

LOCATELLI

GROUP MENU

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

Three courses £46 per person

STARTERS

Parma ham, pear, aged balsamic vinegar (382kcal)

Burrata, Spring vegetable and mint salad v (410kcal)

Cuttlefish, peas, lemon zest, pea shoots, chives (648kcal)

CHOOSE FROM EITHER PASTA

Ring shaped pasta, red gurnard, black olives, tomato, chilli, toasted almonds (974kcal)

Tagliatelle, beef and pork ragout, parmesan cheese (672kcal)

Ribbon shaped pasta, broad beans, pecorino cheese, rocket v (603kcal)

OR MAINS

Roasted aubergine, soy ricotta, cherry tomatoes, hazelnuts, basil pesto ve (527kcal)

Selection of fried fish, courgettes, parsley and garlic mayonnaise

Pot-roast chicken, tomatoes, vegetables, Taggiasche olives, polenta

ADD SIDES

Roasted potatoes ve (251kcal) 4.5

Green beans, almonds, lemon oil ve (352kcal) 4.5

Rocket and tomato salad ve (103kcal) 4.5

DESSERT

Tiramisù v (373kcal)

Chocolate cake v (468kcal)

Lemon tart v (361kcal)

Custard and fresh fruit tart v (377kcal)

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Please inform your waiter of any allergies.

A discretionary service charge of 13% will be added to your bill.

Our meat, fish and vegetables are sustainably sourced.

THE
NATIONAL
GALLERY