

<i>Olive Nocellara</i>	Nocellara green olives ve (50kcal) 4.5
<i>Frutta secca mista</i>	Salted mixed nuts ve (244kcal) 4.5
<i>Tarallini al finocchietto</i>	Fennel seeds taralli ve (247kcal) 4.5
<i>Pane di grano arso, patate e rosmarino, olio d'oliva</i>	Potato and rosemary sourdough, extra virgin olive oil (4 servings) ve (388kcal) 9.5
<i>Giardiniera</i>	Pickled vegetables ve (371kcal) 4.5
<i>Crema di caprino</i>	Whipped goat's cheese, seeded crackers v (277kcal) 8.5
<i>Prosciutto di Parma, Parmigiano Reggiano</i>	24-month Parma ham, parmesan cheese (383kcal) 11.5

ANTIPASTI STARTERS

<i>Insalata di patate e fagiolini, scalogno, tartufo nero estivo</i>	Potato and green bean salad, pickled shallot, summer black truffle ve (308kcal) 19.5
<i>Tatin di pomodori, mousse di ricotta, olio al basilico</i>	Tomato tatin, ricotta mousse, basil oil v (364kcal) 18.5
<i>Burrata, albicocca, pomodorini, mandorle tostate</i>	Burrata cheese, grilled apricot, confit cherry tomatoes, toasted almonds v (480kcal) 18.5
<i>Vitello tonnato</i>	Cold sliced veal, tuna and caper sauce, baby leaves, veal jus (251kcal) 21.5
<i>Insalata di polpo, peperoni, olive Taggiasche, patate, sedano, maionese allo zafferano</i>	Octopus salad, peppers, olives, potato, celery, saffron mayonnaise (461kcal) 19.5
<i>Insalata di seppie, piselli, limone, erba cipollina</i>	Cuttlefish salad, peas, pea shoots, lemon zest, chives (150kcal) 21.5

PRIMI PASTA

<i>Risotto, piselli, caprino, aglio nero, basilico</i>	Risotto, peas, goat cheese, black garlic, basil v (540kcal) 22
<i>Scialatielli alla Nerano</i>	Scialatielli pasta, provolone cheese, fried crispy courgette, fresh basil v (626kcal) 19.5
<i>Bigoli, ragu' bianco di agnello, pecorino, rosmarino</i>	Bigoli pasta, lamb white ragout, pecorino cheese, rosemary (732kcal) 24.5
<i>Tortellini di manzo, fonduta al Parmigiano Reggiano, salsa di vitello</i>	Beef tortellini, Parmigiano Reggiano fondue, veal jus (630kcal) 28
<i>Calamarata, coda di rospo, salicornia, limoni canditi, polvere di capperi</i>	Calamarata pasta, monkfish, samphire, candied lemon, caper powder (646kcal) 24.5
<i>Tortelloni di carbone ripieni di granchio, gremolata</i>	Charcoal tortelloni filled with English crab, gremolata sauce (580kcal) 28

SECONDI MAINS

<i>Melenzana, ricotta di soya, pomodorini, nocciole, salsa al basilico</i>	Roast aubergine, soya ricotta, cherry tomatoes, hazelnuts, basil sauce ve (251kcal) 19.5
<i>Pollo al limone, pure' di patate, zucchine, compote di limone e peperoncino</i>	Lemon chicken, mashed potato, courgettes, lemon & chilli compote (494kcal) 28.5
<i>Tagliata di manzo, melanzane grigliate, pesto di rucola, pomodorini, cipolle rosse</i>	Rib-eye steak, grilled aubergine, rocket pesto, cherry tomatoes, red onion (783kcal) 36.5
<i>Filetto di ombrina, salsa al limone, tapenade di Taggiasche, patate</i>	Fillet of stone bass, lemon sauce, tapenade, crushed potatoes (580kcal) 29

CONTORNI SIDES

<i>Insalata di rucola, pomodorini, olio al limone</i>	Rocket salad, cherry tomatoes, lemon oil dressing ve (136kcal) 5.5
<i>Patate novelle, limone, timo</i>	Roast baby potatoes, lemon, thyme ve (197kcal) 5.5
<i>Broccoli saltati con aglio e peperoncino</i>	Broccoli sautéed with garlic and chilli ve (91kcal) 5.5

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



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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 locatelliatnationalgallery.co.uk

THE
NATIONAL
GALLERY

SPARKLING

	125ML	BOTTLE
Bottega 0% White (non alcoholic) <i>Glera</i>	7	26
Ca’ del Console Prosecco Extra Dry NV - 11.5% <i>Glera</i>	9	38
Franciacorta Cuvée Prestige Ed. 45, Ca’ del Bosco NV - 12.5% <i>Chardonnay, pinot nero, pinot bianco</i>	18.5	99
Searcys selected Cuvée, Brut, Champagne - 12.5% <i>Chardonnay, pinot nero, pinot meunier</i>		95
Charles Heidsieck Blanc de Blancs, Brut, NV - 12.5% <i>Chardonnay</i>		130

WHITE

	175ML	500ML	BOTTLE
ChiChiBio, Terre di Chieti, Organic, Citra Vini, Chieti, Abruzzo, 2024 - 12.5% <i>Pecorino</i>	9	24.5	36
Vialetto Grecanico, Sicily, 2024 - 13% <i>Grecanico</i>	10	25.5	38
Casasole Orvieto Classico Amabile, Santa Cristina, Umbria, 2025 - 10% <i>Grechetto, procanico</i>	11.5	29	43
Castel Firmian Pinot Grigio, Mezzacorona, Trentino, 2025 - 12.5% <i>Pinot grigio</i>	12.5	32.5	49
Gavi di Gavi La Meirana, Broglia, Piedmont, 2025 - 13% <i>Cortese</i>	16	44	68
Pala Silenzi Bianco, Pala, Sardinia, 2025 - 12.5% <i>Vermentino, nuragus</i>			44
Pino & Toi, Maculan, Veneto, 2024 – 12.5% <i>Tai, pinot bianco, pinot grigio</i>			58
Heritage, Sannio, Mastroberardino, Campania, 2023 - 12.5% <i>Falaghina</i>			60
Vette Sauvignon Blanc, Tenuta San Leonardo, Trentino, 2025 - 12.5% <i>Sauvignon blanc</i>			72
Bramito Chardonnay, Castello della Sala, Antinori, Umbria, 2024 - 12.5% <i>Chardonnay</i>			88
Bastianich Vespa Bianco, Friuli, 2018 - 14% <i>Chardonnay, sauvignon blanc, picolit</i>			90
Impero Blanc de Pinot Noir, Fattoria Mancini, Marche, 2024 - 14% <i>Pinot nero</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, 2025 - 12.5% <i>Negroamaro</i>	16	43	65

RED

	175ML	500ML	BOTTLE
Vialetto Negroamaro, Apulia, 2023 - 12.5% <i>Negroamaro</i>	9	24.5	36
Visconti Della Rocca, Apulia 2025 - 13% <i>Primitivo</i>	10	26	38
Fantini Montepulciano d’Abruzzo, 2024 – 12.5% <i>Montepulciano d’Abruzzo</i>	11.5	29	43
Castel Firmian Pinot Nero, Mezzacorona, Trentino, 2024 - 13% <i>Pinot nero</i>	13	32.5	49
Peppoli Antinori, Chianti Classico, Tuscany, 2024 – 13.5% <i>Sangiovese</i>	17	46	74
Sherazade, Donna Fugata, Sicily, 2023 – 13.5% <i>Nero d’avola</i>			59
Terre di San Leonardo, Tenuta San Leonardo, Trentino-Alto Adige, 2023- 13% <i>Cabernet sauvignon, merlot, carmenere</i>			65
Achelo Cortona, La Braccessa, Tuscany, 2023 - 14% <i>Syrah</i>			68
Brolo Campofiorin Oro, Masi, Veneto, 2021 - 14% <i>Corvina</i>			72
Ghiaia Nera Nerello Mascalese, Etna Rosso, 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 2021 - 14.5% <i>Nebbiolo</i>			120
Ca’ Marcanda, Promis, 2022, Toscana, 2022 - 14.5% <i>Merlot, syrah, sangiovese</i>			125
Barthenau Vigna S.,Urbano Pinot Nero, Alto Adige, 2020 - 13.5% <i>Pinot nero</i>			175