

Locanda

Conte Ghiotto

MENU' ONLINE

Locanda



Conte Ghiotto

*Dear customers,
we'd like to inform you that the prices of the menu on the website
may not be updated in real time.*

If you have any questions, our staff is there to answer them.

Please note: the kitchen is not suitable for celiacs.

Enjoy your meal!

www.locandaconteghiotto.it

Locanda

Conte Ghiotto

MENU' LUNCH: from Monday to Friday (holidays excluded)

On bank holidays the lunch menu may not be available

FIRST MAIN COURSE 9,00 €: First course + side dish + water

SECOND MAIN COURSE 10,00 €: Second course + side dish + water

SINGLE COURSE 10,50 €: First course + second course + side dish,
all in the same course + water

FULL MENU 12,50 €: First course + secondo course + side dish + water

RIB-EYE STEAK MENU 18,00 €: 300 g rib-eye steak with potatoes + water

CLAM MENU: 18.00 € Spaghetti with clams and water

MENU OSSOBUCO: 18,00 € risotto alla milanese with ossobuco + water

SEA BASS MENU: 18.00 € Grilled sea bass fillet and water

FIRST COURSE:

Three kinds of main dishes to choose from

SECOND COURSE:

Three kinds of "SECONDO" dishes to choose from

SIDE DISHES

Three kinds of side dishes to choose from

PIZZE

See the pizza menu

** The marked products have undergone preventive heat treatment (-20°C) in accordance with legal requirements. This heat treatment makes it safe to consume fish and eliminates the risk of bacterial proliferation, while preserving the organoleptic qualities.

Allergens – The customer is requested to inform the staff of the restaurant of the need for allergen-free food before ordering. Without specific information, cross-contamination cannot be ruled out during kitchen preparations

Starters

<i>Fish Crudités *</i>	€ 25,00
<i>Pair of seasoned tuna and salmon tartare *</i> <i>(at least for two people € 40,00)</i>	€20,00
<i>Seasoned tuna tartare *</i>	€ 19,00
<i>Seasoned salmon tartare *</i>	€ 18,00
<i>Impepata di cozze (peppered mussels)</i>	€ 16,00
<i>Octopus and potatoes with Taggiasche olives *</i>	€ 18,00
<i>Warm seafood salad *</i>	€ 17,00
<i>Prawn cocktail with pink sauce</i> <i>(at least for two people € 32,00)</i>	€16,00
<i>Scallops au gratin 4 pieces *</i> <i>(at least for two people € 34,00)</i>	€17,00
<i>Mixed cold cuts from Piacenza *</i>	€ 15,00
<i>Gnocco Fritto (Sunday lunch may not be available)</i>	€ 4,00
<i>Abbuffo Locandiero of cold cuts and three cheeses *</i>	€ 18,00
<i>Caprese with Bufalina Campana *</i>	€ 16,00

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First course - pasta

<i>Paccheri with prawns, pesto and cherry tomatoes *</i>	€ 17,00
<i>Tagliatelle (egg pasta) with with scallops, shrimps and zucchini</i>	€ 18,00
<i>Spaghetti Carbonara with fish *</i>	€ 18,00
<i>Sottocoperta linguine with seafood *</i>	€ 22,00
<i>Risotto alla milanese with ossobuco (typical Lombardy dish)</i> <i>(Not always available in the summer months)</i>	€ 22,00
<i>Chef's tagliolini with king prawns and truffle cream *</i> <i>(at least for two people € 36,00)</i>	€18,00
<i>Risotto Pescatora *</i>	€ 17,00
<i>Spaghetti with clams *</i>	€ 17,00
<i>Linguine with Lobster, Cherry Tomatoes, Tomato, and Garlic*</i>	€18,00
<i>Tagliolini with scampi and porcini mushrooms *</i>	€ 19,00
<i>Risotto with porcini mushrooms, saffron and rocket *</i>	€ 16,00
<i>Paccheri Amatriciana *</i>	€ 16,00
<i>Classic Carbonara *</i>	€ 17,00
<i>Scialatielli (pasta) with seafood</i>	€ 19,00
<i>Tagliolini with yellow tomato, stracciatella and crispy speck</i>	€ 16,00
<i>Tagliatelle with wild boar ragout*</i>	€ 16,00

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Fish

Ligurian bass fillet *	€ 18,00
Seared tuna with sesame *	€ 19,00
Mix of deep fried fish and vegetables tempura * (Squid, Squid Clumps, Shrimp ,and Prawns , potatoes and zucchini)	€20,00
Fried calamari only	€ 24,00
Grilled octopus tentacles on creamed potatoes *	€ 18,00
Cacciucco alla Livornese with croutons *	€ 21,00

From our grill

Mixed grilled fish * (Swordfish, Tuna, Sea Bass Fillet, Squid, Shrimp)	€ 22,00
Grilled bass fillet *	€ 18,00
Grilled salmon fillet *	€ 18,00
Grilled swordfish steak *	€ 18,00
Grilled king prawns 6 pieces *	€ 22,00

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Meat

<i>Rib-eye steak (500g) with potatoes</i>	€ 23,00
<i>Beef steak with grana rinds and rocket</i>	€ 18,00
<i>Beef steak with herbs and balsamic reduction*</i>	€ 18,00
<i>Milanese pork cutlet with potatoes and cherry tomatoes*</i>	€ 19,00
<i>Milanese veal cutlet with potatoes and cherry tomatoes *</i> <i>(about 300gr) Not always available</i>	€24,00
<i>Seasoned beef tartare*</i>	€ 18,00
<i>Black Angus with BBQ sauce*</i>	€ 19,00
<i>Cube roll of Black Angus Uruguay*</i>	€ 22,00

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Side dishes

Grilled vegetables € 5,00

Roasted potatoes € 5,00

Chips € 5,00

Mixed salad € 5,00

Green salad € 4,00

Tomato salad € 5,00

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Salads

Conte Cavour

€ 13,00

Bed of salad, cherry tomatoes, olives, corn, carrots, prosciutto

Ghiotto

€ 14,00

Bed of salad, canned tuna, cherry tomatoes, buffalo mozzarella, rocket

Camillo

€ 14,00

Bed of salad, cherry tomatoes, rocket, sliced beef, grana cheese rinds

Caesar Salad Pollo Grill

€ 14,00

Bed of salad, cherry tomatoes, boiled potatoes, olives, grilled chicken

Valtellinese

€ 14,00

Bed of salad, bresaola, rocket, grana rinds

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Italian classics

All types of pasta € 16,00

- **Aglia Olio e Peperoncino** (with garlic, oil and chilli peppers)
- **Spaghetti Pomodoro Fresco** (with fresh tomatoes)
- **Sorrentina con Mozzarella** (with tomatoes and mozzarella cheese)
- **Boscaiola Funghi e Speck** (with mushrooms, speck and tomatoes)
- **Gnocchetti Radicchio e Gorgonzola** (gnocchi with radicchio and gorgonzola cheese)

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Brianzola € 8,00

Tomato sauce, mozzarella cheese, sausage

Brie € 9,00

Tomato sauce, mozzarella cheese, speck, brie

Bufalina € 9,00

Tomato sauce and buffalo mozzarella

Calzone Liscio € 8,00

Tomato sauce, mozzarella cheese, ham

Capricciosa € 9,00

Tomato sauce, mozzarella cheese, mushrooms, olives, artichokes, ham, anchovies

Crudo € 9,00

Tomato sauce, mozzarella cheese, ham

Delicata € 9,00

Mozzarella cheese, zola cheese, walnuts, speck

Diavola € 8,00

Tomato sauce, mozzarella cheese, pepperoni

Divina € 12,00

Tomato sauce, mozzarella cheese, prawns, rocket

Focaccia Campagnola € 9,00

Cherry tomatoes, fresh mozzarella cheese, ham

Friarielli € 9,00

Mozzarella cheese, sausage, friarielli

Occhio di Bue € 10,00

Tomato sauce, mozzarella cheese, ham, egg

Ortolana € 9,00

Tomato sauce, mozzarella cheese, aubergine, courgette, pepper

Pancetta € 8,00

Tomato sauce, mozzarella cheese, bacon

Porcini € 9,00

Tomato sauce, mozzarella cheese, porcino mushrooms

Prosciutto Cotto € 8,00

Tomato sauce, mozzarella cheese, ham

Prosciutto e Funghi € 9,00

Tomato sauce, mozzarella cheese, ham, mushrooms

Prosciutto e Wurstel € 8,00

Tomato sauce, mozzarella cheese, ham, Vienna sausages

Pugliese € 8,00

Tomato sauce, mozzarella cheese, onion, oregano

Quattro Formaggi € 9,00

Mozzarella, zola, scamorza, grana cheese

Quattro Stagioni € 9,00

Tomato sauce, mozzarella cheese, ham, artichokes, olives, mushrooms

Romana € 8,00

Tomato sauce, capers, anchovies

Rustica € 9,00

Tomato sauce, mozzarella cheese, speck, zola cheese

Funghi € 8,00

Tomato sauce, mozzarella cheese, champignon mushrooms

Gratinata € 9,00

Tomato sauce, mozzarella cheese, aubergine, grana

Margherita € 7,00

Tomato sauce, mozzarella cheese

Marinara € 6,00

Tomato sauce, garlic, oregano

Monzese € 9,00

Tomato sauce, mozzarella cheese, scamorza cheese, fresh sausage

Napoli € 8,00

Tomato sauce, mozzarella cheese, anchovies, oregano

Saporita € 9,00

Tomato sauce, mozzarella cheese, speck, rocket

Siciliana € 9,00

Tomato sauce, mozzarella cheese, anchovies, capers, olives, oregano

Stella € 8,00

Tomato sauce, mozzarella cheese, salami

Stracchino e Rucola € 9,00

Tomato sauce, mozzarella cheese, stracchino cheese, fresh rocket

Tonno € 8,00

Tomato sauce, mozzarella cheese, tuna

Tonno e Cipolle € 9,00

Tomato sauce, mozzarella cheese, tuna, onions

Wurstel Patatine € 9,00

Tomato sauce, mozzarella cheese, Vienna sausages, chips

Ingredients in the addition from € 1,00 to 2,50 €

WITH MORE TOPPINGS

CANNIBALE € 10,00

Tomato sauce, mozzarella cheese, ham, pepperoni, Vienna sausages, sausage

CALZONE FARCITO € 10,00

Tomato sauce, mozzarella cheese, ham, mushrooms, artichokes, olives

FARCITA € 10,00

Tomato sauce, mozzarella cheese, ham, mushrooms, artichokes, pepperoni, sausage, olives

FOCACCIA DI RECCO € 9,00

Stracchino cheese, oil

KOALA € 10,00

Tomato sauce, buffalo mozzarella, truffle, courgettes, rocket, grana

PRIMAVERA € 9,00

Tomato sauce, mozzarella cheese, rocket, tomatoes, grana

SPECIALE € 10,00

Tomato sauce, buffalo mozzarella, cherry tomatoes, basil

VAN GOGH € 10,00

Tomato sauce, mozzarella and zola cheese, mushrooms, olives

PIRATA € 11,00

Tomato sauce, mozzarella cheese, bacon, porcino mushrooms, grana

PESTO € 9,00

Mozzarella cheese, pesto sauce, cherry tomatoes

STELLA MONTE € 10,00

Tomato sauce, mozzarella cheese, prosciutto, porcino mushrooms

SUPER DIAVOLA € 10,00

Tomato sauce, mozzarella and gorgonzola cheese peppers, pepperoni

VALTELLINA € 11,00

Tomato sauce, mozzarella cheese, bresaola, porcino mushrooms

Special

LA STELLA DEL CONTE

San Marzano tomato, fior di latte mozzarella Campana, whole buffalo mozzarella and prosciutto Crudo di Parma, ricotta-filled tips and spicy salami.

€ 15,00

**ALL OUR PIZZAS ARE ALSO AVAILABLE WHIT
WHOLE WHEAT FLOURS**

Ingredients in the addition from € 1,00 to
2,50 €

THE CONTE'S SPECIALS

CRUDO E STRACCIATELLA € 11.00

San Marzano tomato, sun-dried cherry tomatoes, stracciatella cheese, Parma's prosciutto

ENERGIA € 12.00

San Marzano tomato, fior di latte mozzarella cheese, pepperoni, sausage, mushrooms, blue cheese

NORMA € 12.00

San Marzano tomato, fior di latte mozzarella cheese, fried eggplants, sun-dried tomatoes, cacioricotta cheese

SOFIA € 11.00

San Marzano tomato, porcini mushrooms, chicory, sausage, blue cheese

PUTTANESCA € 12.00

San Marzano tomato, fior di latte mozzarella cheese, pepperoni, artichokes, bell peppers, anchovies, olives

TROPEA 11.00

San Marzano tomato, tuna, onion, Nduja (spicy spread), olives, blue cheese

DEL PIZZAIOLO € 12.00

San Marzano tomato, fior di latte mozzarella cheese, sausage, Nduja (spicy spread), blue cheese, red onion

PANUOZZI DEL CONTE

(minimum preparation time 15 minutes)

PANUOZZO CRUDO € 10.00

Mozzarella cheese, prosciutto, arugula, Grana cheese

PANUOZZO BRESAOLA € 10.00

Mozzarella cheese, bresaola, arugula, Grana cheese

PANUOZZO COTTO € 10.00

Mozzarella cheese, ham, cherry tomatoes

PANUOZZO TUNA € 10,00

Mozzarella cheese, tuna, tomato

Additions starting from € 1.00 to € 2,50

Dulcis in fundo – Dessert

<i>Pizzo's icecream truffle</i>	€ 6,00
<i>Pastiera of the Amalfi Coast "Sal Di Riso"</i>	€ 7,00
<i>Homemade Tiramisù</i>	€ 6,00
<i>Cheesecake</i>	€ 7,00
<i>Lemon 'Sal di Riso' Delight</i>	€ 7,00
<i>Black or white truffle</i>	€ 6,00
<i>Homemade jam tart</i>	€ 6,00
<i>Profiterole</i>	€ 6,00
<i>Lava cake</i>	€ 6,00
<i>Chocolate meringue cake</i>	€ 6,00
<i>Black Cherry or chocolate ice cream cup</i>	€ 6,00
<i>Sorbet Lemon, Black Cherry, Tangerine, Green Apple</i>	€ 6,00
<i>Deep fried dough filled with Nutella</i>	€ 6,00
<i>Pineapple</i>	€ 6,00
<i>Nougatine dipped in coffee</i>	€ 7,00
<i>Chocolate / Milk ice cream</i>	€ 4,00

Our white wines

Vermentino	€ 17,00
Muller Thurgau	€ 17,00
Sparkling Pinot Nero	€ 18,00
Rosè Chiaretto	€ 18,00
Sparkling Muller Thurgau	€ 18,00
Chardonney	€ 25,00
Pinot Grigio	€ 25,00
Sauvignon	€ 25,00
Greco di Tufo	€ 25,00
Fiano d'Avellino	€ 25,00
Falanghina	€ 25,00
Lugana	€ 27,00
Gewurztraminer	€ 30,00
Langhe Arneis	€ 30,00
Tartufo Bianco	€ 30,00

Our sparkling wines

<i>Our Prosecco</i>	€ 17,00
<i>Our Dessert Spumante</i>	€ 17,00
<i>Sparkling Rosé</i>	€ 17,00
<i>Valdobbiadene Cuvée</i>	€ 30,00
<i>Brut Franciacorta</i>	€ 35,00
<i>Brut Bellavista Cuvée</i>	€ 80,00
<i>Franciacorta Cà del Bosco</i>	€ 90,00

Our red wines

<i>Barbera Toso</i>	€ 17,00
<i>Bonarda</i>	€ 17,00
<i>Merlot</i>	€ 20,00
<i>Chianti Classico</i>	€ 20,00
<i>Chianti Riserva</i>	€ 30,00
<i>Dolcetto d'Alba</i>	€ 28,00
<i>Nero d'Avola</i>	€ 20,00

<i>Morellino di Scansano</i>	€ 32,00
<i>Cabernet Sauvignon</i>	€ 25,00
<i>Lambrusco</i>	€ 25,00
<i>Montepulciano d'Abruzzo</i>	€ 32,00
<i>Aglianico di Irpinia</i>	€ 35,00
<i>Primitivo di Salento</i>	€ 35,00
<i>Rosso di Montalcino</i>	€ 45,00
<i>Santa Sofia Valpolicella</i>	€ 45,00
<i>Amarone</i>	€ 50,00
<i>Barbaresco</i>	€ 50,00
<i>Brunello di Montalcino</i>	€ 45,00
<i>Barolo</i>	€ 50,00
<i>Harmonium Nero d'Avola</i>	€ 55,00
<i>Taurasi Radici</i>	€ 55,00

Drinks

WATER € 2,00

Still and Sparkling Water

SOFT DRINKS € 4,00

Coca Cola – Orange – Sprite - Tonica - Lemon

Draught Beer

Medium € 6,00 Small € 4,00

Bottled Beer

BECK'S 0,33 cl € 4,00

Ichnusa 0,33 cl € 6,00

WEISS 0,50 cl € 6,00

ROSSA Artig. 0,50 cl € 7,00

Our wine selection

Glass	€ 3,50
Special Glass (Primitivo Salento, Valpolicella Ilatiaum)	€ 5,00
Quarter litre of house wine	€ 4,50
Half litre of house wine	€ 6,00
One litre of house wine	€ 12,00

COFFEE BAR

		Grappa (soft white or barricade- Poli)	€ 5,00
Coffee	€ 2,00	Grappa Riserva (Diciotto Lune – Of Bonollo)	€ 7,00
Marocchino <i>(espresso with a splash of steamed milk and a sprinkling of cocoa)</i>	€ 2,50	Whisky (Jack Daniel's)	€ 6,00
Decaf	€ 2,50	Whisky Riserva (La Gavulin, Nikka)	€ 12,00
Barley coffee	€ 2,50	Rum (Pampero)	€ 6,00
Cappuccino	€ 2,00	Rum Riserva (Zacapa)	€ 12,00
Tea, infusions	€ 3,50	Amari Digestivi (bitters)	€ 5,00
Ginseng	€ 2,50	Amari Rupes, Jefferson, Of Bonollo	€ 7,00

Cover charge € 3,00

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LOCANDA CONTE GHIOTTO

WARNING FOR CUSTOMERS: PRESENCE OF ALLERGENS IN FOODS OR PROCESSING-AIDS CONSIDERED ALLERGENS OR THEIR DERIVATIVES.

Customers are informed that the food and beverages prepared and served in this establishment may contain ingredients or adjuvants that are considered allergens. **IN ADDITION, OUR KITCHEN IS NOT EQUIPPED TO ACCOMMODATE PEOPLE WITH CELIAC DISEASE. IN ANY CASE, WE DO NOT GUARANTEE THAT THE FOOD WILL BE COMPLETELY FREE FROM FLOURS AND DERIVATIVES THAT MAY CREATE HEALTH PROBLEMS.**

One of our appointed Managers is at your disposal to provide support or information, even by showing suitable documentation, recipe books, and original labels of raw materials, to inform you of the possible presence of allergens.

THE MANAGEMENT.

Substances or products that cause allergies or intolerances
(Annex II of EU Reg. No. 1169/2011):

1) Cereals containing gluten and derived products (wheat, rye, barley, oats, spelt, kamut).	8) Nuts and their products (almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts)
2) Crustacean and crustacean products.	9) Celery and celery products.
3) Eggs and egg products.	11) Mustard and mustard products.
4) Fish and fish products.	12) Sulfites in concentrations greater than 10mg/kg
5) Peanuts and peanut products.	13) Lupins and lupin products.
6) Soy and soy products.	14) Shellfish and shellfish products.
7) Dairy and milk products.	

WARNING!!!! Our recipes contain gluten and dairy products. They may also contain traces of eggs, nuts, soy, celery, and shellfish.