cassata *v* (336kcal)

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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 locatellinationalgallery.co.uk

THE
NATIONAL
GALLERY