

# LOCATELLI

Whitcomb Room - Three courses £60 per person

Select one dish per course

Includes potato and rosemary sourdough for every 4 people

## STARTERS

Burrata cheese, grilled apricot, cherry tomatoes, toasted almonds v

Thinly sliced dried aged beef, rocket, goat's cheese dressing

Octopus salad, peppers, olives, potato, celery, saffron mayonnaise

## MAINS

Risotto, peas, goat cheese, black garlic, basil v

Fillet of stone bass, lemon sauce, tapenade, crushed potatoes

Lemon chicken, mashed potato, grilled courgettes, chicken jus

## DESSERT

Tiramisù v

Sicilian cassata v

Strawberry sorbet, fresh strawberry, basil oil ve

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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](https://locatellinationalgallery.co.uk)

THE  
NATIONAL  
GALLERY

# LOCATELLI

Whitcomb Room - Four courses £75 per person

Select one dish per course

Includes potato and rosemary sourdough for every 4 people

## STARTERS

Burrata cheese, grilled apricot, cherry tomatoes, toasted almonds v

Cold sliced veal, tuna and caper sauce, baby leaves, veal jus

Octopus salad, peppers, olives, potato, celery, saffron mayonnaise

## PASTA

Risotto, peas, goat cheese, black garlic, basil v

Beef tortellini, Parmigiano Reggiano fondue, veal jus

Calamarata pasta, monkfish, samphire, candied lemon, caper powder

## MAINS

Roast aubergine, soy ricotta, cherry tomato, hazelnuts, basil sauce ve

Lemon chicken, mashed potato, courgettes, lemon and chilli compote

Fillet of stone bass, lemon sauce, tapenade, crushed potatoes

## DESSERT

Tiramisù v

Sicilian cassata v

Strawberry sorbet, fresh strawberry, basil oil ve

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*ve - vegan v - vegetarian*

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THE  
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# LOCATELLI

Whitcomb Room - Four courses £105 per person

Select one dish per course

Includes potato and rosemary sourdough for every 4 people

## STARTERS

Potato and green bean salad, pickled shallot, summer black truffle v

Cold sliced veal, tuna and capers sauce, baby leaves, veal jus

Cuttlefish salad, peas, pea shoot, lemon zest, chives

## PASTA

Risotto, Parmigiano Reggiano, Summer black truffle v

## MAINS

Roast aubergine, aubergine caviar, hazelnuts, tomato, basil sauce ve

Rib eye steak, aubergine, rocket pesto, cherry tomatoes, red onion

Pan fried monkfish, walnut and caper sauce, rocket

## DESSERT

Tiramisù v

Lemon cremoso, hazelnut crumble, candied lemon zest v

Cheese selection, seeded crackers, marinated mini figs v

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ve - vegan v - vegetarian

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